



PrueLeith

Culinary Institute

STARTERS

CAULIFLOWER VELOUTÉ (V)

Tempura florets, Healey's mature cheddar,
toasted sunflower seed, sprouts

R 55.00

PEA & TROUT

Pea soup, smoked salmon trout, macedoine potato,
sugar snap peas, pea dust, dill

R 65.00

POTTED ROOT VEGETABLE GARDEN (V)

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

R 70.00

CHARRED OCTOPUS

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

R75.00

* JOHANN'S WINNING MUSHROOM DISH

Porcini and oxtail terrine, carrot puree, spekboom,
onion chip

R 95.00

MAIN COURSE

PEA AND RICOTTA GNUDI (V)

Sautéed asparagus, peas, mint and baobab dressing,
grana padano

R145.00

ROASTED SALMON TROUT

Fire roasted beetroot, braised fennel, radish, fish crackling,
lemon amasi

R175.00

SPATCHCOCK QUAIL

Smoked over apricot wood, gem squash mash, tender stem broccoli,
kumquat jus

R175.00

PINEAPPLE BEER BRAISED PORK BELLY

Pulled pork ravioli, thyme roasted Brussel sprouts, parsnips,
pork crackling, jus

R175.00

STUDYING THE BEEF FOREQUATER

Sous vide short rib, brisket croquette, braised artichokes,
smokey aubergine puree, confit tomato, jus
R175.00

GOAT & LAMB RACK DUO

Pommes fondant, sautéed kale, baby corn, crispy leeks, myrtle,
rosemary jus
R205.00

DESSERTS

LAVENDER & HONEY PANNA COTTA (V)(N)

Lavender shortbread, praline ice cream, caramelized almonds,
candied lavender
R75.00

STRAWBERRY & ROSE GERANIUM MILLE FEUILLE

Rose geranium pastry cream, strawberries, strawberry sorbet,
French meringue, strawberry coulis, candied lime zest
R80.00

LOCKDOWN BANANA BREAD PUDDING (N)

Salted peanut brittle, Valrhona milk chocolate whipped ganache,
caramelized banana, vanilla ice cream
R78.00

BIODIVERSITY SORBET (V)

Granny Smith, Pink Lady and Golden Delicious apple sorbets,
mint and vanilla crumble and apple dust
R 68.00

PINEAPPLE CRÊPES (V) (N)

Pineapple flambéed with dark rum, *soetkoekie* crumble,
salted caramel ice cream
R 95.00

BELNORI GOAT'S CHEESE PARFAIT (N)

Candied marula nut crumble,
pear, pinotage & rosemary compote
R85.00

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

*First year student, Johann Neethling, recently won the SA Mushroom competition. This dish is based on the flavours of his winning plate.