



THE OAK

GRANDE PROVENCE

NOT YOUR CLASSIC CHIP & DIP

SA inspired braaibroodjie

Kabeljou, bokkom taco

BREAD COURSE

Roosterkoek, charcoal butter, chicken liver spread

STARTERS

3 Fresh Dressed West Coast Oysters – R150

With Mignonette | Asian or Ponzu

(Suggested pairing, Grande Provence Brut Rosé)

West coast mussels, veld greens, smoke snoek, pickles

(wine pairing: Grande Provence Sauvignon Blanc)

Coal charred Venison, tamatie blatjang, wild garlic, bergkaas

(wine pairing: Grande Provence Merlot)

INTERMEDIATE:

Beestong, kudu, pickle chilli, beef jus

(wine pairing: Grande Provence Merlot)

Local line fish, heerboon, malay onion pickle

(wine pairing: Grande Provence Amphora)

Braaid corn risotto, puffed sorghum, emon truffle

(wine pairing: Grande Provence Chardonnay)



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MAINS:

Kingklip, malay coconut, oyster, soet patat, apricot chutney
(*wine pairing: The Grande Provence White*)

Karoo lamb rump, morogo, staanrib, skopo jus
(*wine pairing: The Grande Provence Red*)

Blesbok, confit neck, chakalaka, pap, pampoen koekkie, skulpadbessie jus
(*wine pairing: Grande Provence Shiraz*)

Ouma onder die kombers, creamed samp, veld mushrooms, veld kool
(*wine pairing: Grande Provence Cabernet Sauvignon*)

SIDES @ R75:

Seasonal Salad
Broccoli & Feta salad
Sweet potato

PRE-DESSERT:

Cremora

DESSERT:

Milk tart pannacotta, naartjie, brandewyn, fynbos

Selection of local cheeses
(*wine pairing: Nederburg late harvest*)

BY ALEX ZINHANGA.

3-course menu R750 pp | with wine pairing R1030 pp

4-course menu R925 pp | with wine R1230 pp