



**TASTING  
MENU**

# TASTING MENU

*Our tasting menu is inspired by the rich culinary heritage our country has to offer. The dishes are designed for coming together and sharing an experience.*

## SALADS

### Summer Salad 135

Edamame beans, avocado, spring onion, pickled cucumber, radish & mixed lettuce served with a honey mustard dressing.

### Bean Salad 78

Green Beans, Chickpeas & Kidney Beans served a lemon-hummus dressing

## TASTING PLATES

### Fish & Chips 115

Crispy bait served with lemon-garlic aioli, marinated olive, and paprika crisps.

### Chicken Livers 135

Pan-Fried brandy flambéed chicken livers served in a creamy sundried tomato & feta sauce with homemade bread.

### Smoked Aubergine 72

Cumin & Sumac spiced aubergine served with Tahini & chimichurri dressing.

### Chakalaka & Chorizo "Bredie" 65

Homemade Chakalaka and Chorizo stew served with cumin pekelaar cheese homemade bread.

### Lamb Chops 285

Rosemary, garlic & lemon zest marinated 300g loin chops served with a salsa verde.

### Snoek "Frikkadels" 72

Crumbed smoked snoek fish cakes served with grape chermoula & apricot-crème fresh.

### Bafana Fries 48

Hand cut potato chips served with truffle oil and shaved parmesan.

### Peri-Peri Chicken Wings 76

Chicken drumlets marinated in Mozambican peri-peri sauce.

### Homemade Bread 65

*Serves up to 3 guests.*

## DESSERTS

### South African Petit Fours 155

Mini Milk tart, koe'sister with a naartjie syrup dusted coconut flake, Peppermint crisp macaroons.

### Mango Sorbet 125

Mango Sorbet served with dehydrated pineapple chips and coconut flakes.