



Dinner Menu

Welcome to Harveys!

Thank you for joining us.

Here at Harveys we pride ourselves in quality and elegance.

Our menus and wine lists have been painstakingly created by experts in their fields, and our friendly staff wait eagerly to make this night one to remember.

On the following pages, you will find two different menu styles:

The first is a classic à la carte menu, a variety of simple, yet elegant and flavoursome dishes to suit any appetite or palate.

In addition to this, you will also find the hallmark of our restaurant:

a carefully and meticulously created pairing menu to tantalise your taste buds and give you a sensory journey through the epitomes of the exceptional food and wine available in South Africa.

This menu is changed monthly and carefully tasted and manipulated until each ingredient meets with the partnered wine in perfect unison.



WINCHESTER MANSIONS

Please be advised that a service fee of 10% will be added for tables of 8 guests or more.

Starters

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| Freshly Shucked Individual Oysters <i>as many as you like</i> | 25 |
| Soup du Jour <i>chef's soup of the day</i> | 60 |
| Truffled Mushroom Soup <i>under a puff pastry dome</i> | 65 |
| M'hanccha  <i>roasted butternut, red onion and pepper in phyllo pastry roulade with spicy tomato sauce</i> | 90 |
| Cheesy Parma Ham Phyllo Roll <i>complemented by nectarine chutney and rocket leaves</i> | 95 |
| Steamed Mussels <i>creamed white wine sauce, garlic, fresh herbs, served with 2 bread rolls</i> | 95 |
| Carpaccio of Beef <i>thinly sliced herbed beef with parmesan shavings, balsamic reduction, olive oil and salad leaves</i> | 115 |
| Sesame Seared Tuna <i>enhanced by a charcoal prawn, vegetable rice paper and spiced soya dip</i> | 115 |
| Beetroot Cured Salmon <i>with citrus salad, caramelised walnut and watercress</i> | 120 |

Mains

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| Curried Aubergine with Tomato and Basil  <i>served with basmati rice and sambals</i> | 140 |
| Seared Breast of Duck <i>with red cabbage purée, fondant potato, bacon wrapped dates and red wine jus</i> | 205 |
| Love of Calamari <i>grilled steaks, sautéed patagonia, calamari potato balls, fried calamari rings, garlic and onion sautéed spinach, with homemade tartare, lemon butter sauce and cream of garlic</i> | 215 |
| Line Fish of the Day <i>with 2 prawns, set in mussel chowder</i> | 220 |
| Harissa Roast Salmon <i>with lemon chick pea cous cous and paprika saffron broth</i> | 220 |
| Herb Crusted Kingklip <i>with ratatouille, parmesan chive gnocchi and provençale sauce</i> | 230 |
| Best of Pork <i>triple cooked belly, parma ham wrapped fillet and neck roulade, with creamy sauerkraut, black pudding arancini and apple cider sauce</i> | 230 |
| Sour Dough wrapped Springbok Loin <i>with butternut purée, sweet potato coriander crumble, pickled onion ring, berry compote and pan jus</i> | 240 |
| Gruyere stuffed Fillet of Beef <i>with braised baby onion, smoked potato mash, wild mushroom purée and balsamic jus</i> | 245 |
| Coast to Coast Seafood Platter (Serves 2) <i>1 crayfish, 6 queen prawns, 12 mussels, line fish, patagonia calamari, crab sticks, fishcake, fries, savoury rice</i> | 795 |

From the Grill

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| Ostrich Fillet — 200g | 180 |
| Sole | 190 |
| Loin Of Kudu — 200g | 190 |
| Rib Eye — 250g | 190 |
| T-Bone Steak — 350g | 200 |

Side Orders

*potato wedges, skinny fries, savoury rice,
seasonal vegetables, garden Salad*
30

Chef's Sauces

*winchester steak sauce, lemon butter sauce,
pepper sauce, mushroom sauce, cream of
garlic sauce*
30

Desserts

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| Amarula Crème Brûlée <i>with a cinnamon biscotti</i> | 75 |
| Tipsy Tart <i>with citrus compote and maple pecan nut ice cream</i> | 75 |
| Strawberry and Vanilla Parfait <i>with vanilla shortbread and strawberry consommé</i> | 80 |
| Pistachio Torte <i>with poached pear cream and ice cream</i> | 80 |
| Chocolate Savarin <i>with vanilla beignets and strawberry crème fraîche swirl sorbet</i> | 80 |
| Fromage <i>selection of local cheeses, preserved fruit, fresh fruit, nuts and crackers</i> | 140 |