Asian Vegetable Broth
Fragrant Broth, Noodle Salad, Char Pak Choi, Lemongrass Foam
Brampton Sauvignon Blanc

Piccolo Salad
Zataar Spiced Broccoli, Sumac Aoli, Radish, Seeded Labneh, Saffron Chickpeas, Roasted Tomatoes, Aubergines
La Motte Sauvignon Blanc

Lamb
Braised Lamb Shank Tortellini, Mediterranean Dressing, Olive Crumbles
Warwick First Lady Unoaked Chardonnay

Salmon
Seared Maple and Dijon Norwegian Salmon, Textures of Pea, Horseradish Espuma
Newton Johnson Felicite Pinot Noir

Venison
Rosemary Venison Carpaccio, Rooibos Jelly, Chakalaka Frikadeli, Rooibos Curry Leaf Dressing
Avontuur Cabernet Sauvignon/Merlot

Sea Bass
Leek Ragout, Broccoli Gremolata, Vanilla Bean Foam
Ashbourne Sauvignon Blanc/Chardonnay

Beef
Mustard Roasted Beef Fillet, Yorkshire Pudding, Onion Soubise, Gem Squash Purée, Creamy Dijon Jus
Warwick First Lady Cabernet Sauvignon

Chicken
Coconut and Thyme Sous Vide Chicken, Buttermilk Chicken Lollipops, Chicken Rissole, Parmesan and Corn Purée, Wild Mushrooms, Smoked Coconut Velouté
Vondeling Chardonnay

Mushroom and Ravioli
Porcini Truffle Jus, Pecorino Custard, Coriander Oil, Roasted Onion and Mushroom Foam
Pierre Jourdan Tranquille

Lamb Shank
Red Wine Braised Deboned Lamb Shank, Red Wine and Mint Jelly, Sous Vide Madagascar Peppercorn Pearl Onion, Roasted Baby Beetroot, Minted Pomme Purée
Vergenoegd Merlot

Strawberry Textures
Meringue, Mousse, Jelly, Sponge, Fresh Brampton Shiraz

Vanilla and Pistachio
Vanilla and Pistachio Baked Pudding, Pistachio Ice Cream, Pistachio Baklava, Pistachio Crème
Pierre Jourdan Brut

Chocolate
Mocha Chocolate Panna Cotta, Black Cherry Chocolate Truffle, Chocolate Sponge, Dark Chocolate Ice Cream
Beyerskloof Pinotage

Michelangelo Berry Crème Brûlée
Signature Crème Brûlée, Berry Compote, Berry Salad
Pierre Jourdan Bell Rose

Cheese
Mille-Feuille of Huguenot Cheese, Coriander Dressing
Ashbourne Sauvignon Blanc/Chardonnay

Artisanal Cheese Board
Local Artisanal Cheeses, Walnut Bread, Crackers and Preserves
KWV Moscato

FINEST SOUTH AFRICAN BEEF CUTS

<table>
<thead>
<tr>
<th>Beef Fillet</th>
<th>Beef Sirloin</th>
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<tbody>
<tr>
<td>250g</td>
<td>250g</td>
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<tr>
<td>Flame Grilled</td>
<td>R 195.00</td>
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<tr>
<td>Madagascar Pepper Sauce</td>
<td>R 245.00</td>
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<tr>
<td>Béarnaise</td>
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<tr>
<td>Creamy Gorgonzola</td>
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<tr>
<td>Parmesan Custard Sauce</td>
<td>R 260.00</td>
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<tr>
<td>Rosemary and Thyme Jus</td>
<td>R 240.00</td>
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</tbody>
</table>

All grills served with “Cracked Black Pepper and Parmesan” Fries

Rosemary Grilled Lamb Cutlets | R 275.00
Marinated Lamb Cutlets, Garlic Potato Mash, Mint Jus

FISH

Norwegian Salmon R 260.00
Grilled Salmon, Fine Herb and Citrus Salad, Rustic Salsa Verde

Mauritian Sea Bass R 205.00
Grilled Lemongrass and Ginger Marinated Sea Bass, Asian Slaw, Caramelized Lemon

Line Fish R 205.00
Speciality Of The Day