TO START

Spiced prawn, smoked prawn mousse with mango, cucumber and citrus   90

Salmon tartare, quail egg and heirloom tomato terrine   95

Truffle and brie chawanmushi, adam fig, haloumi, pickled onion and wild rocket   90

Soft polenta, beef brisket, crispy sage and brown butter   95

MAIN

Leaf wrapped hake, poached litchi, tamarind dressing and lime   195

Pan roasted duck breast, salted plum and macadamia with celeriac   210

Herbed lasagne, cured hens egg yolk, summer vegetables with parmigiana   185

Aged beef sirloin, tarragon, potato fondant, edamame and coffee   205

SIDES

Pickled baby beetroots with homemade ricotta   55

Cumin boerenkaas potato croquettes   60

DESSERT

Affogato of rooibos vodka and espresso cola   90

Strawberries with roasted honey frozen yoghurt and red velvet sponge   95

Textures of Valrhona itakuja chocolate   105

Gluten free bread and butter pudding with brûléed banana ice cream   90

Imported Rothschild fromage board   115

Certain menu items may contain traces of nut, egg, soya, wheat, gluten and other allergens.

We are unable to guarantee the absence of these ingredients in the menu, unless prior arrangements are made.

R&R

RUPERT & ROTHSCHILD

VIGNERONS

Amuse-bouche

Champagne Barons de Rothschild Brut *(Champagne Region, France)*

Salmon tartare, quail egg and heirloom tomato terrine

Rimapere Sauvignon Blanc *(Marlborough, New Zealand)*

Leaf wrapped hake, poached litchi, tamarind dressing and lime

Rupert & Rothschild Baroness Nadine *(Franschhoek, South Africa)*

Aged beef sirloin, tarragon, potato fondant, edamame and coffee

Rupert & Rothschild Baron Edmond *(Franschhoek, South Africa)*

Pan roasted duck breast, salted plum and macadamia with celeriac

Flechas de los Andes Gran Corte *(Vista Flores, Argentina)*

Palate cleanser

Imported Rothschild fromage board

Château Clarke Baron Edmond de Rothschild *(Bordeaux, France)*

Strawberries with roasted honey frozen yoghurt and red velvet sponge

Champagne Barons de Rothschild Rosé *(Champagne Region, France)*

Petit four

A service charge of 10% will be added to tables of 8 patrons or more.

R&R
RUPERT & ROTHSCHILD
VIGNERONS