

STARTER

Herb Crusted Seared Tuna

Caper berries, marinated exotic beetroot, lemon & wasabi pearls and micro greens

OR

Truffle Mushroom Velouté

Forest mushroom soup served mushroom croutons, oyster crisps and herb oil

MAINS

Grilled Beef Fillet

Potato dauphinoise cubes, roasted bone marrow, onions, asparagus, sautéed shitake & merlot jus

OR

Ricotta and Spinach Ravioli

served with burnt red pepper coulis, asparagus, toasted pine nuts & herb oil

OR

Chicken, Spinach & Mushroom Wellington

Served with homemade tomato sauce, roasted baby carrots, blackened baby onion and herbs

DESSERT

Dark Chocolate Marquise

In a chocolate collar, peach compote, strawberry & rosé pearls, and pistachio brownie truffle

R675 PP

R275 CHILDREN UNDER 12 INCLUDES 1 MAIN COURSE, ICE CREAM, JUICE

