

autumn bistro menu

STARTERS

pressed iberian pork terrine pickled wild mushroom vinaigrette, baby beets

chokka calamari chorizo and marinated gazpacho vegetables

cape malay fish chowder seafood spring rolls and lemongrass aroma

penne (v) with mushrooms, thyme and blue cheese

MAIN COURSES

catch of the day miso glazed aubergine, sea lettuce, vermicelli

beef shin croquette potato mash, cabbage, cumin and pomegranate

free range chicken three bean dressing, baby leeks, new zealand spinach

penne (v) with mushrooms, thyme and blue cheese

DESSERTS

caramelised pear anise and mace aroma, soil of goats' milk cheese

glazed raspberry mousse with vanilla namaleka, nutty shortbread and matcha ice cream

2 course R305 | 3 courses R415 pp
(incl. complimentary amuse bouche)