



**THE SHORTMARKET CLUB
VEGETARIAN TASTING MENU**

PADANG CORN

CAPE MALAY CHICKPEA

CRISPY JERUSALEM ARTICHOKE

Caperitif & Swaan Tonic

SAMBAL MATAH KOHLRABI

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

Vuurberg White Blend 2016

WILD HONEY RED ENDIVE

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

Blackwater White Blend 2014

RAS EL HANOUT ROASTED CARROT

Chermoula, rosemary and thyme labneh and quinoa

Bouchard Finlayson Walker Bay Pinot Noir 2014

BURNT LEMON CELERIAC

Whipped tahini, mint and lentil dressing with crushed hazelnuts

Joubert-Tradaauw Syrah 2015

TANDOORI CAULIFLOWER

Toasted coconut masala sauce, peanut and lemongrass sambal, steamed jasmine rice, fresh coconut and tamarind chutney

Ridgeback Viognier 2016

RHUBARB CRUMBLE

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

Jordan Mellifera NLH Riesling 2016

MENU

730

WINE PAIRING

1230
