

Between May and September we're offering a choice of 3 set menus:  
Vegetarian & Fish, Degustation and Winter Bistro  
or a la carte dishes.

## VEGETARIAN & FISH MENU

### Amuse Bouche

TEMPURA (S)  
of Nori Sushi & fried Tofu  
filled with shitake duxelles, Oriental dressing

MUSHROOM STRUDEL (S/M)  
with bean and pear sauté, cider sauce

FISH LIAISON (S)  
with wasabi aroma, complemented by fried oysters

'EAST MEETS WEST' (M)  
a combination of Asian and Western-style Seafood

COTTAGE CHEESE OMELETTE  
filled with gooseberries, nougat ice parfait and chocolate foam

3 course Menu R 325 with wine R 460

4 course Menu R 395 with wine R 570

5 course Menu R 455 with Wine R 655

Dishes can be combined to form a tasting menu  
or are available individually for a la carte selection.

(S) denotes starter portions and (M) denotes main courses

## DEGUSTATION MENU

### Amuse Bouche

CURED OSTRICH FILLET (S)  
enhanced by beetroot, avocado mousse and grapefruit

ABALONE (S)  
served on a tomato-fennel compote, vinaigrette of hake tongue,  
lemon-thyme and wild rice

GUINEA FOWL (S/M)  
crépinette of braised legs and liver with fried supreme,  
Jerusalem artichoke puree, sauce with coffee aroma

VENISON LOIN (M)  
accompanied by a mushroom ragout and cumin seed fleuron,  
persimmon and sautéed Brussels sprouts

### ASSIETTE OF CHOCOLATE

3 course Menu R 365 with wine R 510

4 course Menu R 425 with wine R 615

5 course Menu R 495 with Wine R 720

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or are available individually for a la carte selection.

(S) denotes starter portions and (M) denotes main courses

# AUBERGINE BISTRO MENU MAY 2012

## Starters

FREE RANGE CHICKEN GALANTINE and chicken liver parfait with five salads, quince crème fraîche

**Aubergine Special Cuvée Chenin Blanc 2010**

FRIED CALAMARI set on Thai-style noodles with lemon grass and coconut cream

**Aubergine Special Cuvée Sauvignon Blanc/Semillon 2010**

MASALA-SPICED LINEFISH with marinated avocado, pickled chilli and lettuce

**Aubergine Special Cuvée Riesling 2009**

CARROT & ORANGE SOUP with goat's milk cheese phyllo cup

**Lammershoek Lam Rosé 2011**

## Main Courses

FISH OF THE DAY

**Thelema Chardonnay 2010**

FREE RANGE PORK with dried peach aroma, white beans and sautéed cabbage

**Beaumont Pinotage 2010**

BEEF BRISKET poached and served in a stock of savoury herbs and vegetables, horseradish potatoes

**Aubergine Special Cuvée Cabernet Franc 2010**

BRAISED LAMB STRUDEL with sweet corn puree and gratinated aubergines

**Beau Joubert Oak Lane Shiraz / Cabernet Sauvignon 2010**

## Desserts

GATEAU of orange, hazelnut and bittersweet chocolate with marinated dates and sorbet

**Vriesenhof Muscat d'Alexandrie 2008**

GRATIN of citrus fruit, Cape gooseberries and cardamom meringue with glühwein ice cream

**Aubergine Special Cuvée Chenin Blanc Noble Late Harvest 2008**

COW'S MILK BRIE with Port wine figs

**Adoro Natural Sweet Mourvèdre 2009**

**2-course menu R200 with wine pairing R290 | 3-course menu R275 with wine pairing R405**

(Please note that dishes from this menu are not available individually)