



STARTERS

SAVOURY CHEESECAKE (V)

Blend of chèvre & Greek yoghurt on a biscuit & seed base topped with a red onion jam, seasonal berries, micro shoots served with a pumpkin seed brittle & balsamic reduction

PARMA HAM

Parma ham tiered with short crust pastry & cream cheese with a balsamic reduction

SMOKED SALMON & ROCKET GALETTE

Salmon & wild rocket galette, on a puffy pastry pillow with a citrus infused cream cheese

KINGKLIP IN CITRUS CREAM

Lightly poached Kingklip fillets with a side of bruschetta, topped with cream cheese, red onion wild roquette, coconut flakes & a balsamic glaze

PEA & MINT VELOUTÉ (V)

Prepared with coconut cream & served with a salmon carpaccio, pea shoots & citrus cream profiterole

CAPE MALAY SPICED BUTTERNUT SOUP

Served with biltong fritters, peppadew & capsicum chutney

FRENCH ONION SOUP (V)

Classically prepared brown onion & thyme soup with gruyere crostini

OXTAIL & ROSEMARY VELOUTÉ

Served with a tian of pulled slow roasted oxtail, creamed polenta & smoked salt flake

