

**EST EST ALEA**

## **MENU JULY TO SEPTEMBER 2019**

**R 525 per person excluding gratuity (Charged at a discretionary 8%)**  
**Wine pairing option available at R260 per head (minimum 3 wines & a dessert wine served)**  
**Water R40 per bottle.**

*Available Tuesday to Saturday dinner, and Saturday Lunch*  
*Recommended duration: 2 hours. Dinner starts promptly at 7:30pm. Saturday lunch starts promptly at 1:00pm.*  
*We indicate times as a guideline but these are not definitive.*

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### **COURSE 1 - 'CORN FED EGG'**

Sweetcorn & Dashi Custard | Tempura Egg Yolk

### **COURSE 2 - CHICKEN**

Chicken Dim Sum | Snow Peas | Black Reduction

**V** - Vegetable Tortellini | Mushroom

**Drink: Sauvignon Blanc / White Blend**

### **COURSE 3 - PORK**

Roasted Pork Belly | Parsnip | Cabbage | Crackling | Baby Onions

**V** - Seitan | Parsnip | Cabbage | Baby Onions

**Drink: Pinot Noir**

### **COURSE 4 - OSTRICH**

Ostrich Fillet | Beetroot | Carob |  
Coffee

**V** - Aubergine Steak

**Drink: Shiraz / Red Blend**


### **COURSE 5 - DESSERT**

Forest Floor | Soil | Twigs | Rocks | Moss and other earthy bits

**Drink: Dessert Wine**

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 [www.estestalea.co.za](http://www.estestalea.co.za)

 082 422 8158

 [bookings@estestalea.co.za](mailto:bookings@estestalea.co.za)

*\*Ingredients and wines may differ - subject to availability.*

*(V) Vegetarian based options available as alternatives for those who are vegetarian.*

*We are unable to cater for dietary preferences.*

*We are unable to accommodate a garlic, or onion free menu, or a menu completely free of sugar, gluten intolerances.*

*Allergies must be informed of 24 hours in advance.*



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