



# *Starters*

**Chilled Tomato Soup**  
Celery, Basil, Cherry Tomato  
*Fram Chardonnay*

**Butternut**  
Gruyere, Karoo Matured 6 Months, Shitake  
*Vondeling Chardonnay*

**Octopus**  
Gooseberry, Squid Heads, Papaya and Chilli  
*Beaumont Chenin Blanc*

**Mussel**  
Mussel and Leek Wonton, Pickled Mussel, Saffron and Leek  
*Vondeling Sauvignon Blanc*

**Salmon Gravlax**  
Muesli, Beetroot, Cream Cheese, Balsamic  
*Mulderbosch Sauvignon Blanc*

**Chicken Parfait**  
Roasted Fruits, Bread  
*Vondeling Chenin Blanc*





# *Main Course*

## **Duck**

Carrot, Potato, Kale  
*The Affair Pinot Noir*

## **Seabass**

Lemon Risotto, Shimeji, Courgette, Corn  
*The Raptor Post Rosé*

## **Pork Belly**

Cauliflower Puree, Mustard Greens, Apple  
*Catherine Marshall Amatra Red*

## **Aged Beef Sirloin**

Chimichurri, Artichokes, Grapefruit, Onions  
*Yardstick Pinot Noir*

## **Braised Lamb Shoulder**

Spinach, Sweet Potato, Olives, Beetroot, Jus  
*Beaumont Pinotage*

## **Quinoa and Beets**

Apple, Cashew Nuts, Goats Cheese  
*Rjiks Chenin Blanc*





# *Dessert*

## **Manjari Dark Chocolate**

Ginger, Passion Fruit, Szechuan Pepper

*Eagles Nest Merlot*

## **Apple**

Caramel Chocolate, Tonka Bean, Coffee, Almonds

*Nederberg Noble Late Harvest*

## **Berries**

Rose Water Ice Cream, Berry Granita, Berry Granola

*Gorgeous Chardonnay Pinot Noir*

## **Cheese Board**

Local Cheese, Preserve, Lavash, Nuts

*Paul Cluver Riesling*

