



PrueLeith

Culinary Institute

STARTERS

BROCCOLI AND BLUE CHEESE SOUP (V)

Tempura broccoli florets, crumbled blue cheese
R58.00

MINISTRONE SOUP

Hand-shaped pasta, homemade bacon, oven-roasted tomato
R68.00

(UNDER) STUDY OF ROOTS AND BULBS (V)

Baby potato rocks, yellow sweet potato shards, amadumbi Anna, beetroot foam
potato soil, garlic and red onion chips, turmeric and onion puree
R80.00

STEAMED MUSSELS

Steamed Saldanha Bay Mussels, pommes gaufrettes, seaweed, saffron cream
R80.00

GOATS CHEESE PANNA COTTA

Belnori goats cheese panna cotta, wild rocket, granadilla vinaigrette, brioche crisp
R78.00

SOUS VIDE QUAIL (N)

Dried apricot and marula nut stuffed quail roulade, marula glaze
bambara nut hummus, pickled African horned cucumber, garden greens
R85.00

LAMB BREDIE FILLED SORGHUM PASTA

Enriched sorghum pasta, shredded lamb, tomato *smoor*,
parsley dust, sorghum popcorn
R95.00

MAIN COURSES

MUSHROOM RISOTTO (V)

Mushroom risotto, truffle oil, Parmigiano Reggiano
R155.00

MOSKONFYT GLAZED DUCK CONFIT

Herbed millet, roasted grapes, roasted parsnips, parsnip puree, duck jus
R195.00

PORK CUTLET

Kei-apple and num-num glazed pork cutlet, potato Macaire
braised Brussels sprouts, grilled spring onions, pork jus
R205.00

OVEN ROASTED KABELJOU

Pappardelle pasta, confit garlic puree, kale, roasted leek and onion cream
R185.00



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HIGHVELD VELD FIRE

Smoked beef ribeye, potato fondant, bone marrow, leek 'grass',
garden beans, rosemary smoke, jus

R210.00

LAMB CURRY

Lamb three ways, deboned, rolled lamb neck, lamb loin, lamb rib confit, curry sauce, lentils,
baby rainbow carrots, coriander and mint chutney, rice chips

R220.00

DESSERTS

DARK CHOCOLATE SOUFFLÉ

Valrhona Isabelo Noir soufflé, Valrhona Dulcey ice cream, *soetkoekie* crumb, coffee foam

R87.00

MUSHROOM & CHOCOLATE (N)

Valrhona white chocolate mousse, lime curd, pistachio crémeux

R97.00

POACHED PEAR (N)

Hazelnut ice cream, pear compote, phyllo crisps, miso caramel mousse,
candied cocoa nibs

R85.00

CLASSIC CRÊPES SUZETTE

Vanilla crêpes, orange segments, *soetkoekie* crumb, vanilla bean ice cream

R95.00

BIODIVERSITY GRAPE SORBET

Red, green and black grape sorbet, frozen grapes, sparkling wine jelly

R75.00

SOUTH AFRICAN CHEESE BOARD

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

R145.00

(V) - Vegetarian, (N) –Contains Nuts

YOUR KITCHEN TEAM

Head Chef Werner Spöhr

Hands in Training:

Amy Fox-Martin, Anleo Viljoen, Barbara Briceland, Chenay Beckerleg,
Chloe Breero, Esther Muna, Jake Larkin, Jeuanésse Barnard, Justin Berg,
Kagiso Mvula, Kwanga Mantshule, Lerato Moatshe, Nyashadzaishé
Gombedza, Peter Chikopo, Plamen Simeonov, Rendani Nmutamvuni,
Xiluva Shipalane