



# *Starters*

## **Corn Soup**

Dried tomatoes, Spring Onion, Miso  
*Mulderbosch Brut MCC*

## **Aubergine Ravioli**

Tomato, Courgette, Macadamia Nuts  
*Vondeling Chardonnay*

## **Octopus**

Gooseberry, Squid heads, Papaya and Chili  
*Beaumont Chenin Blanc*

## **Steamed Mussels**

Saffron Velouté, Sourdough toast  
*Vondeling Sauvignon Blanc*

## **Cured and smoked Salmon**

Potato salad, Olives, Quail eggs, Capers  
*Mulderbosch Sauvignon Blanc*

## **Chicken Parfait**

Roasted fruits, Bread  
*Vondeling Chenin Blanc*





# *Main Course*

## **Duck**

Carrot, Potato, Kale  
Yardstick Pinot Noir

## **Seabass**

Lemon Risotto, Shimeji, Courgette, Corn  
Yardstick Chardonnay

## **Pork Belly**

Cauliflower puree, Bok Choi, Apple  
Catherine Marshall Amatra Red

## **Beef Fillet**

Chimichurri, Onions, Sweet Potato, Mushroom, Citrus Jus  
Morgenster Lourens River Valley Red

## **Lamb Noisette**

Curried Barley, Bread and Butter pickle, Butternut, Mint Jus  
Beaumont Pinotage

## **Quinoa and Beets**

Apple, Cashew Nuts, Goats Cheese  
Rijks Chenin Blanc





# *Dessert*

## **Manjari Dark Chocolate**

Ginger, Passionfruit, Szechuan pepper

*Rijks Pinotage*

## **Crème Caramel**

Almonds, Berries, Salted Caramel

*Mulderbosch Sauvignon Blanc Noble Late Harvest*

## **Berries**

Rose water Ice Cream, Berry Granita, Berry Granola

*Th Raptor Post Rose*

## **Cheese Board**

Local Cheese, Preserve, Lavash, Nuts

*Paul Cluver Riesling*

