

# Shortmarket Club Tasting Menu

Vegan

## Coconut XO Crisp

XO Dressing, Mango, Avocado

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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## Marinated Carrot Tataki

Miso Broth, Lemongrass Oil, Peanut XO

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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## Charred Gem

Marinated Chickpeas, Charred Avo, Asian Dressing

Homegrown - Steenberg Black Swan Sauvignon Blanc (2020)

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

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

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## Marinated Tofu

Red Curry & Coconut Sauce, Steamed Rice, Coconut Dukkah

Homegrown - Newton Johnson Family Vineyard Pinot Noir (2019)

Journey - Domaine St Cyr Beaujolais, France (2020)

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

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## Summer Berries

Raspberry Granita, Hazelnut Crumb

Homegrown - Mullineux Straw Wine (2015)

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

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

Menu - R590

Menu with Homegrown Wine Pairing - R1260

Menu with Journey Wine Pairing - R1490

Menu with Cocktail Pairing - R1090

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.