



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

Rall Grenache Blanc 2016

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

Bouchard Finlayson Walker Bay Pinot Noir 2014

SPRINGBOK AND QUINCE

Globe artichoke barigoule, celeriac fondant puree, celery leaf gremolata, pear and caperitif jus

Beaumont Pinotage 2014

STRAWBERRIES AND CREAM

Strawberries marinated in rose and darjeeling, vanilla sabayon, raspberry granita and meringue shards

Jordan Mellifera NLH Riesling 2016

MENU PRICE	850
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WINE PAIRING	1400
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*** AVAILABLE FOR DINNER ONLY ***