

Mushroom Souffle

Served with Parmesan Crème, Sauteed Mushroom, Cream Cheese & Micro Greens

R115

# Main

## Beef Fillet

Served on Wilted Spinach with Thyme Dauphinoise, Seasonal Vegetables, Vegetable Puree & Chimichurri

#### R270

## Honey Glazed Pork Neck

Served with Sweet Potato Mash, Seasonal Vegetables, Wilted Spinach & a Balsamic Honey Reduction

#### R270

## **Grilled Butterfish**

Served with Garlic & Herb Baby Potatoes with Wilted Spinach, Seasonal Vegetables, Fresh Lemon and a Lemon and Herb Crème

#### R265

#### **Butternut Risotto**

Topped with Butternut Brunoise, Truffle Oil
, Parmesan Shavings, Toasted Flaked Almonds & Micro Greens **R195** 

## Dessert

## **Eton Mess**

Delicate Meringues layered with Raspberry Curd, Whipped Cream Seasonal Berries & Mixed Berry Compote

## R120

## Lavender & Blueberry Crème Brûlée

Served with Lemon Curd, Candied Rose Petals, Vanilla Crumble & Lemon Shortbread

#### R105

## Dark Chocolate lava Pot

Served with Cocoa Crumble, Mixed Berry Compote, Fresh Berries & Vanilla Ice Cream

\*\*R120\*\*

