

# Appetite

## To Begin

### Belnori Ash Goats Crottin Brûlée

*Marinated Heritage Beets, Mustard Seed Dressing, Pickled Pear, Wild Rocket*

### Beef Tartare

*Sourdough Toast, Petit Herb Salad, Gentleman's Relish*

### Lemon Butter Poached Tiger Prawns

*Baby Spinach, Miso Dust, Ponzu Dressing, Parmesan*

### Caramelised Butternut & Coconut Soup

*Onion Bhaji, Tomato Chili Pickle, Almond Crumb*

## Main Course

### Chargrilled Chalmar Beef Ribeye

*Braised Oxtail Crust, Truffle Mash, Charred Asparagus, Red Wine Jus*

### Spinach and Ricotta Stuffed Chicken Breast

*Hasselback Potatoes, Garlicky Green Beans, Lemon and Herb Butter Sauce*

### Pan Roasted Linefish

*Confit Potato, Sauce Vierge, Bisque Sauce, Sauteed Greens*

### Wild Mushroom Risotto

*Sauteed King Oyster, Parmesan, Chive Oil, Green Vegetables*

## Dessert

### Dulce de Leche Lava Cake

*Macerated Raspberries, Peanut Crumb, Cinnamon Ice Cream*

### Strawberry Heart

*Strawberry Macaron, Champagne & Pistachio, Lemon Verbena Meringue*

### Black Forest

*Drunken Cherries, Mascarpone, Chocolate Textures, Aero Sponge*

# R495 Per Person