



THE OAK

GRANDE PROVENCE

BREAD COURSE

AMUSE BOUCHE

3 Fresh Dressed West Coast Oysters – R150
With Mignonette | Asian or Ponzu
(wine suggestion, Grande Provence Brut Rosé)

STARTERS

Soup of the day

Grass-fed beef, beef cheek tortelloni, bone marrow jus
(wine suggestion, The Grande Provence Red)

INTERMEDIATE:

Beetroot, bokmelk, ghoeboontjie, sourfig
(wine suggestion: Grande Provence Amphora)

Local line fish, malay onion, atchar, coriander
(wine suggestion: Grande Provence Chardonnay)



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MAINS:

Kingklip, curry leaf, pickled chilli, wakame
(*wine suggestion: The Grande Provence White*)

Blesbok, boerewors ragu, beer braised onion, creamed samp, jus
(*wine suggestion: Grande Provence Cabernet Sauvignon*)

Ouma onder die kombers, creamed samp, veld mushrooms, umami demi glacé
(*wine suggestion: Grande Provence Cabernet Sauvignon*)

Nguni risotto, cauliflower, wild mushroom, caramelised onion, truffle
(*wine suggestion: Grande Provence Chardonnay*)

SIDES @ R75:

Seasonal Salad
Broccoli & Feta
Sweet potato

DESSERT:

Granadilla and white chocolate mousse, jelly, cotton candy, amasi ice cream
(*wine suggestion: Nederburg late harvest*)

Malva pudding, naartjie, salted caramel, citrus gelato
(*wine suggestion: Nederburg late harvest*)

Selection of local cheeses
(*wine suggestion: Lomarin's Port*)

PETIT FOUR

3-course menu – R695 pp

4-course menu – R885 pp

*excluding drinks and gratuity