

Flavours OF JANUARY

Red Pimento

-  **PRAWN BISQUE** 75
BRANDY, PAPRIKA AND TWO PRAWNS
-  **RIB-EYE STEAK** 189
BABY ONION RINGS, BLACKENED RED PIMENTO, MERLOT JUS, FONDANT POTATO, WILTED SPINACH

Cheese

-  **BABY SPINACH & BROCCOLI SOUP** 66
WITH FETA & PINE NUTS
 -  **LOCAL CHICKEN BREAST** 155
BOK CHOY AND EMMENTAL FILLING, PORT JUS, POTATO & PARMESAN BAKE AND BABY RAINBOW CARROTS
 -  **POTATO GNOCCHI** 139
BABY SPINACH, TOMATO & BASIL SAUCE, PECORINO SHAVINGS
 -  **LOCAL & NATAL FARMHOUSE CHEESE PLATTER**
WITH PINEAPPLE AND GINGER CHUTNEY
- | | |
|-----------|-----|
| SMALL (4) | 100 |
| LARGE (7) | 167 |

Chocolate

-  **CAPE BRANDY PUDDING** 70
ALMOND CRÈME ANGLAISE, MILK TART ICE CREAM & BRANDY SNAP
-  **TRIPLE CHOCOLATE CHEESECAKE** 71
HAZELNUT CRUST, RASPBERRY COULIS AND PISTACHIO MACARON
-  **TOMES DARK CHOCOLATE ROULADE** 70
BERRY COMPOTE, CHOCOLATE SOIL & WHITE CHOCOLATE ICE CREAM

Nuts

-  **PESTO RUBBED CHICKEN SALAD** 88
GARDEN GREENS, BABY TOMATOES, DRIED CRANBERRIES, GOATS' MILK CHEESE, CARAMELISED ONIONS, MANGE TOUT AND RASPBERRY VINAIGRETTE
-  **PEAR & GORGONZOLA SALAD** 96
PECAN, FANCY GARDEN GREENS, COCKTAIL TOMATOES, BABY CORN & BALSAMIC VINAIGRETTE
-  **CRISPY PORK BELLY** 162
STICKY PLUM SAUCE, BOERENKAAS MASH, LONG STEM BROCCOLI AND ALMOND BUTTER
-  **MOKKA PARFAIT** 71
CRUNCHY NUTS, CHOCOLATE PIECES, CAPPUCCINO ANGLAISE, ALMOND SHORTBREAD FINGERS
-  **LINEFISH & ASPARAGUS** 186
PISTACHIO BUTTER, POTATO PARMESAN BAKE

Citrus

-  **SEAFOOD MEDLEY** 191
KINGKLIP, LINEFISH, PATAGONIA CALAMARI, BOK CHOY, FONDANT POTATOES & FENNEL AND PERNOD CREAM
-  **OSTRICH FAN FILLET** 176
CASHEW NUTS, BABY ONIONS, BABY BEETS, FETA, PORT JUS, GRAPEFRUIT SEGMENTS AND PEPPADEWS
-  **LEMON POSSET** 71
MERINGUE BARK, VANILLA SOIL & NOUGAT ICE CREAM

Mushroom

-  **GORGONZOLA & BLACK MUSHROOM RISOTTO** 145
WITH LEMON & HERBS, TRUFFLE OIL AND CRISPY BASIL
-  **BRAISED LAMB SHANK** 182
CHERMOULA PASTE COOKED IN RED WINE JUS, BABY ONIONS, BLACK MUSHROOMS AND POTATO MASH

Berry

-  **CAMEMBERT** 93
OVEN BAKED CAMEMBERT, CRUNCHY BASIL, RASPBERRY COMPOTE AND TOASTED GARLIC CIABATTA
-  **HAZELNUT CRÈME BRÛLÉE** 69
GOOSEBERRY COMPOTE AND SHORTBREAD BISCUITS
-  **SPRINGBOK LOIN** 189
BLUEBERRY & GREEN PEPPER CORN SAUCE, POTATO GNOCCHI AND COURGETTE FINGERS
-  **DEEP SEA KINGKLIP** 185
LEMON & HERB RISOTTO, MANGE TOUT, PRAWN TRIANGLES, BLUEBERRY BUTTER

