

dinner menu
april / may '19

one

pea soup | ham hock | slow cooked egg | pickles
~ *secateurs chenin blanc* ~

or

barramundi | ponzu | radish | herb veloute
~ *nitida sauvignon blanc* ~

two

glazed pork belly | variations of plum
~ *catherine marshall riesling* ~

or

roast duck | black garlic | leeks | duck broth
~ *creation pinot noir* ~

three

beef brisket & jersey sirloin | potato | truffle
~ *warwick first lady cabernet sauvignon* ~

or

roast lamb | hummus | garlic | lemon
~ *la bri syrah* ~

four

pear | ginger | almond | yoghurt
~ *meinert semillion straw wine* ~

or

coconut | granadilla
~ *newton johnson noble late harvest* ~

phantom forest cheese | fig | walnut **R120**

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4 course menu ~ R520 (1 option per course)
wine pairing ~ R200

6 course degustation ~ R750
(chef's choice – only available to the entire table)
wine pairing ~ R350