

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 LUNCH MENU

STARTER

CRADOCK SPRINGBOK TARTARE, BLACK SESAME, AIOLI WITH RUSSIAN KALE AND FRESH RADISH	R90
CURED NORWEGIAN SALMON, GREEN APPLE, LABNEH, GRAPEFRUIT DRESSING AND BRONZE FENNEL	R90
PICKLED WHITE ASPARAGUS WITH SALSA VERDE SAUCE, GORGONZOLA MOUSSE, CRUMBLE AND FRESH GORGONZOLA	R85

MAIN

AGED CHALMAR SIRLOIN, HERBED CRUST, ROASTED RED PEPPER PUREE, SPICED SUNFLOWER SEEDS, ROASTED SWEET POTATO AND FRESH CAULIFLOWER SALAD	R220
BRAISED KAROO LAMB SHOULDER, SMOKED POTATO MOUSSE, BROCCOLI FLORETS, ANCHOVY DRESSING	R190
OLIVE CRUSTED PAN ROASTED EAST COAST HAKE, WARM HOLLANDAISE MOUSSE AND GREEN ASPARAGUS	R190
POTATO GNOCCHI, NEW SEASON'S VREDENHOF ASPARAGUS, KALE, WHITE WINE VELOUTÉ AND HERB OIL	R160

DESSERT

MACERATED SOMERBOSCH STRAWBERRIES, ELDERFLOWER CURD, STRAWBERRY CONSUME AND STRAWBERRY SORBET	R85
VALRHONA CHOCOLATE AND CARAMEL TORTE WITH SUGARED PEANUTS, HONEYCOMB AND WHITE CHOCOLATE ICE CREAM	R90
SELECTION OF SOUTH AFRICAN AND INTERNATIONAL CHEESE	R95

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.