



**:: Wine pairings available by the glass**

### **Starters**

**Deep Fried Goats Cheese** with beetroot crumb, beetroot purée, basil, rocket, roasted cherry tomatoes and homemade balsamic ice-cream **R75 :: Lanzerac Pinotage or Fat Bastard Chardonnay**

**Beef Tataki** with caramelised white onion purée, pickled ginger, crispy fried onions and wasabi-infused kewpie mayo **R75 :: Flagstone Sauvignon Blanc or Groot Constantia Chardonnay**

**Baked Camembert Tart** with beetroot jam, beetroot crumb and candy beets **R65 :: Flagstone Poetry Sauvignon Blanc**

**Crocodile Carpaccio** with rocket, puffed barley, avocado purée, white cheddar anglaise and caramelised onions **R85 :: Creation Chardonnay**

**Baked Feta & Cherry Tomatoes** with rye and black tahini crumb, sweet basil gelato, balsamic glazed baby carrots and baby leaves **R55 :: Kleine Zalze Chenin Blanc**

### **Mains**

**Char Grilled Fillet** with hazelnut espresso jus, grilled mushroom purée, carrot crumb and zucchini **R150/R170**

**Braised Lamb Shank** with sweet potato purée, quail egg and a nihari jus **R145 :: Lanzerac Pinotage**

**Crispy Gammon** with pecorino custard, pickled wild mushrooms, teriyaki glazed carrots, grilled zucchini and a burnt orange and honey reduction **R135 :: Flagstone Poetry Cabernet Sauvignon**

**Salmon Wellington** with sautéed baby spinach, pickled ginger purée, unagi, crème fraîche and hollandaise **R140 :: Neil Ellis Sauvignon Blanc**

**Ricotta Gnocchi** with asparagus, crispy pancetta, soya jelly, exotic mushrooms, burnt sage butter cremeux and cherry tomatoes **R125 :: Warwick Rosé**

**Tempura Duck** with vermicelli, chipotle aioli, exotic mushrooms and coriander foam **R135 :: La Brie Chardonnay**

**Braised Sticky Pork Belly** with lentil and pork cheek ragout, carrot and citrus purée, aubergine tempura and Ayran **R135 :: Fryers Cove Pinot Noir or Creation Syrah Grenache**

### **Desserts**

**Coconut Blossom Cheesecake** infused with white chocolate and cardamom with walnut praline gelato **R55**

**Vahlrona Blonde Fondant** fruit jellies, almond crumb and Vahlrona dark gelato **R80 :: Glen Carlou Chenin Blanc**

**Gorgonzola & Fig or Mushroom Jam** with **White Cheddar** gelato served with rosemary crackers **R35 :: Glen Carlou Chenin Blanc**

**Espresso Martini R50**