

STARTERS

*MIXED GARDEN SALAD LEAVES
air dried bayonne ham slices, cocktail tomatoes,
aged parmesan & butter-thyme croutons*

*CARPACCIO FROM CHALMAR BEEF
marinated wild rocket leaves, sun dried tomato, caper berries
& black olive soil*

*COLD SMOKED FRANSCHHOEK SALMON TROUT
poached, pancetta crumbed free range chicken egg, garden pea mousseline,
raw marinated radish & wholegrain mustard dressing*

*CAULIFLOWER CRÈME
pan fried blood dumpling nugget, braised baby onions & cauliflower florets*

MAIN COURSES

*PAN FRIED LINE FISH
saffron-cucumber ragoût, slow braised oxtail compote
& butter flavoured potato mousseline*

*OVEN ROASTED FREE RANGE PORK BELLY
warm vichyssoise cream, braised garden leek, finger carrot & pomme rissolée*

*PAN FRIED CHALMAR SIRLOIN
green bean sauté, Cognac flavoured green peppercorn sauce
& butter flavoured mashed potatoes*

*SPAGHETTI A LA FUNGHI
sautéed wild mushroom, rocket leaves & aged parmesan*

DESSERTS

*CLASSIC AUSTRIAN APPLE-PEAR STRUDEL
vanilla sauce, whipped cream & brandy ice cream*

*SPARKLING WINE POACHED PUMPKIN SEED DUMPLINGS
garden berry ragoût, pumpkin seed meringue & red port wine ice cream*

*NOUGAT MELKTERT PARFAÏT
marinated Cape gooseberries, dried fruit compote, butterscotch nougat sauce
& cinnamon crumble*

*LOCAL CHEESE PLATTER
homemade fruit bread & condiments*