



THE SHORTMARKET CLUB TASTING MENU

PADANG CORN

CAPE MALAY CRISPY OCTOPUS

PONZU WALNUT TARTARE

Caperitif & Swaan Tonic

SAMBAL MATAH TUNA

Sambal oelek, hot coconut oil, chilli, basil and
fresh lime

Vuurberg White Blend 2016

QUAIL

Burnt leek, salsa macha, fresh stracciatella, aged
balsamic

Bouchard Finlayson Walker Bay Pinot Nior 2014

TULBAGH ASPARAGUS

Buerre noisette, Western Cape bottarga,
fresh parmesan

Thorne and Daughters Paper Kite Semillon 2016

FIG LEAF BAKED RICOTTA

Gorgonzola cream, wild honey and pickled fennel
flowers

Spioenkop Riesling 2016

SPRINGBOK AND QUINCE

Grilled in fresh bay leaves, jerusalem artichoke
dauphinoise, caperitifquince jus, smoked bone-
marrow on pan fried fresh porcini

Baumont Pinotage 2014

RHUBARB CRUMBLE

Pine nut ice cream, mascarpone catalan,
rusk and shortbread crumble

Jordan Mellifera NLH Riesling 2016

MENU PRICE	850
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WINE PAIRING	1350
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