



## SUMMER SET MENU

### Starters

*Dik Delta* garden salad with *wilde kruie* vinaigrette

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Cape *bobotie* spring rolls served with *tamatie konfyt*, *paaperbites* and pineapple  
*sitrus boegoe blatjang*

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Warm blue cheese and *wilde blomsalie* tartlet with avocado mousse,  
pickled *spekboom* and celery salad.

### Main course

Wild mushroom, garlic and pea risotto with *wilde kruie* creamed cheese mousse

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Peppermint and lemon crusted line fish served with *wilde knoffel* potato puree,  
caramelised *vinkel*, crispy parma ham and lemon butter sauce

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*Wilde roosmaryn* coated rack of lamb served with *wilde knoffel*  
and spinach *pap*, tempura broccoli and Africana jus

### Desserts

Lemon pelargonium infused crèze brulee, served with banana ice cream  
and candied *suurlemoen malva*

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Warm *piesang malva poeding* topped with marbled chocolate ganache  
served with *Ballerja* vanilla pod ice cream.

R315.00  
(Per person – Excluding service fee)