

ABALONE & WINE RESTAURANT

<u>Starters</u>	
PAN-FRIED ABALONE SERVED WITH CURRIED AIOLI	R105
BEEF CARPACCIO	R110
PATAGONIAN SQUID TUBES WITH CHIMICHURRI DRESSING AND FRAGRANT RICE	R120
BUTTERNUT SQUASH RAVIOLI	R105
CREAMED ABALONE	R120
<u>Mains</u>	
SWEET PEA RISOTTO WITH GOATS CHEESE CROQUETTES	R140
SEAFOOD ORECCHIETTE PASTA	R160
GRILLED KINGKLIP WITH FONDANT POTATOES AND SAUTÉED GREEN VEGETABLES	R17
CRISPY PORK BELLY WITH DAUPHINOISE POTATOES, MUSTARD DRESSED GREENS	R185
ABALONE RISOTTO	R140
SEAFOOD PLATTER FOR 2: LINE FISH, PRAWNS, MUSSELS, CALAMARI AND ABALONE.	R500
<u>Desserts</u>	
CHOCOLATE GANACHE TART	R80
TIPSY TART	R75
TIRAMISU	R85
AFFOGATO – VANILLA ICE CREAM, ESPRESSO AND CHOICE OF LIQUOR. GRAPPA AMARULA KAHLUA	R75

R98

CHEESE PLATE