



## *5- Course Tasting Menu*

*R 265 pp*

### **1<sup>st</sup> Course**

*Roast tomato, chickpea and Harissa soup with garlic yoghurt and a basil pesto stuffed bun*

### **2<sup>nd</sup> Course**

*Gnocchi, prawn bisque with chive crème fraiche*

### **3<sup>rd</sup> Course**

*Parmesan and herb crusted line fish with green pea risotto and garlic cream*

### **4<sup>th</sup> Course**

*Beef short rib, whole-grain mustard mash, broccolini, cumin caramelised shallot and jus*

### **5<sup>th</sup> Course**

*Warm apple, carrot and beetroot polenta cake, rhubarb gel, honey and hazelnut ice cream*



## *5- Course Tasting Menu (Vegetarian)*

*R 265 pp*

### **1<sup>st</sup> Course**

*Roast tomato, chickpea and Harissa soup with garlic yoghurt and a basil pesto stuffed bun*

### **2<sup>nd</sup> Course**

*Tempura broccoli stem, garlic aioli*

### **3<sup>rd</sup> Course**

*Grilled Halloumi, cumin and Turkish fig compote*

### **4<sup>th</sup> Course**

*Gnocchi with spinach, wild mushrooms, butternut, goat cheese and truffle oil*

### **5<sup>th</sup> Course**

*Warm apple, carrot and beetroot polenta cake, rhubarb gel, honey and hazelnut ice cream*