

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 AND JUNIPER BERRY</i>	R90

SAMPLE 5-COURSE TASTING MENU

CRADOCK SPRINGBOK TARTARE, BLACK SESAME, AIOLI WITH RUSSIAN KALE AND ELDERFLOWER
SOUTHERN RIGHT SAUVIGNON BLANC 2018

CURED NORWEGIAN SALMON, GREEN APPLE, LABNEH, GRAPEFRUIT DRESSING AND BRONZE FENNEL
HARTENBERG RIESLING 2017

OLIVE CRUSTED EAST COAST HAKE, GREEN ASPARAGUS AND WARM HOLLANDAISE MOUSSE
OLDENBURG CHENIN BLANC 2018

BRAISED KAROO LAMB SHOULDER, SMOKED POTATO MOUSSE, BROCCOLI FLORETS, ANCHOVY DRESSING
JORDAN BLACK MAGIC MERLOT 2015

VALRHONA CHOCOLATE AND CARAMEL TORTE, CHOCOLATE CREMEUX AND WHITE CHOCOLATE ICE CREAM
STELLENRUST CHENIN D' MUSCAT 2018

R580 PER PERSON FOOD ONLY
R950 INCLUDING WINE PAIRING (90ML)

TASTING MENU IS FOR ENTIRE TABLE, OUR MENU IS A SMALL, SEASONAL, PRESENTATION OF LOCALLY SOURCED ORGANIC PRODUCE. WHERE POSSIBLE WE WILL DO OUR BEST TO ACCOMMODATE ALLERGIES. WE ALLOW CORKAGE OF 1 BOTTLE PER TABLE CHARGED AT R80. WE REGRET NO SPLIT BILLS