

2 Course - R345 (R265 Vegetarian)

3 Course - R445 (R365 Vegetarian)

WINE PAIRING PER DISH - R60

VIN DE CONSTANCE PAIRING - R100

## **STARTER**

### **BEER BUTTER PRAWNS**

*Garlic, chili, & tomato sauce, fresh baguette*

*Riesling 2017*

### **WINTER SOUP**

*Split green pea & ham hock, garlic crostini's*

*Anwilka Petit Frère 2018*

### **TEMPURA FRIED TOFU**

*Coconut & Saffron sauce, toasted coconut flakes, Nori leaf*

*Estate Sauvignon Blanc 2021*

### **FREE RANGE DUCK**

*Duck breast, orange and ginger reduction, zucchini rösti*

*Chardonnay 2019*

## **MAIN**

### **LENTIL BOBOTIE OPEN PIE**

*Spiced Raisin Rice, apple, cucumber & red onion salsa*

*Riesling 2017*

### **VENISON**

*Dauphinoise potato, mange tout, fine green beans, plum & thyme reduction*

*Estate Red 2018*

### **PETIT POUSSIN**

*Peri-peri 1/2 Poussin, cauliflower daltjie, tenderstem broccoli, coriander & peppadew yoghurt*

*Chardonnay 2019*

### **FISH OF THE DAY**

*Crispy leek & potato croquette, sautéed zucchini, Beurre Blanc*

*Metis Sauvignon Blanc 2017*

## **DESSERT**

### **VEGAN CHOCOLATE PANNA COTTA**

*Raspberry puree, pistachio & chocolate shard*

*Méthode Cap Classique 2018*

### **CHEESE PLATE (R50 SUPPLEMENTAL)**

*A selection of artisanal local cheeses, roast nuts, crackers & preserves*

*Vin De Constance 2017*

*Please note a discretionary 12% service charge is added to tables of 6 and more*