



Truffled goats' cheese (V) (N)

Pickled beets, citrus gel, walnut soil

Cured Swordfish

Red onion, radish, cucumber, coriander

Smoked springbok tartare

Raisin and caper puree, crispy onion, quail egg

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Parmesan gnocchi (V) (N)

Pine nut, rocket, tomato aioli

Prawn tortellini

Prawn velouté, pea, basil, salsa verde

Sweet corn risotto

Ricotta, panchetta, chilli

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Harissa cauliflower (V)

Hummus, tahini, sumac labneh

Pan seared yellowtail

Lemongrass, saffron, coconut, fennel

Lowerland pork belly (N)

Gem lettuce, onion, confit garlic, jus, ash

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Hot chocolate cremeaux

Marshmallow, milk, mint

Citrus cheesecake (N)

Granadilla, orange, vanilla, honey

Dalewood brie

Mousse, seed cracker, rose, peach preserve

*Please consult with your host for any allergens
and dietary requirements*

3 Course R550, add a dessert for R110