

# DINNER MENU

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## STARTER

### ARRABBIATA MUSSELS

STEAMED MUSSELS IN A SPICY TOMATO SAUCE | CRISPY GARLIC | FRESH PARSLEY | HOMEMADE FOCACCIA

OR

### PUMPKIN & SAGE RISOTTO (V)

ROASTED PUMPKIN RISOTTO | SAGE BUTTER TOASTED WALNUTS | PARMESAN CRISPS

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## MAIN

### FYNBOS PORK BELLY

SLOW ROASTED PORK BELLY | HONEY & LAVENDER BUTTER SAUCE | BUTTERNUT PUREE | BUTTERED BRUSSEL SPROUTS

OR

### MUSHROOM BOURGUIGNON (V)

RED WINE BRAISED EXOTIC MUSHROOM STEW WITH BABY ONIONS & CARROTS  
SERVED WITH CREAMY GARLIC & HERB POLENTA

OR

### BRAISED BEEF BRISKET

ZAÁTAAR BUTTERNUT PUREE | BUTTERED BRUSSEL SPROUTS | JUS

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## DESSERT

### VANILLA & PEACH TERRINE

VANILLA BEAN CHEESECAKE MOUSSE | PEACH GELEE | HONEYCOMB CAKE | MERINGUE SHARDS | PEACH COMPOTE

OR

### FRENCH APPLE CAKE

SPICED BUTTERSCOTCH SAUCE | MAPLE GINGER ICE CREAM | PECAN PRALINE