



DINNER TASTING MENU

Grilled buttered prawns served with avocado mousse, cucumber salsa,
crouton and prawn popcorn

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Kiwi sorbet served with toasted almond flakes and a mint syrup

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Smoked duck breast served with potato fondant, confit cherry tomatoes,
cranberry puree, stuffed baby marrow and patty pans served with a port-
infused jus

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Herb crusted springbok loin served with a roasted butternut puree, mashed
potatoes, baby carrot, buttered young spinach, a red onion marmalade and
brandy jus

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Chocolate torte served with a white chocolate ganache, buttermilk crumble
and a berry coulis

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Rooibos soufflé served with homemade blue cheese ice cream

