



- Starters -

Warm sweet potato, avocado, papaya and peppadew salad with charred corn.
Dressed with a spiked lime, crispy ginger, coconut and toasted macadamia nut vinaigrette.

or

“90 seconds” Saldanha Bay mussels.
Tempered in white wine, parsley, cream and garlic.

or

Duck liver terrine with walnuts served with a red onion marmalade and farm bread toast.

- Main Courses -

Roast loin of kingklip with a lemon thyme and hazelnut crust.
Served with citrus infused pan juices, sautéed spinach and roasted fennel
seeded plum tomatoes.

or

Roast rack of “Calvinia” lamb with a charred scrub-herb and whole grain
mustard crust. Served with young beetroot, broken butter beans,
caramelised pear wedges and red wine sauce.

or

Pumpkin and lentil bobotie. Served with saffron-hued almond and sultana
basmati rice. Accompanied by a banana sambal.

- Dessert -

Frozen rose, pistachio, date, apricot and fig nougat served with pomegranate berries.