

*Ginger*

# SEASONAL MENU

## *Starters*

### **Roasted Butternut & Biltong Salad - R125**

*with wild rocket, toasted pumpkin seeds with a chilli garlic dressing topped with Danish feta*

### **Smoked & Seared Venison Carpaccio - R145**

*drizzled with a punzo reduction topped with micro herbs, beetroot and parsnip crisps*

### **Pumpkin & Coconut Milk Soup - R95**

*topped with toasted seeds and cinnamon Chantilly cream*

## *Mains*

### **Grilled Beef Fillet - R320**

*with exotic mushroom risotto fine beans finished with a rosemary infused jus and topped with crispy onions*

### **Prawn & Vibrant Pea Pasta - R210**

*with prosciutto, aged pecorino cheese, micro greens drizzled with chilli oil*

### **Toasted Quinoa Roasted Sweet Potatoes, Butternut, Blistered Cherry Tomatoes, Grilled Halloumi Cheese - R155**

*with a basil pesto*

## *Desserts*

### **Caramelized Apple & Toasted Almond Crumble - R95**

*dehydrated apple shavings served with a cream cheese ice cream*

### **Mini Pavlovas - R95**

*filled with mixed berry compote and topped with a vanilla cream*

### **Deconstructed Mango Cheese Cake With Mango Sorbet - R95**

*diced mango, streusel crumble and passion fruit coulis*