



THE OAK

GRANDE PROVENCE

BREAD COURSE

Roosterkoek, charcoal butter, chicken liver spread & apricot
chutney

STARTERS

3 Fresh Dressed West Coast Oysters – R150

With Mignonette | Asian or Ponzu

(wine suggestion, Grande Provence Brut Rosé)

Coal charred Venison, tomato chutney, wild garlic, mountain cheese
(wine suggestion: Grande Provence Amphora)

Heirloom beetroot, goat's cheese, ghoebroontjie, sour fig
(wine suggestion: Grande Provence Chardonnay)

Chicken liver parfait, caramelised onion, chicken lollipop,
cranberry, herb cruite
(wine suggestion: Grande Provence Chenin Blanc)

CHEF'S TASTER



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MAINS:

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

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

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

Grandma under the blanket, creamed samp, veld mushrooms, cabbage
(*wine suggestion: Grande Provence Cabernet Sauvignon*)

SIDES @ R75:

Seasonal Salad
Broccoli & Feta salad
Sweet potato

DESSERT:

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

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

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

PETIT FOUR

BY ALEX ZINHANGA

3-course menu R1025 pp