



PrueLeith

Culinary Institute

STARTERS

Spanspek & Biltong Gazpacho

Biltong crisp, cucumber jelly, pressed spanspek, mint labneh, borage
R95.00

Dorado Rillettes

Mango, atchar mayo, fish tuile, garden frills, baobab dressing
R95.00

Prawn Toast

Sesame crust, peri-peri red pepper puree, danhia and lemon, crispy shallots
R105.00

Baby marrow and Amasi Dumpling (V)

Summer squash and marrows, Boerenkaas cream, sage crumb, lemon peel
R95.00

Modern Caponata (V)

Tomato smoor and aubergine terrine, parmesan crisp, tomato petals, celery, olive cheeks, tomato water veil, *agrodolce* olive and celery dressing
R95.00

Cured Lamb Belly & Home-Made Halloumi (N)

Pickled grapes, fennel salad and spinach pesto
R105.00

MAINS

Ethiopian Spiced Aubergine (V)

Misir wat lentils, confit tomato, goat's cheese, pomegranate molasses, onion and pumpkin seed crunch
R210.00

Sole "Meunière"

Sole rib cutlets, turned potatoes, green beans, pea puree, capers, beurre noisette
R245.00

Cape Malay Chicken

Chicken roulade, Malay spiced chickpeas, spring onion dhaltjie, grilled apricot halves, asparagus, coconut curry cream
R235.00

Pork neck and Corn

Rooibos glazed pork neck, maize rice tamale, baby corn, roasted corn, sugar snap peas, smoked corn husk jus
R245.00

Lamb and Sorghum Risotto

Confit whole lamb, mint and baby marrow sambal, fermented honey garlic puree, peas, baby marrow
R235.00

Kudu

Sout-bos kudu, potato puree cylinder, mushrooms, pickled onion petals, blueberries two ways, blueberry demi-glace
R245.00

DESSERTS

Fynbos Honey

Honey parfait, honeycomb, candied pollen, lemon verbena gel, olive oil
R105.00

Summer Fruit Homemade Ice Cream

Passionfruit, mango, pineapple
R95.00

Brandy and Cherry Cola crêpes

Cherry Sorbet, brandy cherries, cola syrup, brandy snaps chards, coke foam
R95.00

Umqombothi Cheese Cake

Sorghum crumb, peach coulis, Valrhona Ivoire chocolate disc, umqombothi ice cream
R95.00

"Liquorice Allsorts"

Liquorice coral sponge, coconut ice, liquorice jelly, chocolate mousse with strawberry jelly, strawberry sorbet
R105.00

SOUTH AFRICAN CHEESE TROLLEY (N)

A selection of some of the best local cheese with makataan preserve, seed crackers and Mosbolletjie Melba toast

3 types of cheese R180.00 p.p

5 types of cheese R220.00 p.p

YOUR KITCHEN TEAM

Trained Hands:

Head Chef Anel Louw, with Lesego Mabale, Karabo Gillinge, Cori-Li Vermaak, Quinton Els, Natasha Conradie-Sutton

Hands in Training:

Alexis Rauff, Anja Putter, Annjé Pienaar, Elizabeth Venter, Hannah Jorgensen, Jan Carelse, Joedine Nagel, Jonathan-Dillon Moodley, Kagiso Kekana, Lesedi Sithole, Letlotlo Mohoboko, Matome Makoro, Meryna Smith, Monika Homann, Morné Fivaz, Nathan Naidoo, Nelize Swanepoel, Nicole Moss, Ryan Taljaard, Sean Talbot, Syntyche Kazadi, Thato Morobane, Tumelo Khoza, Winnet Renzo, Zandile Makhanda