

# Winter Special Menu

3 COURSES R595

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## CHEF SUPRISE COURSE

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**STARTERS** Whipped goats cheese mousse, grilled organic zucchini, smoked heirloom tomatoes, roasted garlic & green olive tapenade, sweet pepper basil essence

OR

Gamefish tataki, deep south foraged seaweed, fish bone dashi, lemon pelargonium, coastal plant dhaltjie

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**MAINS** Pan seared Cape fish, bagna cauda ravioli, leek & chokka caponata, parsley velouté

OR

Slow cooked free-range pork, pap with parsley root, wilted mustard leaf, kohlrabi & horseradish, roasted pear jus

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**DESSERT** Chocolate & hazelnut “Tiramisu”

OR

Burnt honey mousse, cardamom & walnut sponge, plum sorbet, wild Fynbos honeycomb

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## PETIT FOUR

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*A discretionary 12.5% gratuity will be added to all the tables.*

*beyond*