

# Racine

## Small Plates

**Jalapeño poppers**, tzatziki, tomato salsa  
70

**Roasted butternut cannelloni**,  
balsamic butter, granola crumble, basil  
75

**Oven baked camembert**,  
spiced nuts, candied fig, rye croute  
65

**Oysters**,  
granadilla, fennel, radish  
90

**Steamed west coast mussels**,  
gremolata, Chamonix Unoaked  
Chardonnay  
75

**Salt and pepper squid**,  
roasted chili aioli  
75

**Chili coriander marinated prawns**,  
avocado and sundried tomato salad  
80

**Spiced fish tacos**, coriander pesto,  
tomato salsa  
105

**Bouillabaisse**,  
saffronrouille, butter braised fennel  
120

**Slow poached pork belly**,  
sesame pork croquette, carrot and ginger  
puree  
95

**Mini sliders:**  
avocado, roasted corn and bacon, onion  
marmalade, wild rocket  
95

## Mains

**Venison loin**,  
beetroot, gin jus, kale  
175

**Sirloin steak**,  
hand cut fries & red wine jus.  
185

**Cajun Parmesan Norwegian  
Salmon**,  
black lentils, English spinach,  
pomegranate  
210

## Desserts

**Chocolate pave**,  
vanilla bean ice cream  
70

**Baked cheese cake**,  
sugar poached stone fruit, raspberry  
sorbet  
65

**Spiced Panna Cotta**,  
Almond tuille, hibiscus meringue,  
butternut sorbet  
60

**Cheese Board**,  
Dalewood Huguenot, Dalewood  
Camembert, Gorgonzola, homemade  
preserves, artisanal breads  
90

## Platters

**Ploughman's**,  
Neil Jewel chaucuterie; coppa, Spanish  
salami, chorizo, Dalewood cheeses;  
Huguenot, camembert, gorgonzola  
homemade preserves, seasonal fruit,  
artisanal bread  
210

**Cheese**,  
Dalewood cheeses; Huguenot, camembert,  
gorgonzola homemade preserves,  
seasonal fruit, artisanal bread  
155