



RESTAURANT • HOTEL • CONFERENCING



Starter

Wild Mushroom Soup R 85 (V)

Basil Curd, Mushroom Chips, Pickled Shimejis

Beaumont Pinotage Glass R100

Gin Cured Salmon R135

Wasabi Mayo, Puffed Rice, Juniper Gel

Asara Chenin Blanc Glass R70

Quail R 125

Butternut, Cous-Cous, Rooibos

Catherine Marshall Chenin Blanc R100

Langoustine Ravioli R 150

Butter Leeks, Creamy Bisque, Lemon

Vondeling Sauvignon Blanc R70

Artichoke Risotto R95 (V)

Risotto, Lemon, Parmesan

Faithful Hound R100

Cucumber Roulade R 75 (V)

Tomato Pannacotta, Parmesan, Lemon Verbena

Holden Manz Rose R65





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Main Course

Smoked Aubergine R 125.00(V)
Mozzarella, Miso Puree, Winter Veg
Spyseniersberg Red Blend Glass R65

Beef Fillet R 220
Oxtail Pudding, Confit Onions, Yam Puree
Montpellier Pinot Noir Glass R75

Chicken Ballotin R 185
Pear & Parsnip, Burred Citrus, Mushroom
Montpellier Shiraz Glass R 70

Crusted Line Fish R 200
Smoke Marrow, Fennel, Mussels
Montpellier Viognier Glass R60

Pork Belly R 215
Bacon Jam, Pumpkin, Jus
Montpellier Gewurtzraminer Glass R60

Venison R210
Kohlrabi, coriander jus, kale, garlic chips
Montpellier Sauvignon Blanc Glass R55





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Dessert

Chocolate Torte R125

Whiskey, Coffee, Paris – Brest

Jameson Single R40

Citrus R95

Lavender, Rhubarb, Blood Orange Ice Cream

MCC Asara Glass R65

Apple Tart Tatin R 95

Fudge Crumble, Earl Grey and Crème Fraiche Ice Cream

Vondeling Chardonnay R65

Cheese Board R 115

Specialty Cheese, Preserve, Lavash, Nuts

Vondeling Sweet Carolyn Glass R65

