**Starters**

Herbed Craddock Springbok, Jerusalem artichoke veloute, Forelle pear and hazelnut butter

*De Wetshof Bon Vallon Chardonnay 2015*

Salt cured Norwegian Salmon, Dalsig avocado, autumnal greens and smoked almond

*Jordan “Inspector Peringuey” Chenin Blanc 2015*

Potato and chive Agnolotti, creamed potato veloute, fresh Burgundian truffle and parmesan

*Jordan Barrel Fermented Chardonnay 2016*

**Mains**

Aged Greenfields Sirloin, soft herb crust, fried ox-tongue, glazed marrow and spinach puree

*Jordan “Long Fuse” Cabernet Sauvignon 2014*

Butter roasted East Coast Hake, crab and parsley butter, compressed green apple and haricot bean puree

 *De Morgenzon Maestro 2015*

Caramelised white Onion tart, onion puree, cavalo nero, aged gruyere, walnut and sun dried pear

*Vondeling Babiana 2015*

**Sides**

Crispy hand cut chips R35

Salad of baby gem lettuce, Boerenkaas, pickled onions and soy pumpkin seeds R35

**Dessert**

Caramelised lemon tart, granny smith espuma, pineapple sorbet and candied lemon

*Jordan Mellifera 2016*

Salted caramel macaroon, peanut custard, bitter chocolate ice cream and peanut brittle

*Jordan Mellifera 2016*

A trip to the cheese room

*De Krans Cape Tawny*

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**R425 FOR THREE COURSES R220 THREE COURSE WINE PAIRING** *(1 starter, 1 main, 1 dessert)*

**R625 FOR FIVE COURSES R350 FIVE COURSE WINE PAIRING**

**Five course Chef’s choice for the entire table, last orders at 19:30. Menu includes complimentary mineral water.**

*10% service charge will be added to tables of 8 and more. Please note R5 will be added to your bill as a small, yet much needed donation to Street Smart South Africa. Thank you in advance for your compassion and support. We will do our best to accommodate your food allergies, but our menu is small, seasonal and fresh. We regret, onion, garlic and salt forms the base of our food preparations. We regret no split bills.*