

OVERTURE

Canapés and Bread

Hake brandade, aioli

Charred lettuce stem, watercress, Huguenot

Apple, labneh, jalapeño

‘A tale of Sourdough’

First Course

Charred Mackerel, red cabbage, avocado, fermented black bean, soy

Second Course

Miso glazed aubergine, fior di latte, Jerusalem artichokes, Jamestown turnip, mustard, wild herbs

Third Course

Braised wildebeest, egg pasta, young carrot, Boland

Fourth Course

Chalmar rump, ox tongue, caramelised onion, mushroom, young leek, café au lait sauce

Dessert

‘Milk, bread and honey’ – Rye soufflé, burnt honey, vanilla ice cream
(Please allow 20 minutes waiting time)

Or

Poached guava, ginger sable, crème anglaise, guava sorbet

Or

Chocolate, mulled wine, poached pear, spiced dark chocolate ice cream

Five Course Set Menu, R 790 per person (Available for the table only)
Optional Wine Pairing R 490 (Wine only)

We are a non-smoking restaurant, including E-Cigarettes and vaping. Please be considerate to fellow diners when using your mobile phone.

Tel: 021 880 2721, Email: info@dineatoverture.co.za, Web: www.dineatoverture.co.za.

We regret no split bills

We will always try to accommodate your food allergies, but our menu is small, seasonal, fresh & subject to change, we will not be able to accommodate all requests. Despite the best efforts of our kitchen, dishes may contain traces of allergens including, but not limited to nuts, wheat, shellfish, soya products, egg and dairy.

Please notify your server about any dietary requirements.