

BR D C A S

THE SEASON

AUTUMN EDITION

STARTER

Smoked Springbok Carpaccio

juniper berry dust | pomegranate reduction
salt-baked beetroot shards | shaved pecorino
truffle-infused crema

or

Cumin Roast Baby Beet

ricotta and blood orange mousse
smoked candied walnuts finish
with watercress

MAIN

Guinness Braised Brisket

smoked celeriac hummus
braised leek and onion | maple glazed rainbow
carrots | port reduction

or

Smoked Kingklip

pilaf rice | poached sultanas | tandoori aioli
crisp onion | curry leaf

or

Homemade Wild Foraged Mushroom Ravioli

roasted cauliflower florets | cauliflower purée
brandy-soaked sultanas | parmesan crisp
truffle oil | nasturtium oil

DESSERT

Nutty Honey Rum Baba

candied pecans | honey mascarpone

or

Vanilla and Saffron Poach Pear

chiffon cake | orange and elder flower syrup
orange sorbet

R445 PER PERSON

COPA
RESTAURANT