



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 Paper Kite Semillon 2016

WILD MUSHROOM EN PAPILOTE

Wild mushrooms baked in parchment paper,
hazelnut oil & lemon, served with beef fat
brioche

and

PINE NEEDLE AND LIQUORICE SMOKED TROUT

Black garlic puree, whipped tahini and fresh
Granny Smith

De Grendal "Op Die Berg" Pinot Noir 2014

GRILLED KINGKLIP

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

Ridgeback Viognier 2016

SPRINGBOK AND NECTARINE

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

Beaumont Pinotage 2014

PEACHES AND CREAM

Goat ricotta, wild honey and lemon,
beach rosemary galette

Jordan Mellifera 2016

MENU PRICE	790
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WINE PAIRING	1250
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