

Shortmarket Club Tasting Menu

Wild Namibian Oysters

Pina Colada Dressing, Crispy Ginger

Homegrown - Pieter Ferreira Blanc de Blanc Cap Classique (2015)

Journey - Baron Albert Universelle Champagne, France (NV)

Cocktail - Summer 75 (Baron Albert Universelle Champagne, Pineapple, Ginger)

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Beef Tataki

Miso Broth, Lemongrass Oil, Smoked Tofu Puree

Homegrown - Meinert German Job Riesling (2016)

Journey - Mirabeau Pure Rose, France (2020)

Cocktail - Monkeys in a Cloud (Monkey 47, Citrus oleo, Lemon & Orange Syrup, Lemongrass Foam)

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Beer Tempura Calamari

Doenjang & Sesame Relish, Japanese Lime Mayo, Pickled Red Onion

Homegrown - Steenberg Rose (2021)

Journey - Kia Ora Sauvignon Blanc, New Zealand (2020)

Cocktail - The Bees Knees (Altos Silver Tequila, Honey & Black Pepper Rim, Rooibos, Fresh Lemon)

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Linefish of the Day

Red Curry & Coconut Sauce, Steamed Rice, Coconut Dukkah

Homegrown - Creation Art of Pinot Noir (2018)

Journey - Domaine St Cyr Beaujolais, France (2020)

Cocktail - Thai Green Curry (Absolut Vodka, Litchi, Coconut, Lemongrass, Chili)

or

Pepper Crusted Beef Fillet

Cafe Au Lait, Petit Pois A La Francais, Watercress Emulsion

Homegrown - Raats Cabernet Franc (2018)

Journey - Chateau St Michelle, Merlot, USA (2017)

Cocktail - SMC Sours (Glenlivet 15, Vanilla Syrup, Lemon, Bitters)

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Chocolate Fondant

Yoghurt Ice cream, Chocolate Caramel Crunch, Berry Compote

Homegrown - Mullineux Straw Wine (2015)

Journey - Carmes De Rieussec, Sauternes, France (2012)

Cocktail - Chocolate Sidecar - (Martell VSOP, Chocolate Liqueur, Aged Port)

or

Black Sesame Doughnut

Brioche Dough, Singapore Tea Ganache, Lemon Curd

Homegrown - Mullineux Straw Wine (2015)

Journey - Carmes De Rieussec, Sauternes, France (2012)

Cocktail - Around The Tea Garden (Martell VSOP, Singapore Tea, Lemon Zest, Cream)

Menu - R800

Menu with Homegrown Wine Pairing - R1470

Menu with Journey Wine Pairing - R1700

Menu with Cocktail Pairing - R1300

Menu/Allergen Disclaimer: Items on this menu may, despite the best efforts and care of our staff, contain traces of allergens including, but not limited to: nuts, shellfish, soy products, eggs, dairy and wheat. Naturally, the list of allergens can be adapted to suit each individual menu and care should therefore be taken in respect to the use of different products containing allergens other than those mentioned. Please note that a discretionary 12% service charge will be added to all tables.