

Spring Harvest Feast



STARTER

YOGHURT AND CUMIN FLATBREAD

hummus | marinated feta | citrus-infused olives | smoked kipper mousse
sumac spiced beetroot carpaccio | balsamic grilled aubergine

Glass of Thelema Riesling

MAINS

BILTONG SPICED BEEF SIRLOIN

tomato hollandaise sauce | rosemary gravy

Glass of Edgebaston Shiraz

Or

BAKED KINGKLIP WITH FETA AND HERB CRUST

smoked mussel & pea velouté | confit tomatoes

Glass of Marklew Chardonnay

SERVED WITH

Triple cooked fries | creamed spinach

beer-battered onion rings | honey glazed baby carrots

DESSERT

CARAMELIA MOUSSE TIRAMISSU

valrhona caramelia mousse | espresso-soaked boudoir biscuits

Or

LEMON TART

meringue shards | raspberry sorbet | freeze-dried strawberries

Glass of Pongracz Desiderius '03

3 course meal
R750 PER COUPLE

3 course meal with wine pairing
R1050 PER COUPLE