



VEGETARIAN TASTING MENU

(Dinner Only)

BURNT LEMON CELERIAC

Whipped tahini, mint and lentil dressing with crushed hazelnuts

Bouchard Finlayson Walker Bay Pinot Noir 2014

© *Savage Follow the Line Cinsault 2017*

TOMATO SALSA MACHA

Heirloom tomato, salsa macha, burnt aubergine

Joostenberg Chenin Blanc 2018

© *Savage White Blend 2017*

FIG LEAF BAKED RICOTTA AND TRUFFLE

Fig leaf baked ricotta, wild honey, lemon and porcini velouté

Bosman Upper Hemel and Aarde Valley Chardonnay 2017

© *Newton Johnson Family Vineyards Chardonnay 2016*

TANDOORI CAULIFLOWER

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

Ridgeback Viognier 2016

© *Donnhoff Riesling Spatlese 2016*

PEACH 'N RICOTTA

Roasted Peach, Pine nut ice cream, lemon ricotta, mielie meel and olive oil sponge, mint and lemon thyme infused honey

Jordan Mellifera NLH Riesling

© *Mullineux Straw Wine 2017*

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| MENU | 570 |
| WINE PAIRING | 370 |
| PREMIUM WINE PAIRING© | 705 |