



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

CRISPY PIG CHEEK

Red endive dressed in burnt wild honey vinaigrette, smoked pecan nuts and gorgonzola

Blackwater White Blend 2014

LOCAL ETHICALLY SOURCED FISH

Lemon and tarragon veloute, fried pannise, smoked mussel aioli, green bulgur wheat

Julian Schaal Mountain Vineyards Chardonnay 2016

BURNT LEMON CELERIAC

Whipped tahini, mint and lentil dressing with crushed hazelnuts

Joubert - Tradaauw Syrah 2015

SPRINGBOK AND QUINCE

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

Beaumont Pinotage 2014

RHUBARB CRUMBLE

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

Jordan Mellifera NLH Riesling 2016

MENU PRICE **850**

WINE PAIRING **1350**
