

# SALT

at Paul Cluver

## STARTERS

### Tomato Salad with Wasabi and Pine Nuts

Textures of tomato, wasabi cream cheese, pine nuts, crispy onions, edible flowers.

### Tartar of Black Angus Beef

Beef fillet, deep fried caper, Szechuan pickle and salted cucumber, anchovy fritter, quail egg and salted pretzel.

### Asparagus

Asparagus, poached free range egg, tomato salsa, hollandaise and buffalo mozzarella.

### Miso Seared Game Fish

Miso seared Game fish, charred ginger dressing, toasted rice, gooseberries, lemongrass, coriander and mint pesto.

## MAINS

### Free Range Elgin

Crown roast Chicken, braised panzerotti, orange crisps, orange glazed sweet potato, orange sweet potato puree, citrus jus.

### Surf and Turf

Plum fed pork, salt and pepper squid, grilled corn, sweetcorn puree and pickled Thai veg.

### Oyster Mushroom Farfalle

Fresh pasta, saffron cream, oyster mushrooms, tomato fondue, chives, parmesan crisps and shavings.

### Matured Beef Sirloin

Sirloin, crisp pastrami, baby onion, truffle aioli, baby onion crisps, sauce soubise and jus.

### 'Nicoise'

Fresh fish, Green bean bundles, potato crisps, smoked snoek dashi, mustard puree, smoked olives and broccolini.

## DESSERTS

### Three Bean Sundae

Choc brownie, vanilla bean panna cotta, coffee ice cream, coffee jelly, white choc soil.

### Rooibos and Milktart Chiboust

Chiboust, cinnamon poached apple, crisp apple and apple puree.

### Waffles

Red alea fudge ice cream, maple syrup and waffle.