



## JANUARY 2017 MENU

### Progression

Ceviche / Saffron mayonnaise / Salt and vinegar bites

**Vegetarian: Artichoke**

Salt cured beef / Pan seared green onion flatbread / Olive caviar / Crunchy onion / Peppers / Crème fraiche

**Vegetarian: No Beef**

Bitter Raddish / Eggplant / Roasted garlic / Leek ash / Dukkah / Rocket

Potato / Mushroom 'deliciousness' / Parmesan / Tomato

Curried cotton candy / Spice / Milk and honey lollipop

**Wine: We recommend starting with bubbly and moving to a Chardonnay**

### Followed By:

Tempura prawn / Octopus / White fish / Pickled squid / Thai flavours / Dashi savoury custard / Seaweed

**Vegetarian: No Seafood - Tofu and Asian vegetables**

Wine: Semillon or Viognier

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Grilled mango / Chilli / Candied ginger / Coconut / Cashew / Duck 'biltong'

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Braised lamb / Gremolata / Roasted baby onion / Pumpkin / Sesame / Amaranth

**Vegetarian: No Lamb - Elements of squash vegetables**

Wine: Red Blend

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Springbok / Potato / Truffle / Beetroot / Sour Cream / Capers

**Vegetarian: No Springbok - Goats cheese sponge**

Wine: Shiraz

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The taste of Welsh rarebit through texture

Wine : Straw wine or Noble late harvest

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Quinoa / Chocolate / Camomile / Berries / Marzipan

Wine : White or LBV Port

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Grapefruit and avocado / Pomegranate / Rosemary / Toffee  
Iced coffee and tonic

**R 800,00 Food only**

**R1300.00 Food and Wine Pairing**

Portions are taste size.

Recommended duration: 3 hours from 18H30  
**Doors open at 18H15**

We indicate times as a guideline but these are not definitive.