FOOD \& WINE PAIRING MENU

## CHEFS AMUSE BOUCHE

## STARTER

CHICKEN CAESAR ARANCINI three arancinis with elements of caesar salad

KUDU CARPACCIO
WITH AVO PUREE, CRISPY GARLIC,ANGEL HAIR CHILI,PARMESAN, GARLIC OIL \&BALSAMIC REDUCTION

BOUILLABAISSE SOUP
WITH FISH, MUSSELS, PRAWNS, CROUTE WITH ROUILLE AND GRUBERG

SALT-BAKED BEETROOT
baby aubergine, aubergine puree, cashew nut cheese and walnuts

STEAK TARTARE
With bone marrow, toasted black rye and truffle mayonnaise

| - ENTRE BOUCHE - |
| :---: |
| - MAIN COURSE - |
| MUSHROOM RISOTTO |
| MUSHROOM CRISPS AND PARMESAN |
| LINE FISH |
| WITH MUSHY PEAS AND DECONSTRUCTED TARTAR SAUCE |
| ROASTED DUCK |
| WITH SWEET DUCK JUS, PARSLEY AND ROSEMARY SAMP AND PICKLED FENNEL BULB |
| OSSOBUCO |
| WITH BUTTERED PARSNIP PUREE, ROASTED BABY CARROTS, BEETROOT DUST |
| \&TOASTED SESAME SEEDS |
| BEEF FILLET |
| WILD MUSHROOM TOASTED LINSEED CRISP, CRISPY KALE, GARLIC CHIPS AND JUS |

## DESSERT

LAVENDER AND BLUEBERRY PANNA COTTA
with lavender marshmallow
CANNOLI \& HONEY COMB ICE=CREAM WHITE CHOCOLATE PISTACHIO \& CINNAMON DARK CHOCOLATE

A SELECTION OF 3 CHEESES
PAIRED WITH TOMATO AND CAPE SNOWBUSH RELISH, PINEAPPLE AND CONFETTI BUSH JAM AND GREEN OLIVE TAPENADE ALONGSIDE CRISP FLATBREADS AND PINE NUT BISCOTTI

## R545 PER PERSON

EXCLUDING WINES

