REDUCED TASTING MENU

BEEF SHIN
Pumpkin | Mustard Seeds | Creme de Boeuf
• *Paired with Knorhoek Cabernet Sauvignon*

CONFIT DUCK LEG
Turnip | Orange | Kataifi
• *Paired with Quoin Rock Shiraz*

FRESH WATER BREAM
Cauliflower | Mushroom | Tomato
• *Paired with Quoin Rock Chardonnay*

LAMB
Potato | Carrot | Spinach
• *Paired with Quoin Rock Red Blend*

CITRUS BUCHU
Goats Cheese | Raspberry | Pistachio
• *Paired with Quoin Rock White Blend*

- OR -

OREO
Vanilla | Passion Fruit
• *Paired with Quoin Rock Vine Dried*

MALVA PUDDING
Apricot | Hazelnut
• *Paired with Quoin Rock Vine Dried*

R 900 per person
R 1400 per person with wine pairing

Lunch: Until 13:30 | Dinner: Until 19:00

TASTING MENU

BEEF SHIN
Pumpkin | Mustard Seeds | Creme de Boeuf
• *Paired with Knorhoek Cabernet Sauvignon*

CONFIT DUCK LEG
Turnip | Orange | Kataifi
• *Paired with Quoin Rock Shiraz*

PRAWN
Smoked Mango | Horsradish | Lump Fish Roe
(Substitute Caviar - R250)
• *Paired with Knorhoek Chenin Blanc*

FRESH WATER BREAM
Cauliflower | Mushroom | Tomato
• *Paired with Quoin Rock Chardonnay*

LAMB
Potato | Carrot | Spinach
• *Paired with Quoin Rock Red Blend*

CITRUS BUCHU
Goats Cheese | Raspberry | Pistachio
• *Paired with Quoin Rock White Blend*

OREO
Vanilla | Passion Fruit
• *Paired with Quoin Rock Vine Dried*

MALVA PUDDING
Apricot | Hazelnut
• *Paired with Quoin Rock Vine Dried*

R 1250 per person
R 1900 per person with wine pairing

Lunch: Until 13:30 | Dinner: Until 19:00

REDUCED VEGAN TASTING MENU

BRAISED ONION
Daikon | Beetroot | Mushroom
• *Paired with Quoin Rock White Blend*

BBQ CELERIAC
Passion Fruit | Parsley
• *Paired with Knorhoek Chenin Blanc*

AUBERGINE
Courgette | Tomato | Red Pepper
• *Paired with Quoin Rock Red Blend*

MELON
Turnip | Soy & Earl Grey
• *Paired with Quoin Rock Shiraz*

MANGO
Strawberry | Ginger
• *Paired with Quoin Rock Vine Dried*

DARK CHOCOLATE AND VANILLA
Raspberry | Cashew
• *Paired with Knorhoek Cabernet Sauvignon*

R 900 per person
R 1400 per person with wine pairing

Lunch: Until 13:30 | Dinner: Until 19:00

VEGAN TASTING MENU

BRAISED ONION
Daikon | Beetroot | Mushroom
• *Paired with Quoin Rock White Blend*

BBQ CELERIAC
Passion Fruit | Parsley
• *Paired with Knorhoek Chenin Blanc*

ORANGE CANNELLONI
Lentil | Carrot | Almond Milk
• *Paired with Quoin Rock Chardonnay*

AUBERGINE
Courgette | Tomato | Red Pepper
• *Paired with Quoin Rock Red Blend*

MELON
Turnip | Soy & Earl Grey
• *Paired with Quoin Rock Shiraz*

MANGO
Strawberry | Ginger
• *Paired with Quoin Rock Vine Dried*

DARK CHOCOLATE AND VANILLA
Raspberry | Cashew
• *Paired with Knorhoek Cabernet Sauvignon*

R 1250 per person
R 1900 per person with wine pairing

Lunch: Until 13:30 | Dinner: Until 19:00