

# J A R D I N E

R E S T A U R A N T

## APERITIF

BUBBLES	<i>SIMONSIG KAAPSE VONKEL MCC</i>	R65
SNOWBALL	<i>BRANDY, SUGAR SYRUP, EGG, GINGER ALE</i>	R85
WHITE RUM OLD FASHIONED	<i>WHITE RUM, BITTERS, SUGAR SYRUP, ORANGE</i>	R85
G&T	<i>DISTILLERY ROAD GIN, TONIC, THYME, JUNIPER BERRY</i>	R90

## SAMPLE 3 COURSE DINNER MENU

### STARTER

CRADOCK SPRINGBOK TARTARE, BLACK SESAME, AIOLI WITH RUSSIAN KALE AND FRESH RADISH

CURED NORWEGIAN SALMON, GREEN APPLE, LABNEH, GRAPEFRUIT DRESSING AND BRONZE FENNEL

PICKLED WHITE ASPARAGUS WITH SALSA VERDE SAUCE, GORGONZOLA MOUSSE, CRUMBLE AND FRESH GORGONZOLA

### MAIN

AGED CHALMAR SIRLOIN, HERBED CRUST, ROASTED RED PEPPER PUREE, SPICED SUNFLOWER SEEDS, ROASTED SWEET POTATO AND FRESH CAULIFLOWER SALAD

BRAISED KAROO LAMB SHOULDER, SMOKED POTATO MOUSSE, BROCCOLI FLORETS, ANCHOVY DRESSING

OLIVE CRUSTED PAN ROASTED EAST COAST HAKE, GREEN ASPARAGUS AND WARM HOLLANDAISE MOUSSE

POTATO GNOCCHI, NEW SEASON'S VREDENHOF ASPARAGUS, KALE, WHITE WINE VELOUTÉ AND HERB OIL

### DESSERT

MACERATED SOMERBOSCH STRAWBERRIES, ELDERFLOWER CURD, STRAWBERRY CONSUME AND STRAWBERRY SORBET

VALRHONA CHOCOLATE AND CARAMEL TORTE WITH SUGARED PEANUTS, HONEYCOMB AND WHITE CHOCOLATE ICE CREAM

SELECTION OF SOUTH AFRICAN AND INTERNATIONAL CHEESE

### R475PP THREE COURSES

OUR MENU IS A SMALL, SEASONAL PRESENTATION OF LOCALLY SOURCED ORGANIC PRODUCE, WHERE POSSIBLE. WE WILL DO OUR BEST TO ACCOMMODATE YOUR FOOD ALLERGIES. 10% SERVICE CHARGE WILL BE ADDED TO TABLES OF 6 OR MORE. WE ALLOW CORKAGE OF 1 BOTTLE PER TABLE CHARGED AT R80. WE REGRET NO SPLIT BILLS.