

FLAVOURS OF AUGUST

Starters

-  **BABY SPINACH & FETA SOUP** 71
PISTACHIO DUST, SPINACH & RICOTTA DUMPLING
-  **CANDIED BACON & POACHED EGG SALAD** 92
GARDEN GREENS, DRIED CRANBERRIES, COCKTAIL TOMATOES, FETA, PARMESAN CROUTONS & RASPBERRY VINAIGRETTE
- PRAWNS (4)** 110
SHALLOTS, SAFFRON CREAM, SALSA VERDE, POMEGRANATE RUBIES
-  **CAULIFLOWER & PARMESAN VELOUTE** 78
TEMPURA CAULIFLOWER ROSES & SMOKED SALMON FINGERS
-  **BLACK MUSSELS** 84
BACON, COCONUT MILK, APPLE, PERNOD & GARLIC CIABATTA
-  **MASON SALAD GREENS** 96
RADISH, RAINBOW BEETS, POMEGRANATE RUBIES, TOASTED ALMOND, SESAME GOATS' CHEESE TRUFFLES & SHERRY VINAIGRETTE

Mains

-  **OXTAIL TORTELLINI** 149
SOYA, GINGER & GARLIC REDUCTION, SHIMEJI MUSHROOMS, SHALLOTS & PETIT SALAD
-  **DEEP SEA KINGKLIP** 188
SAFFRON RISOTTO, MONKFISH TRIANGLES, MANGE TOUT & BEURRE BLANC

