

"I think this is the beginning of a beautiful friendship."  
We are proudly supporting locally sourced products.....

## A FRESH START R120

### Cured Salmon Gravelax

Cured Salmon infused with fresh Fennel, beetroot, Whole-wheat blinis, fresh lime and citrus dressing

### Char Sui pork

Crispy pulled pork, Asian greens, baby sprouts with a honey ginger glaze

### Soft Goats milk cheese Salad

Caramelised baby shallots, sundried tomato pesto and wild rocket

### Smoked Beef Tartar

Smoked beef strip loin with Tabasco dressing, quail egg yolk and sour dough toasties



## MAIN EVENT R205

### Grilled Kingklip Soufflé

Grilled kingklip with an anchovy soufflé, warm nicoise salad and burnt lime butter

### Pan Seared Beef Fillet (200g)

Chargrilled Beef fillet with pan fried green beans, toasted almonds, buttered potato Gnocchi and a light Jus

### Gremolata Chicken Supreme

Chicken Supreme with candied bacon, sautéed summer baby vegetables and a mustard crème

### Roasted Sunflower Seed Risotto

Sunflower risotto with honey roasted butternut, parmesan shavings and tempura greens. [Served with a side Greek salad]

## FINISH LINE R95

### Flourless Brownie

Flourless chocolate fudge brownie with caramel Gelato and pistachio brittle

### Lemon and Coconut tart

Summer Lemon tart with a roasted almond coconut crust and pink sparkling wine Granita

### Red velvet cheesecake

Red velvet sponge layered with Philadelphia cheese cake and Turkish delight candies

### Flambé dessert trolley

Cherries Jubilee or Crepes Suzette



## FULL 3 COURSE MEAL

# ONLY R395

INCLUDING COFFEE