



## TASTING MENU

*(Dinner Only)*

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### TUNA TARTARE

Hazelnut, burrata, aged balsamic and lardo

*Vuurberg White Blend 2017*  
Ⓟ *Mullineux White Blend 2017*

### TOMATO AND LANGOUSTINE

Heirloom tomato, grilled langoustine,  
salsa macha, burnt aubergine

*Joostenberg Chenin Blanc 2018*  
Ⓟ *Savage White Blend 2017*

### RABBIT AND TRUFFLE

Rabbit terrine, fig leaf baked ricotta, wild honey,  
lemon and porcini velouté

*Julien Schaal Mountain Vineyards Chardonnay 2017*  
Ⓟ *Newton Johnson Family Vineyards Chardonnay 2016*

### ASSIETTE OF LAMB

Burnt butter asparagus with Parmesan and  
bottarga, raisin puree and lemon porcini  
marmelade

*Joubert-Tradauw Syrah 2015*  
Ⓟ *Terracura Syrah 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 2016*  
Ⓟ *Mullineux Straw Wine 2017*

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<b>MENU PRICE</b>	<b>750</b>
<b>WINE PAIRING</b>	<b>370</b>
<b>PREMIUM WINE PAIRING Ⓟ</b>	<b>705</b>

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