Smoked

-  **CHAR- GRILLED RUMP STEAK** 186
PESTO BOCCONCINI, PORT JUS, PROSCIUTTO SLIVERS, FONDANT POTATOES AND FINE GREEN BEANS
-  **SMOKED SALMON & ASPARAGUS** 110
BLACKENED SPRING ONIONS AND RED PEPPER AIOLI
-  **CHICKEN BREAST & GNOCCHI** 152
GRILLED COURGETTE FINGERS, PARMESAN CREAM, POTATO GNOCCHI & CRUNCHY PROSCIUTTO

Flavours OF JANUARY

Whisky & Flavours Pairing Experience

SylvanVale & Devon Valley Wine and Food Pairing Experience

AMUSE BOUCHE

PEAR PROSCUITTO & BRIE

HIBISCUS GLAZE

PATAGONIA GARLIC CALAMARI

WITH BABY SPINACH

98

SPEYBURN 10 YR

NOSE: CITRUS AND ZESTY. SUGARED ORANGE PEELS WITH HERBAL NOTES.

PALATE: MEDIUM BODY, SMOOTH. WELL BALANCED CEREAL NOTES WITH A TOUCH OF SMOKE.

FINISH: QUITE LONG. LOTS OF BARLEY.

OVERALL: GOLD MEDAL AT THE SAN FRANCISCO WORLD SPIRITS COMPETITION

BEEF FILLET

WHISKY, BLACK MUSHROOM & BABY ONION SAUCE, FONDANT POTATO AND

RAINBOW BABY CARROTS

210

SINGLETON TAILFIRE

NOSE: CRISP APPLE, RED GRAPE, RASPBERRY AND ORANGE PEEL. GRASS AND TOBACCO DEVELOP.

PALATE: OATS, VANILLA AND A HINT OF PEPPER.

FINISH: DRYING WITH FRUITINESS.

OVERALL: A VIBRANT, BERRY SINGLE MALT WITH ENOUGH DEPTH TO HOLD ITS OWN.

MIXED BERRY FRIDGE CAKE

BERRY COMPOTE & SHORTBREAD FINGERS

70

THREE SHIPS BOURBON CASK

NOSE: SOFT ESTERY AND WARM.

PALATE: SOFT SWEETNESS WITH VANILLA, PLUS SUBTLE PEPPER AND SPICE.

FINISH: LINGERING, WITH A HINT OF FLAVOUR FROM THE BOURBON CASK

OVERALL: MUCH SWEETER THAN OTHER SOUTH AFRICAN WHISKEYS DUE TO THE BOURBON CASK.

COFFEE OR TEA

ARTISANAL ROASTED ETHIOPIAN COFFEE AND DILMAH FINE TEAS

AMUSE BOUCHE

PESTO PRAWN

WITH BALSAMIC CREAM

PONGRACZ BRUT METHODE CAP CLASSIQUE NV

GREEN APPLE WITH A CRISP FINISH

RED SALAD

BABY LEAVES, DRIED CRANBERRIES, MARINATED BEETROOT, COPPA

SHAVINGS, COCKTAIL TOMATOES, BLACKENED RED PEPPER AND RASPBERRY

VINAIGRETTE

SYLVANVALE CAPE BLEND ROSE 2015

REFRESHINGLY DRY, EASY DRINKING WITH RED WINE CHARACTERS

HONEY-GLAZED PORK BELLY SQUARE

SAFFRON POACHED PEAR

GHOST TREE BRISTLE WHITE 2011

VIOGNIER, PEACH, APRICOT AND OAK WITH A DRY FINISH

SPICY STAWBERRY SORBET

SIRLOIN STEAK

POTATO AND PARMESAN BAKE, MERLOT REDUCTION,

SHIITAKI AND KING OYSTER MUSHROOMS AND EMMENTAL

THE HILLS ENSEMBLE 2010

A BLEND OF CABERNET SAUVIGNON AND SHIRAZ. FRESH DARK FRUIT AND RIPE PLUM HINTS OF SPICE AND CEDAR WITH GRAINY TANNINS.

SMALL CHEESE BOARD

LOCAL AND NATAL FARMHOUSE CHEESES WITH PINEAPPLE & GINGER CHUTNEY

GHOST TREE THREE COLOURS RED 2014

CABERNET SAUVIGNON AND MERLOT BLEND BOASTING UPFRONT BERRY FLAVOURS WITH A LONG FINISH

STICKY CHOCOLATE PUDDING

CREME ANGLAISE AND RASPBERRY MACARON

CLOS MALVERNE HONEYDEW 2015

VANILLA, CITRUS AND HONEY COMB WITH A CREAMY ENDING

550 PER PERSON

665 PER PERSON