



Tasting Menu

Six Course Tasting Menu

With or without wine pairing

First Course - Corn Soup

Dried tomatoes, Spring onion, Miso

Mulderbosch Brut MCC

Second Course - Aubergine Ravioli

Tomato, Courgette, Macadamia nuts

Vondeling Chardonnay

Third Course - Octopus

Gooseberry, Squid heads, Papaya and Chili

Beaumont Chenin Blanc

Fourth Course - Pork Belly

Cauliflower puree, Bok choy, Apple

Catherine Marshall Amatra Merlot

Fifth Course - Beef fillet

Chimichurri, Onions, Sweet potato, Mushroom, Citrus Jus

Morgenster Lourens River Valley Red

Sixth Course - Manjari Dark Chocolate

Ginger, Passion fruit, Szechuan pepper

Rijks Pinotage

