



PrueLeith

Culinary Institute

SUNDOWNER MENU

Nibbles & Small plates

MARINATED OLIVES (V)

Preserved lemon, garlic, chilli & herbs

R45.00

CURRY ROASTED NUTS (N)

Mixed nuts roasted with curry powder
(contains egg-white)

R45.00

EAT YOUR GREENS (V)

Tempura sage and celery leaves and crispy kale chips

R35.00

ROOT VEGETABLE GARDEN (V)

Beetroot tartare, seed cracker, beetroot & olive soil, root vegetable crudité
avocado mousse, ginger vinaigrette

R55.00

PEA AND RICOTTA GNUDI (V)

Sautéed asparagus, peas, mint and baobab dressing, parmesan

R55.00

CHARRED OCTOPUS

Semi dried heirloom tomato and celery salad, preserved lemon,
fermented coriander seeds, red pepper coulis, Morgenster olive oil

R55.00

SPATCHCOCK QUAIL

Smoked over apricot wood, grilled tender stem broccoli,
kumquat jus

R60

***JOHANN'S WINNING MUSHROOM DISH**

Porcini and oxtail terrine, carrot puree, *spekboom*

R55.00

PINEAPPLE BEER BRAISED PORK BELLY

Fire roasted pineapple skewer,
pork crackling, jus

R65

SOUTH AFRICAN CHEESE BOARD (N)

A selection of some of the best local cheese with homemade preserves,
seed crackers and Melba toast

R 125.00

(V) - Vegetarian, (N) – Contains Nuts