



FOR A 3 COURSE SELECT ONE DISH FROM FIRST ROTATION, ONE DISH FROM SECOND AND ONE DISH FROM THIRD ROTATION
 FOR A 5 COURSE SELECT EITHER TWO DISHES FROM FIRST ROTATION, TWO FROM SECOND AND ONE FROM THIRD ROTATION
 OR
 TWO DISHES FROM FIRST ROTATION, ONE FROM SECOND AND TWO FROM THIRD ROTATION

FIRST ROTATION SELECTION

RESTAURANT @ HOME MENU COST

R495 - 3 Course
R695 - 5 Course

Burrata
 Hand made local burrata / Large and pancetta / ~~red~~ salad /
 toasted seeds and nuts / arugula / fig ~~gastric~~
 (Vegetarian – no Pork)
 Wine: Chenin Blanc

Salmon
 Sashimi of Scottish salmon / Roses of smoked trout / Salmon skin / Soy pudding /
 Fennel salad / Mock caviar
 Wine: Chardonnay

Umami (V)
 Smoked ~~shimeji~~ shitake and oyster mushroom / Roasted garlic / Gruyere /
 Rosemary dust / and
 Truffle ice cream
 Wine: Chardonnay

Asian Beef Fillet
 Seared Beef / ~~Sambal~~ Manis / Sprouts / ~~Coriander~~ Pesto / Broccoli / Mayo
 Wine: Viognier

Seafood Tortellini and Prawns
 Prawn Bisque / Pea / Prawn Tails / Paprika / Toasted seeds and nuts
 (Vegetarian – Mushroom tortellini)
 Wine: Sauvignon Blanc

Sort of Chicken Katsu
 Panko crumbed chicken / Avocado / Pickled ginger / Green onion and cucumber / Soy
 pudding / Lime gel
 Wine: Viognier

Sausage and lentils (V)
 For the Vegetarians
 Beyond beef sausage / Mildly curried lentils / Apple crisps /
 Salt and vinegar cauliflower / Burnt leeks / ~~Soffritto~~
 Wine: Chenin Blanc

SECOND ROTATION SELECTION

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

Beef Fillet
 Grilled with robust rub / Green onion and black garlic salsa / Black corn nachos /
 Smoked artichoke puree / Tomato leather / Parmesan
 Wine: Cabernet Sauvignon

Pork Belly
 Honey glazed pork belly / Grilled baby cabbage / pickled onion and ginger /
 Daikon / Wasabi / Pea
 Wine: White Blend or Red Blend

Scottish Salmon
~~Sciracha~~ / Hummus / Honey / Feta / ~~Pistachio~~
 Wine: White Blend

Kingklip
 Grilled corn / Avocado / Cucumber / Garlic / Tom Yum / Coconut
 Wine: Sauvignon Blanc

Szechuan Aubergine
 Panko chick pea cakes / Butternut / Burnt leeks / Ginger
 Wine: White or Red Blend

Ostrich Steak
 Black bean / Beetroot / Fennel / Apple / Liquorice
 Wine: Shiraz

Satay Tempeh
 Asian vegetables / Spiced peanuts / Pak choy / Tofu / White bean puree

THIRD ROTATION SELECTION

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

Chocolate
 Dark chocolate paint / Chocolate soil / Ganache /
 White chocolate orb / Rosemary / Smoke
 Wine: Port or a nice ~~smokey~~ whisky

Berries
 Berry mousse / Fresh berries / ~~Polvoron~~ / Saffron custard /
 Beetroot meringue / Berry leather / Candied Hibiscus
 Wine: ~~Honeypot~~

Sago pudding
 Dates / Coconut / Macadamia / Brandy snap / Cinnamon
 Wine: Straw Wine

Apple crumble - ish
 Syrupy apples / Oat ~~scones~~ / Raisin / ~~Liquorice~~ / Double cream / Almond
 Wine: ~~Honeypot~~

Cheese
~~Kataifi~~ brie / ~~Fior di~~ Late gelato / Blue Cheese and Walnuts /
~~Emmental~~ / Condiments
 Wine: Port

- Ingredients may differ subject to availability
- Wine varietal provided for suggested pairings, guests to source own wines