

# **PRIX FIXE LUNCH - R290**

TWO MENU OPTIONS

Wednesday, Thursday, Friday // 12.30pm - 14.00pm



## **MENU A**



### **TUNA TARTARE**

Hazelnut, burrata, king oyster mushroom and aged balsamic

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### **VENISON CARPACCIO**

Duck liver parfait, burnt honey dressing, Jerusalem Artichoke crisps and poached Quince

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### **LOCAL ETHICALLY SOURCED FISH**

Citrus beurre blanc, grapefruit walnut sauce vierge, roasted fennel and burnt leek



## **MENU B**



### **VENISON CARPACCIO**

Duck liver parfait, burnt honey dressing, Jerusalem Artichoke crisps and poached Quince

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### **LOCAL ETHICALLY SOURCED FISH**

Citrus beurre blanc, grapefruit walnut sauce vierge, roasted fennel and burnt leek

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### **ROASTED PERSIMMON**

Pine nut ice cream, olive oil sponge, lemon ricotta