

The Rhebok Restaurant

Banqueting Menu

Starters

Salad Caprice (V)

With Buffalo mozzarella, sun blushed tomato rosa tomato and pesto dressing

Smoked Salmon and Dill Terrine

With cucumber salsa and black mustard seed dressing

Smoked Salmon Trout Ribbons

Set on sweet corn blinis with vanilla beurre blanc and salmon roe

Prawn and Avocado Tian

Served with gazpacho vinaigrette

Panko Prawn Canvass

With ginger emulsion, chourizo and coconut

Black Forest Ham and Melon Medley

With crispy crouton and peppadew vinaigrette

Chicken, Duck Liver and Smoked Bacon Terrine

With semillion-saffron reduction

Springbok Carpaccio

With a salad of organic rocket, pecorino shavings, blistered rosa tomato and balsamic reduction drizzle

Roasted Butternut, Sundried Tomato and Gorgonzola Tartlet

With micro herb salad and citrus-honey dressing

Soups

Roasted Butternut & Coconut Soup

French Onion Soup

With Gruyere gratinéé

Vichyssoise

Chilled cream of potato soup served with snipped chives

Potage Bonne Femme (Potato & Leek)

Served with garlic croutons

Forest Mushrooms and Truffle Soup

With sherry foam

Oven Roasted Plum Tomato and Basil Soup

With avocado ice cream

Sorbet

Chef's Selection

Lemon, Passsion Fruit, Wild Berry and Mint, Champagne

Main Courses

Roasted Butternut and Thyme Cannelloni (V)

With tomato and capsicum and concasse and a basil oil

Wild Mushroom and Parmesan Risotto (V)

Served with wilted greens and toasted Macadamia nuts

Chicken and Rosemary Ballotine

Free range chicken fillet with herb farce and finished with a truffle jus

Slow Roasted Duck

Slow roasted to deliver the perfect balance of crispy skin and juicy flesh, complemented by a pepper berry jus

Lovebirds

Semi-boned quail with butternut and sun-dried tomato stuffing. Served with a Schezuan pepper and chourizo jus

Slow Roast Pork Belly

With honey mustard jus and chardonnay reduction

Grilled Linefish

Local linefish of the day served with a black shell mussel velouté

With pineapple glazed prawns

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Grilled Fillet of Beef (Served at Medium Grade)

Matured Karan beef fillet served with a rainbow peppercorn jus

Moroccan Braised Baby Lamb Shanks

Succulent lamb shanks braised slowly and served with a star anise jus

Rolled Stuffed Loin of Lamb

With apricot and cumin stuffing, confit pearl onions and rosemary jus

Please note that the Starch and Vegetable accompaniments need to be same for both Main Course -

Please choose from selection below: *Boulangère Potatoes *Pommes Anna *Pommes Dauphinoise *Potato and Butternut Tian *Pommes Chateaux *Potato & Vegetable Rösti *Potato and Herb Purée *Sweet Potato, Chilli and Coconut Gratineé *Pommes Fondant *Polenta, Olive and Sun-Dried Tomato Terrine

[Desserts](#)**Tiramisu**

Served with espresso syrup

Tartelette au Citron

Served with passion fruit sorbet and caramelised lemon

Vanilla Crème Brûlée

With a cranberry-almond biscotti

Apple Tarte Tatin

With lemon bavarois and salted apple syrup

Wild Berry Meringue Vacherin

Crisp meringue disc topped with crème Chantilly, wild berry compoté and finished with a granadilla coulis

Death by Chocolate Tart

Served with Pinotage ripple ice cream

Lavender Bavarois

With berry coulis and pistachio tuille

Duo of Tradition on a Plate

Malva pudding set on a pool of vanilla crème anglaise with Amarula mousse

Pecan and Maple Tartlet

With a cinnamon crème anglaise and homemade toffee ripple ice cream

Frozen Mint Mousse

With Belgian chocolate ganache and berry compote

Menu last updated: 2014-12-01

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Menus are deemed correct at time of publication but may vary over time.
It is the responsibility of the restaurant to maintain the menu and ensure prices are up to date.

