



PrueLeith

Culinary Institute

STARTERS

SPICY TOMATO AND AUBERGINE SOUP (V)(N)

Suya spiced aubergine, tomato concassé

R68.00

SUMMER CORN & COURGETTE (V)

Corn and courgette fritters, corn custard, roasted onion purée, *boerenkaas* foam, crispy millet

R75.00

OPEN PASTA (V)

Homemade fresh pasta sheets, smoked whipped amasi, marinated heirloom tomatoes, morogo and basil pesto

R80.00

STEAK TARTARE

Pommes soufflées, pickled baby onions, capers, wild rocket, biltong aioli

R95.00

ROOIBOS CURED TROUT

Apricot chutney, apricot and rooibos leather, apricot caviar, nasturtium, rooibos mayonnaise

R90.00

CHICKEN LIVER MOUSSE (N)

De Kranz ruby Port jelly, seed crackers, micro herb salad, raisin gel

R87.00

MAINS

CREAMY SAMP AND HARICOT BEANS (V)

Roasted cherry tomatoes, roasted red pepper, celery chutney, charred baby onions, red pepper jus

R165.00

ZERO WASTE COURGETTE KABELJOU

Sweet potato dauphinoise, courgette and basil purée, mange tout, crispy scales and skin, beurre blanc

R185.00

LUKHANYO MANONA'S CHICKEN GALANTINE

Mango and carrot chakalaka, amadumbe deep-fried gnocchi, broccoli florets, chilli oil

R195.00



PrueLeith

Culinary Institute

ROLLED PORK BELLY

Coriander and blackpepper rub, roasted garlic pommes purée, pickled beetroot, pork crackling, jus

R205.00

GRASS FED BEEF FILLET

Pommes Anna, butterbean and garlic puree, roasted radishes, steamed asparagus, rof, rosemary jus

R215.00

LAMB BUN

Lamb cutlet and sweetbreads encased in a polenta crust, wilted baby spinach, baby carrots and mint jus

R225.00

DESSERTS

SETŠTONG BAPEDI TEA SORBETS

Wild red root tea with lemon, ginger and berry, tepane and orange sorbet, original tapane wild root sorbet on peach carpaccio

R75.00

MANGO ICE LOLLY WITH EDIBLE WRAPPER

Mango crèmeux, fresh mango, passionfruit, white chocolate and almond streusel, mango leather

R90.00

STRAWBERRY FIELD

Strawberry pâte de fruit, pannacotta, basil jelly, Valrhona dark chocolate crumble strawberry coulis

R85.00

XIGIGU TART (N)

Xigugugu ganache, chocolate sablé, white chocolate crèmeux, strawberry sorbet, candied peanut brittle

R98.00

BOEREMEISIE CRÊPES

KWV 10 year macerated peaches and thyme, brown butter ice cream, soetkoekie crumble

R95.00

SOUTH AFRICAN CHEESE BOARD (N)

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

R170.00

YOUR KITCHEN TEAM

Hands in Training:

Alden Du Plooy, Alex Wentzel, Angelina Moore, Ashley Arendse, Cara Spasimante, Damon Gounden, Jonathan Haddow, Jordyn-Leigh Minnaar, Lukhanyo Manona, Marque Symington, Mel Van Deventer, Milan Jacobs, Mmoloki Sebogodi, Remoneilwe Mogobe, Sahil Govind, Sebastian Van Wijk, Shaun Du Plessis, Sheran Mmopane, Travis Elske