

Slow Food

3 COURSE

R295 PER PERSON

STARTERS

Baked tomato | red tarte tin | homemade cumin & rosemary curds | parsley oil

MAINS

Crispy roast pork belly | apricot & vanilla chutney | chickpeas with fresh tomato
parsley | mint | lemon zest | apple cider jus

Or

Pan fried line fish | braised baby carrots | celery | tomato & olive ragout
creamed spinach | herb velouté

DESSERT

Preserved ginger & citrus steam pudding | cinnamon crème anglaise
rum & raisin ice cream

Slow Food

3 COURSE MENU & WINE PAIRING MENU R445 PER PERSON

STARTERS

Baked tomato | red tarte tin | homemade cumin & rosemary curds | parsley oil

Glass of Thelema Riesling

MAINS

Crispy roast pork belly | apricot & vanilla chutney | chickpeas with fresh tomato
parsley | mint | lemon zest | apple cider jus

Glass of Asara Shiraz

Or

Pan fried line fish | braised baby carrots | celery | tomato & olive ragout
creamed spinach | herb velouté

Glass of Rhebokskloof Chardonnay

DESSERT

Preserved ginger & citrus steam pudding | cinnamon crème anglaise
rum & raisin ice cream

Glass of Pongracz Desideurius (SP)