



THE SHORTMARKET CLUB TASTING MENU

SAMBAL MATAH TUNA

Seared tuna, sambal oelek, ginger, red onion,
fresh basil & coriander, coconut oil and lime

Vuurberg White Blend 2016

TULBAGH ASPARAGUS

Bottarga, parmesan, truffle & buerre noisette

Thorne and Daughters Tin Soldier Semillon 2016

FIG LEAF BAKED RICOTTA

Gorgonzola cream and wild honey

Spioenkop Riesling 2016

LOCAL SUSTAINABLE GRILLED FISH

Roasted masala curry sauce, fresh coconut and
tamarind chutney, prawn & jasmine rice
in coconut oil

Ridgeback Viognier 2016

or

OAK VALLEY DUO OF PIG

Roasted turnip, jasmine tea, XO braised quinoa,
fresh radicchio in a pear vinaigrette, crackling

Jc Wickens Swerwer Chenin Blanc 2016

SPRINGBOK AND NECTARINE

Grilled on fresh bay leaf, celeriac dauphinoise,
caperitif nectarine jus and smoked bone marrow

Baumont Pinotage 2014

PEACHES AND CREAM

Goat ricotta, wild honey and lemon,
beach rosemary galette

Joostenberg NLH Chenin Blanc 2013

MENU PRICE

790

WINE PAIRING

1250
