

SPRING GARDEN - ODE TO MICHEL BRAS

Avocado, radish, lemon, peas, artichoke, spekboom and asparagus,
with smoked snoek and charred lemon and buchu dressing
(Available without the snoek)(V)

R70.00

SALDANHA BAY MUSSELS & ASPARAGUS

Steamed asparagus, roasted heirloom carrots, soutslaai,
asparagus beurre blanc

R70.00

SKOP TERRINE WITH PEAS

Pressed rosemary and garlic roasted sheep's head, with quail egg, pea puree,
sugar snap peas, *slap hakskeentjies*,
crispy lamb's tongue, mint

R85.00

AFTER THE HIGHVELD RAIN

Creamy sorghum and herb risotto with spring vegetables
and garlic butter poached snails
(Available without the snails)(V)

R70.00

CHICKEN CONSOMMÉ

Asparagus and chicken tortellini

R75.00

MAINS

GNOCCHI & KNIFE SKILLS (V)

Roman style baked gnocchi, with classically prepared vegetables
as per our knife skills class: Spinach, carrots, beetroots, parsnips, asparagus

R160.00

GRILLED SALMON & OCTOPUS

Nasturtium and spinach dumplings, broad beans,
capers, orange beurre blanc

R195.00

APRICOT CHICKEN BREAST

Rome style baked gnocchi, with apricot butter, millet, dried apricot, mint and
almond pilaf, Prue leith rainbow spinach, curried cream sauce

R175.00

DUCK CONFIT

Duck leg and thigh slow roasted in its own fat, lavender roasted beetroot,
wilted beetroot tops, grilled spring onion, amasi curds and lavender jus

R185.00

SOMMER'S RUS PORK THREE WAYS

Cradle farmed pork: ginger beer braised belly, grilled rack and pulled pork leg ravioli,
roasted apple puree, roasted celeriac, jus
R185.00

GRASS FED BEEF SIRLOIN

Biltong spiced, roasted sirloin, grilled artichokes,
bone marrow croquettes, pea puree, biltong butter
R195.00

SPRINGBOK FILLET

Grilled Springbok with lard roasted chips, buttered spinach, thyme onion rings,
smoked aubergine puree and *monkey gland* sauce
R185.00

DESSERT

TRIO OF SORBETS

House made strawberry, guava and Prue Leith lemon sorbet
Served on strawberry Carpaccio
R65.00

COCONUT, STRAWBERRY & BANANA

Coconut biscuit, meringue, whipped Valrhona white chocolate,
coconut ice cream, strawberries, roasted banana compote
R75.00

JAKARANDA STREETS (N)

Tipsy tart with msoba panna cotta and jelly, lime gel, candied msoba berries,
Valrohna dark chocolate twigs and amazi ice cream
R85.00

GROWN UP'S SPRING FAIR

Chappies bubblegum ice cream, candy floss,
Oude Meester Brandy, popcorn caramels
R85.00

CRÊPES SUZETTE, HIGHVELD STYLE (N)

Crêpes flambéed tableside with local Monate orange liqueur
and orange marmalade, dark chocolate ice cream
R95.00

SOUTH AFRICAN CHEESE BOARD

A selection of some of the best local cheeses with traditional preserves,
seed crackers and Melba toast served from the gueridon trolley
R115.00

(V) Vegetarian, (N) – Contains Nuts

* *Menu is subject to change*