



RESTAURANT • HOTEL • CONFERENCING



Tasting Menu

Tasting Menu R 750
Tasting Menu with Wine R 950

First Course

Chilled Tomato Soup

Celery, Basil, Cherry Tomato

Fram Chardonay

Second Course

Mussels

Mussel and Leek Wonton, Pickled Mussel, Saffron and Leek

Vondeling Sauvignon Blanc

Third Course

Butternut

Gruyere, Karoo Matured 6 Months, Shitake

Vondeling Chardonay

Fourth Course

Pork Belly

Cauliflower Puree, Mustard Greens, Apple

Catherine Marshall Amatra Red

Fifth Course

Aged Beef Sirloin

Chimichurri, Artichoke, Grapefruit, Onions

Yardstick Pinot Noir

Sixth Course

Manjari Chocolate 64%

Szechuan Pepper, Ginger

Rijks Pinotage

