



*Welcome to Foliage
You'll find our menu on the second page
Menu options:*

2 Course

*R325.00 per person excluding wine & service charge
(Starter, Main or Main, Dessert)*

*R445.00 per person including wine pairing, excluding service charge
(Starter, Main or Main, Dessert)*

3 Course

*R415.00 per person excluding wine & service charge
(Starter, Main, Dessert)*

*R595.00 per person including wine pairing, excluding service charge
(Starter, Main, Dessert)*

4 Course

*R525.00 per person excluding wine & service charge
(2 Starters, Main, Dessert)*

*R765.00 per person including wine pairing, excluding service charge
(2 Starters, Main, Dessert)*

6 Course

Available for the entire table only

*R625.00 per person excluding wine & service charge
(Chef's selection)*

*R985.00 per person including wine pairing, excluding service charge
(Chef's selection)*

*Please note that a discretionary 10% gratuity will be added on tables of 5
and larger, Please advise us of any dietary requirements or allergies on
the table*

Last order for 6 course at 20h30

Bread selection, pork lard & pickled aubergine 25

STARTERS

URBAN FARMING

Chicken liver parfait, pickled watermelon radish & toasted pumpkin seed salad

Recommended wine: 2017 Cederburg Bukettraube

Garden vegetables, herb powder, berry sherbet, ginger & lemongrass mayo, lentil puffs (V)

Recommended wine: 2016 Paul Cluver Gewürztraminer

Beetroot carpaccio, tartar of raw beetroot & pickled radish, smoked beets & granadilla (Vegan)

Recommended wine: 2016 Cape of Goodhope Altima Sauvignon Blanc

GEURRILLA FARMING

Neil's bacon steamed bun, ramen broth, beetroot, makataan,
pumpkin seed & celery root pesto

Recommended wine: 2017 Haut Espoir Chardonnay

Salmo's raw milk fig leaf cheesecake, forest herbs, gooseberries,
spiced tomato vinaigrette (V)

Recommended wine: 2016 Chamonix Unoaked Chardonnay

MAINS

FISHING IN THE VALLEY

Pan-fried Franschhoek river trout, daikon radish, black bean & lava purée,
confit kumquat, blood orange emulsion

**Recommended wine: 2017 Haut Espoir Chardonnay /
Garagista Tears of the Hipster American Pale Ale**

HAPPY HOGS

BBQ warthog "skilpadjie", beetroot & apple crumble, sour fig chutney, pan jus
**Recommended wine: 2013 Topiary Shiraz / 2015 Doran Vineyards Barrel
Fermented Chenin Blanc**

ROAMING FREE

BBQ & braised blesbok shank, potato gnocchi, braised cabbage, confit & grilled carrot

Recommended wine: 2008 Haut Espoir Cabernet Sauvignon

FROM THE FOREST

Sweet corn & pine ring risotto, smoked raw milk & buchu curds, parmesan (Vegan
alternative)

Recommended wine: 2016 La Motte Millennium™

PRE DESSERT

SWEETS ARE LIFE

Caramelia délice, peanut butter & cannabis leaf marshmallow, chocolate rock

Recommended wine: Lateganskop No.102 Dessert Wine

Vahlrona vegan chocolate mousse, smoked apple purée, blue berries,
granola & apple gelee (Vegan)

Recommended wine: NV My Wyn My Robyn Port

Blueberry & poplar bolette nougatine, candied forest leaves & hazelnuts,
buchu & honeybush sherbet, beetroot & amazi ice-cream (V)

**Recommended wine: 2017 Leopards Leap Culinaria Collection Muscat de
Frontignan**