



# DINNER MENU

{ SAMPLE }

## MENU 1

### Scallops

Seared scallops, red cabbage gazpacho, sweet apple, home-cured pancetta, dried marigolds

*Donkiesbaai Steen R400 By bottle only*

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### Duck

Crispy confit leg, smoked corn puree, miso, sweet and sour vinaigrette, home-made peach roll

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### Venison

Free range farm Springbok loin, smoked potato, samp, blackberry, charred shallots, buffalo yoghurt, tarragon jus

*Saronsberg Seismic 2013 R190 By bottle only*

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### Textures of orange

Sweet melon, papaya, white chocolate ice cream, rosemary crumbs, borage flowers

*Bosman Soet Steen By the glass R50*

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*Freshly brewed filter coffee  
Selection of Ceylon and herbal tea*

## MENU 2

### Risotto

Young green garlic, local goat's cheese, hazelnut crumb, Vacche Rosse parmesan

*Sadie Family Sequillo White 2013 R490  
By bottle only*

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### Salmon

Confit Norwegian salmon, prawn butter toast, lemon aioli, cucumber brunoise, cucumber gel, Odette's herbs

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### Lamb

36 hour pressed lamb neck, sweetcorn sauce, rosemary jus, cauliflower puree, confit potatoes, semi dried tomatoes, dukkah

*Zakkie Bester Family Wines Barbera 2016 R220  
By bottle only*

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### Milk and Honey

Jersey milk ice cream, honeycomb, white chocolate meringue, fynbos honey syrup

*Mullineux Leeu Family Vineyard Essence  
By the glass R110*

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*Freshly brewed filter coffee  
Selection of Ceylon and herbal tea*

*Bartholomeus Klip*  
F A R M H O U S E