



THE OAK

GRANDE PROVENCE

NOT YOUR CLASSIC CHIP & DIP

SA-inspired braaibroodjie
Kabeljou, bokkom taco

BREAD COURSE

Roosterkoek, charcoal butter, chicken liver spread & apricot chutney

STARTERS

3 Fresh Dressed West Coast Oysters – R150

With Mignonette | Asian or Ponzu

(wine pairing, Grande Provence Brut Rosé)

Coal charred Venison, tomato chutney, wild garlic, mountain cheese

(wine pairing: Grande Provence Merlot)

Heirloom beetroot, goat's cheese, ghoebroontjie, sour fig

(wine pairing: Grande Provence Chardonnay)

Liver parfait, caramelised onion, chicken lollipop, cranberry, herb cruite

(wine pairing: Grande Provence Chenin Blanc)

INTERMEDIATE:

Beef tongue, kudu, pickled chilli, beef jus

(wine pairing: Grande Provence Shiraz)

Beef carpaccio, citrus, avocado, veld greens, ponzu, gherkins

(wine pairing: Grande Provence Merlot)

Braaid corn risotto, puffed sorghum, lemon truffle

(wine pairing: The Grande Provence White)



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MAINS:

Local line fish, zucchini cylinder, lemon basil, yuzu, umami butter sauce
(*wine pairing: The Grande Provence White*)

Turkducken, crusted onion, sweet potato, tenderstem, leek, turkey jus
(*wine pairing: Grande Provence Chardonnay*)

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

Grandma Under the Blanket, creamed samp, veld mushrooms, cabbage
(*wine pairing: Grande Provence Cabernet Sauvignon*)

SIDES @ R75:

Seasonal Salad

Broccoli & Feta salad

Sweet potato

PRE-DESSERT:

Cremora

DESSERT:

Milk tart pannacotta, naartjie, brandy, fine bush
(*wine pairing: Nederburg late harvest*)

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

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

PETIT FOUR

BY ALEX ZINHANGA

3-course menu R1025 pp | with wine pairing R1445 pp

4-course menu R1300 pp | with wine R1725 pp