RIB-EYE STEAK 189
BABY ONION RINGS, BLACKENED RED PIMENTO, MERLOT JUS, FONDANT POTATO, WILTED SPINACH

 **LINEFISH & PRAWN DUO** 191
 PISTACHIO BUTTER, PARMESAN POTATO BAKE & BABY RAINBOW CARROTS

 **CRISPY PORK BELLY** 164
STICKY PLUM SAUCE, BOERENKAAS MASH, LONG STEM BROCCOLI AND ALMOND BUTTER

LAMB ROGAN JOSH 189
ROSE BASMATI RICE, BABY RAINBOW CARROTS & SAMBALS

 **OSTRICH FAN FILLET** 178
CASHEW NUTS, BABY ONIONS, BABY BEETS, FETA, PORT JUS, NAARTJIE SEGMENTS AND PEPPADEWS

SEAFOOD MEDLEY 194
KINGKLIP, LINEFISH, PATAGONIA CALAMARI, BOK CHOY, FONDANT POTATOES & FENNEL AND PERNOD CREAM

 **POTATO GNOCCHI** 144
 SHIMEJI MUSHROOMS, BABY SPINACH, PARMESAN CREAM & CRUNCHY BASIL

 **GORGONZOLA & BLACK MUSHROOM RISOTTO** 145
SAFFRON, TRUFFLE OIL AND CRISPY BASIL

BRAISED LAMB SHANK 185
COOKED IN RED WINE JUS, CHERMOULA PASTE, BABY ONIONS, BLACK MUSHROOMS, POTATO MASH

CHAR - GRILLED RUMP STEAK 188
PESTO BOCCONCINI, PORT JUS, PROSCIUTTO SLIVERS, FONDANT POTATOES AND FINE GREEN BEANS

 **CHICKEN BREAST & GNOCCHI** 155
GRILLED COURGETTE FINGERS, PARMESAN CREAM, POTATO GNOCCHI & CRUNCHY PROSCIUTTO


Desserts

LOCAL & NATAL FARMHOUSE CHEESE PLATTER
WITH PINEAPPLE AND GINGER CHUTNEY

SMALL (4)	103
LARGE (7)	169

 **CHOCOLATE BAKED CHEESECAKE** 79
 WHITE AND DARK CHOCOLATE, CHOCOLATE GANACHE, OREO CRUST & FRESH BERRIES

 **CRÈME CAMEL** 72
BERRY BRUSH, POMEGRANATE RUBIES & HAZELNUT ICE CREAM

 **LEMON POSSET** 74
 MERINGUE BARK, VANILLA SOIL & NOUGAT ICE CREAM

 **CAPE BRANDY PUDDING** 74
 ALMOND CRÈME ANGLAISE, MILK TART ICE CREAM & BRANDY SNAP

 **HAZELNUT CRÈME BRÛLÉE** 74
 GOOSEBERRY COMPOTE AND SHORTBREAD BISCUITS

 **DARK CHOCOLATE BROWNIE** 79
WHITE CHOCOLATE MOUSSE QUENELLE, VANILLA SOIL, AMARULA FUDGE & CRÈME ANGLAISE



Flavours OF AUGUST

Whisky & Flavours Pairing Experience

AMUSE BOUCHE

SMOKED SALMON, PAW PAW, WASABI MAYONNAISE

THE MACALLAN SIENNA SCOTCH WHISKY

NOSE: ORANGE BLOSSOM, WHICH EXUDE SWEET, AROMATIC NOTES. FLORAL AND FRUITY, WITH SWEET NOTES OF VANILLA.

PALATE: SWEET, AND YET NOT OVERPOWERING. FRUIT AND FLORAL OVERTONES MEET DRIPPING HONEYCOMB, ALONG WITH A HEALTHY DOSE OF MALT



PATAGONIA CALAMARI

110

TOASTED GARLIC CIABATTA, SESAME SEEDS, CITRUS GLAZE

THREE SHIPS 8 YEAR OLD WHISKY

NOSE: LAYERS OF DRIED FRUIT, NUTS, RICH CHOCOLATE, TOBACCO, VANILLA, CINNAMON AND GENTLE SMOKE

PALATE: DARK CHOCOLATE COATS THE MOUTH AND BLENDS SEAMLESSLY, WITH UP FRONT ORANGE, FIGS, RAISINS, RED BERRIES AND CRUNCHY NUTS

FINISH: SMOOTH, LINGERING WITH DARK CHOCOLATE, CIGAR BOX AND SPICE IN THE BACKGROUND

BEEF FILLET

210

FONDANT POTATO, SHALLOT & FETA REDUCTION, PINOTAGE PEAR AND FINE GREEN BEANS

JAMESON 18 YEAR OLD IRISH WHISKEY

NOSE: FRUIT, SHERRY, HONEY, MALT, DARK FRUIT, CARAMEL AND A TOUCH OF SPICE

PALATE: FRUIT, SHERRY, HONEY, MALT, DARK FRUIT, CARAMEL AND A TOUCH OF SPICE AND VANILLA

FINISH: LONG FADE OF GRAIN, DARK SWEETS, FRUIT AND SPICE



MIXED BERRY FRIDGE CAKE

72

FRESH BERRIES, CHOCOLATE CIGARS

MAKER'S 46 BOURBON

NOSE: HINTS OF WOOD STAVES, CARAMEL AND SWEETNESS

PALATE: VERY INTENSE FLAVOURS: A BIG CRESCENDO OF WOOD BLENDING PERFECTLY WITH DEEP, COMPLEX AND RICH NOTES OF VANILLA AND CARAMEL

FINISH: LONG AND SMOOTH, BEGINNING ON THE BACK OF THE TONGUE AND CONTINUALLY MOVING FORWARD

COFFEE OR TEA

ARTISANAL ROASTED ETHIOPIAN COFFEE AND DILMAH FINE TEAS

670 PER PERSON



680 PER PERSON

SylvanVale & Devon Valley Wine and Food Pairing Experience

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 THREE COLOURS WHITE

IT HAS LOVELY TROPICAL FLAVOURS BACKED UP WITH CLEAN BRIGHT ACIDITY GIVING IT A CRISP AND LINGERING AFTERTASTE

SPICY STAWBERRY SORBET

SIRLOIN STEAK (200G)

PARMESAN POTATO BAKE, MERLOT REDUCTION, SHIITAKI AND KING OYSTER MUSHROOMS, MELTED 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



MOKKA PARFAIT



CRUNCHY NUTS, CHOCOLATE PIECES, CAPPUCCINO ANGLAISE, ALMOND SHORTBREAD FINGERS

DEETLEFS ESTATE SOET HANEPOOT

RICH YELLOW COLOUR, MUSCAT, ROSE WATER, LITCHI, HONEY AND APRICOT AROMAS. THE PALATE HAS VERY GOOD BALANCE BETWEEN SWEETNESS, ALCOHOL AND ACIDITY

COFFEE OR TEA

ARTISANAL ROASTED ETHIOPIAN COFFEE AND DILMAH FINE TEAS



GLUTEN



NUTS



VEGETARIAN