RUST EN VREDE
RESTAURANT

SIX COURSE MENU

(To be taken by the whole table)

Pan Seared Scallop
Cauliflower, Chestnut, Braised Bacon, Apple, Cumin Foam
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2013 Villa Wolf Riesling

Carrot
Buttermilk, Orange, Coriander, Rye
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2013 Lismore Viognier

Crown Roasted Duck Breast
Pan Seared Foie Gras, Quince, Sweet Potato
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2014 Newton Johnson Family Vineyards Pinot Noir

Smoked Chalmar Beef Sirloin
Pithivier of Beef Cheek, Red Cabbage, Parsnip, Broccolini
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2012 Rust en Vrede Estate

A Fine Selection of Cheese from the Trolley
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To be discussed with the Sommelier

White Chocolate and Passion Fruit Cheese Cake
Yoghurt and Lemongrass Sorbet, Dehydrated White Chocolate Mousse
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2013 Paul Cluver Noble Late Harvest Riesling