

winter warmer menu

to start

vol au vent of winter vegetables

or

cured beef carpaccio with mixed leaves and parmesan crisp

mains

baby chicken with basmati rice and jus gras

or

linefish with champ, bok choy and truffled jus

to end

pavlova with chocolate cream and berry sorbet

or

citrus pudding with vanilla mascarpone and brandy snap

wines (offering a flight of these wines)

paradyskloof chenin blanc 2009, stellenbosch
gentle oaking, good expression of chenin characteristics.

paradyskloof pinot noir 2008, stellenbosch
ripe cherry on the nose and palate. earthy yet refreshing.

vriesenhof 'enthopio' 2005, stellenbosch
full of berry and spice flavour, juicy

2 course menu R140.00

2 course with wine flight R165.00

3 course menu R170.00

3 course with wine flight R195.00