

STARTERS

PRAWN BISQUE

Prawn lollipops and tomato with fennel *mosbolletjies*
R75.00

HOMEMADE IRENE DAIRY RICOTTA (V)

Five textures of ricotta with basil and tomato
R68.00

DAMIAN'S RHUBARB DUCK*

Cured and grilled duck breast, rhubarb compote,
pickled exotic mushrooms
(*Dish created by student chef, Damian Pretorius)
R85.00

THE PASTA LESSON (V)

Shapes of filled pasta with pea and mint puree,
sugar snaps, pea tendrils, charred lemon and beurre noisette
R78.00

SPRING VEGETABLE TERRINE (V)

Baby corn, asparagus, shelled garden peas and carrot,
Prue Leith garden herbs, grilled spring onion and citrus dressing
R75.00

MAIN COURSE

SPRING HERB AND FLOWER PASTA (V)

Handkerchief pasta, herbed *amasi* curds, sautéed asparagus,
sorrel, beurre blanc
R135.00

FISH AND KNIFE SKILLS

Roasted farmed sea bass, pommes tournées, cauliflower florets,
carrot julienne, beetroot macedoine with shelled garden peas
and spring herb hollandaise
R185.00

FREE RANGE CHICKEN ROULADE

Crumbed and filled with nasturtium butter,
madumbi dauphinoise, steamed baby spinach,
heirloom carrots and caper beurre noisette
R165.00



OVEN ROASTED QUAIL

Herbed millet stuffing, sautéed Brussel sprouts,
homemade kumquat chutney, quail jus
R185.00

GRASS FED BEEF FILLET

Grilled fillet, with Parisienne potatoes, asparagus puree,
roasted and pickled radish, fresh fennel shavings, beef jus
R195.00

LAMB NOISETTE

Roasted lamb, pumpkin fritters, whole roasted baby squash, grilled baby
marrow, toasted pumpkin seeds and lamb jus
R205.00

DESSERTS

EMMA'S SPRING PANNA COTTA* (V)

Panna cotta served with strawberry compote, *rooibos* jelly,
French meringue, honeycomb and strawberry chips
(*Dish designed by student chef, Emma Sheffer)
R78.00

KARABO'S GRAPEFRUIT PARFAIT (V)(N)

Grapefruit jelly, fennel meringue, macadamia crumble,
candied zest, grapefruit gel
(*Dish designed by student chef, Karabo Gellinge)
R78.00

PRUE LEITH'S FLOWER GARDEN (N)(V)

Matcha mousse, lavender sablé, Turkish delight, verbena marshmallow,
vanilla ice cream and berry coulis
R85.00

HERITAGE CRÊPES (V)

Crêpes flambéed with *Van der Hum* liqueur and served
with *melktert* ice cream, *oblietjies*, naartjie segments and dust
R95.00

SOUTH AFRICAN CHEESE BOARD (N)(V)

A selection of some of the best local cheeses with homemade preserves,
seed crackers and Melba toast
R125.00

(V) – Vegetarian, could contain dairy or egg, (N) – Contains Nuts
Please ask your waiter for suitable wine suggestions