

STARTERS

SUMMER DINNER & SUNDAY LUNCH MENU

Cape Oysters 4 oysters (choose any 4 of the following) *Durbanville Hills Sparkling Sauvignon Blanc*

Tabasco & fresh lemon

Wasabi mayonnaise

Bloody mary

Beetroot *Durbanville Hills Merlot Rose*

Carpaccio, walnuts, grapes, herbs

Venison *Durbanville Hills Pinotage*

Tataki, pumpkin fritters, herbs, red currant glaze

Prawn *Durbanville Hills Sauvignon Blanc*

Horseradish mayonnaise, cucumber, herbs, crispy capers, lemon sprinkle

Chicken liver *Rhinofields Chardonnay*

Cajun pâté, tomato chutney, crispy onion, melba toast



**DURBANVILLE
HILLS**

MAINS

Salmon *Durbanville Hills Chardonnay*

Seared, onion spread broccoli, asparagus, almonds, lemon béarnaise, brown rice puffs

Lamb rump *Rhinofields Merlot*

Grilled, sugar snap peas, radish, baby potato, black garlic purée

Chicken *Durbanville Hills Merlot*

Terrine, winglet pops, spinach & ricotta cigars, baby carrots, bbq caramel, jus

Beef *Durbanville Hills Shiraz*

Sirloin, braised short rib, carrot purée, bone marrow, straw potatoes, biltong dukkah

Fish of the day *Rhinofields Sauvignon Blanc*

Grilled, rice noodles, courgettes, sauce vierge

DESSERTS

Profiteroles *Rhinofields Noble Late Harvest*

Dulce de leche cream, honeycomb ice cream, fig, balsamic gel, coconut dust

Chocolate *Bain's Cape Mountain Whiskey*

Coffee bavaois, chocolate mousse, hazelnuts, toasted marshmallows, chocolate soil, chocolate coral tuile

Pear *Rhinofields Noble Late Harvest*

Poached pear, spiced crumble, burnt honey cream, honey and ginger brittle, brie and blue cheese

Strawberry shortcake *Rhinofields Noble Late Harvest*

Strawberry sponge, vanilla bean mousse, berry coulis, shortbread crumb, meringue, basil

2 course R250(excl wine) R325 (incl wine) **3 course** R350 (excl wine) R425 (incl wine). Salmon surcharge: R50