

Aubergine Winter Bistro Menu

Starters

Gateau of Carrots and Gruyère Cheese
with tomato coulis and basil, herb salad

Spring Roll of free range Chicken
with pineapple chutney and cucumber salad

Chowder of West coast Mussels
with saffron and light curry flavours

Mains

Medallions of Pork Fillet with Lardo flavours
fried blue cheese wonton with roccula-tomato emulsion

Osso Bucco accented with Gremolata
gnocchi and 'Bergkäse', braised root vegetables

Slices of fried Lamb Leg, marinated with Garlic and Chilli Pepper
served with mung dhal, yoghurt raita

Dessert

Nutty Meringue
with white chocolate mousse and a mélange of seasonal fruit

Three Cottage Cheese Dumplings
set on a prune compote with vanilla ice cream

2-course menu R200 with wine R295
3-course menu R275 with wine R400
(includes amuse bouche, sorbet and friandises)