



THE SHORTMARKET CLUB TASTING MENU

SAMBAL MATAH TUNA

Seared tuna, sambal oelek, ginger, red onion,
fresh basil & coriander, coconut oil and lime

Vuurberg White Blend 2016

TULBAGH ASPARAGUS

Beurre noisette, Western Cape bottarga, fresh
parmesan

Thorne and Daughters Paper Kite Semillon 2016

FIG LEAF BAKED RICOTTA

Gorgonzola cream, wild honey and pickled fennel
flowers

Spioenkop Riesling 2016

LOCAL SUSTAINABLE GRILLED FISH

Lemon and tarragon veloute, fried pannise,
smoked mussel aioli, green bulgur wheat and
roasted parsnip

Oldenburg Chardonnay 2016

SPRINGBOK AND NECTARINE

Grilled on fresh bay leaf, celeriac dauphinoise,
caperitif nectarine jus and smoked bone marrow

Baumont Pinotage 2014

PEACHES AND CREAM

Goat ricotta, wild honey and lemon,
beach rosemary galette

Jordan Mellifera NLH Riesling 2016

MENU PRICE

790

WINE PAIRING

1250
