

Something cold...

- **Beef Sirloin Carpaccio**
with quail egg, Dijon mustard, caper berries, pickled radish, smoked salt, beef crackling
Best with Haskell Pillars 2013, Single Vineyard Syrah
Haskell IV 2012, Bordeaux Style Blend
Dombeya Fenix 2014, Cabernet Sauvignon

- **Vanilla and Pink Peppercorn Cured Salmon**
with avocado cream, coriander jam, palm sugar dressing, crispy skin
Best with Haskell Anvil 2017, Single Vineyard Chardonnay
Dombeya Chardonnay 2017

- **Chicken Liver Paté**
with poppyseed lavash, homemade fig preserve, pickled red onions
Best with Haskell Anvil 2017, Single Vineyard Chardonnay
Dombeya Sauvignon Blanc 2018 .

- **Watermelon Salad**
with Danish feta, mint sorbet and balsamico
Best with Dombeya Sauvignon Blanc 2018

- **Summer Salad from our Garden**
What's fresh & in season

Something hot...

- **Slow Roasted Pressed Lamb Shoulder**
with caramelized onions, smoked aubergine caviar, mature gruyere, macademia nuts, pan jus
Best with Haskell Pillars 2008, Single Vineyard Syrah
Haskell Aeon 2013, Single Vineyard Syrah
Haskell II 2014, Syrah and Cab Blend

- **Slow Roasted Pork Belly**
With bacon jam, seasonal fresh cherry salad, cherry jus
Best with Dombeya Boulder Road Syrah 2014
Dombeya Merlot 2016

- **Grilled Linefish**
with avocado, chorizo, fresh tomato salsa, lemon dressing
Best with Haskell Anvil Chardonnay 2017, Single Vineyard Chardonnay
Dombeya Sauvignon Blanc 2018
Dombeya Chardonnay 2017

- **Sweetcorn and Truffle Risotto**
with chive burnt butter, salted popcorn
Best with Haskell Anvil 2017, Single Vineyard Chardonnay
Dombeya Chardonnay 2017

- **Harissa Roasted Baby Carrot and Fennel**
with Balgori coconut yoghurt, hazelnuts, coconut dukkah
And fresh Granny Smith apple – our vegan choice!
Best with Haskell Anvil 2017, Single Vineyard Chardonnay
Dombeya Chardonnay 2017

Something sweet...with a delicious glass of bubbly or whatever you feel will make you happy !

- ***White Chocolate Panna Cotta***
Slow roasted strawberries, fresh goat's cheese and pistachio honeycomb
- ***Lemon Meringue***
Burnt lemon-basil cream, lemon sorbet, toasted meringue, vanilla crumb
- ***Our Own Honey Parfait***
with Rooibos ice cream, lemon
- ***Lemon Palm marinated and charred Stone Fruits***
with crème fraiche ice cream, almond brittle

2 PLATES – R 195.00pp

3 PLATES – R 275.00pp

4 PLATES – R 340.00pp

Any additional plates – R 80.00 per plate

Please note that for groups of 5 guests and more the same amount of plates must be selected.

A 12% service fee will be added to tables of 8 and more.

Something Kiddies Like

- ***Smoked Snoek Croquette with Chips*** ***R50.00***
- ***Large Portion of Chips with truffle aioli*** ***R50.00***
- ***Spaghetti Bolognese*** ***R50.00***
- ***Vanilla Ice Cream with Chocolate Sauce*** ***R30.00***
- ***Chocolate Chip Cookies, home baked*** ***R30.00***