



4 COURSE - R495.00

Start with breads and ~~snacky~~ things

Burrata
Hand made local ~~burrata~~ / pancetta / ~~raddish~~ salad /
toasted seeds and nuts / arugula / fig ~~gastrique~~
(Vegetarian - no Pork)
Wine: Chenin Blanc

Umami (V)

Smoked ~~Shimeji~~, shitake and oyster mushrooms / Truffle cream / Roasted garlic /
Gruyere / Rosemary dust / Edamame beans and
Truffle ice cream
Wine: Chardonnay

Spheres to pop in between

Ostrich Steak

Black bean / Beetroot / Fennel / Apple / Liquorice
Wine: Shiraz or Red Blend

VEG OPTION FOR MAINS - Satay Tempeh

Asian vegetables / Spiced peanuts / Pak choy / Tofu / White bean puree
Wine: Shiraz or Red Blend

Caramel

Salted butterscotch taffy / Honeycomb / popcorn powder /
Dulce di ~~lesce~~ panna cotta / Spiced maple syrup macadamia butter
Wine: Straw Wine

Turkish delight and marshmallow ~~sweets~~ to complete

6 COURSE - R695.00

Start with breads and ~~snacky~~ things

Burrata
Hand made local ~~burrata~~ / pancetta / ~~raddish~~ salad /
toasted seeds and nuts / arugula / fig ~~gastrique~~
(Vegetarian - no Pork)
Wine: Chenin Blanc

Umami (V)

Smoked ~~Shimeji~~, shitake and oyster mushrooms / Truffle cream / Roasted garlic /
Gruyere / Rosemary dust / Edamame beans and
Truffle ice cream
Wine: Chardonnay

Scottish Salmon

~~Sriracha~~ / Hummus / Honey / Feta / ~~Pistachio~~
Wine: White Blend

Spheres to pop in between

Duck

Cured duck breast / Duck sausage / Apricot and orange / Hoi sin veg / Sesame /
Crispy potato / duck powder
Wine: Pinot

VEG OPTION FOR DUCK - Szechuan Aubergine

Panko chick pea cakes / Butternut / Burnt leeks / Ginger
Wine: Pinot

Ostrich Steak

Black bean / Beetroot / Fennel / Apple / Liquorice
Wine: Shiraz or Red Blend

VEG OPTION FOR OSTRICH - Satay Tempeh

Asian vegetables / Spiced peanuts / Pak choy / Tofu / White bean puree
Wine: Shiraz or Red Blend

Caramel

Salted butterscotch taffy / Honeycomb / popcorn powder /
Dulce di ~~lesce~~ panna cotta / Spiced maple syrup macadamia butter
Wine: Straw Wine

Turkish delight and marshmallow ~~sweets~~ to complete

- *Ingredients may differ subject to availability*
- *All guests on the tale must select the same menu option*
- *We have vegetarian and meat based menus for both our 4 course and 6 course available*
- *If you have a seafood or nut allergy, it is recommended you inform us, in order for us to ensure your dishes are prepared separately.*
- *We will not be able to cater for vegans, gluten or lactose intolerances or any other personal preferences in food, and therefore will not be able to remove or change any component on dishes.*