



THE OAK

GRANDE PROVENCE

NOT YOUR CLASSIC CHIP & DIP

Boerewors & biltong croquettes

Kabeljou & bokkom tartare

BREAD COURSE

Mosbolletjie

Chicken liver, tamarind chutney, chicken butter, truffle salt

STARTERS

3 Fresh Dressed West Coast Oysters – R150

With Mignonette | Asian or Ponzu

(wine pairing: Grande Provence Brut Rosé)

Crayfish, bisque, vermicelli, danya, snoek dust

(wine pairing: Grande Provence Chenin Blanc)

Beetroot, bokmelk, ghoebroontjie, sourfig

(wine pairing: Grande Provence Amphora)

Venison, tomato chutney, wild garlic, bergkaas, fermented peppers

(wine pairing: Grande Provence Merlot)

INTERMEDIATE:

Heirloom tomato, estate olive, avocado, basil

(wine pairing: Angels Tears Rosé)

Beef cheek tortellini, smoked ox tongue, pickled chilli, jus

(wine pairing: Grande Provence Cabernet Sauvignon)

Local line fish, heerboon, malay onion pickle, atchar, coriander

(wine pairing: Grande Provence Chardonnay)



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MAINS:

Local line fish, malay coconut, curry leaf, apricot
(*wine pairing: The Grande Provence White*)

Confit lamb neck, staanrib, morogo, kromeski, skopo jus
(*wine pairing: The Grande Provence Red*)

Blesbok, chakalaka, pap, pumpkin fritter, june berry jus
(*wine pairing: Grande Provence Cabernet Sauvignon*)

Grandmother under the blanket, creamed samp, veld mushrooms, umami demi glacé
(*wine pairing: Grande Provence Cabernet Sauvignon*)

SIDES @ R75:

Seasonal Salad
Broccoli & Feta salad
Sweet potato

PALATE CLEANSER

Passion fruit buchu

DESSERT:

Milktart Pannacotta, naartjie, brandy, fynbos consommé
(*wine pairing: Nederburg late harvest*)

Malva pudding, salted caramel, orange crème, citrus gelato
(*wine pairing: Nederburg late harvest*)

Selection of local cheese
(*wine pairing: Lomarin's Port*)

PETIT FOUR

3-course menu R850 pp | with wine pairing R1 270 pp

4-course menu R975 pp | with wine R1 395 pp

BY ALEX ZIMMERMAN