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### Starter

#### **Wild Mushroom Soup R 85 (V)**

*Basil Curd, Mushroom Chips, Pickled Shimejis*

*Beaumont Pinotage Glass R100*

#### **Gin Cured Salmon R135**

*Wasabi Mayo, Puffed Rice, Juniper Gel*

*Asara Chenin Blanc Glass R70*

#### **Quail R 125**

*Butternut, Cous-Cous, Rooibos*

*Catherine Marshall Chenin Blanc R100*

#### **Langoustine Ravioli R 150**

*Butter Leeks, Creamy Bisque, Lemon*

*Vondeling Sauvignon Blanc R70*

#### **Artichoke Risotto R95 (V)**

*Risotto, Lemon, Parmesan*

*Faithful Hound R100*

#### **Cucumber Roulade R 75 (V)**

*Tomato Pannacotta, Parmesan, Lemon Verbena*

*Holden Manz Rose R65*





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### Main Course

#### **Smoked Aubergine R 125.00(V)**

*Mozzarella, Miso Puree, Winter Veg  
Eagles Nest Merlot Glass R100*

#### **Beef Fillet R 220**

*Oxtail Pudding, Confit Onions, Yam Puree  
Vineyard Collection Pinotage Glass R100*

#### **Chicken Ballotin R 185**

*Pear & Parsnip, Burred Citrus, Mushroom  
Fable Mountain Jackals Bird Glass R100*

#### **Crusted Line Fish R 200**

*Smoke Marrow, Fennel, Mussels  
Terra Del Capo Sangiovese Glass R70*

#### **Pork Belly R 215**

*Bacon Jam, Pumpkin, Jus  
Paul Cluver Riesling Glass R80*

#### **Venison R210**

*Kohlrabi, coriander jus, kale, garlic chips  
Vondeling Cabernet Sauvignon Glass R95*





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## Dessert

### **Chocolate Torte R125**

*Whiskey, Coffee, Paris – Brest*

*Jameson Single R40*

### **Citrus R95**

*Lavender, Rhubarb, Blood Orange Ice Cream*

*MCC Asara Glass R65*

### **Fallen Apple R 95**

*Pressed Apples, Spiced Pudding, Anglaise*

*Vondeling Chardonnay R65*

### **Cheese Board R 115**

*Specialty Cheese, Preserve, Lavash, Nuts*

*Vondeling Sweet Carolyn Glass R65*

