



THE OAK

GRANDE PROVENCE

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, smoked snoek, pickles

(wine pairing: Grande Provence Sauvignon Blanc)

Coal charred Venison, tamatie blatjang, wild garlic, bergkaas

(wine pairing: Grande Provence Merlot)

Heirloom beetroot, bokmelk, ghoebroontjie, suurvy

(wine pairing: Grande Provence Chardonnay)

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

(wine pairing: Grande Provence Chenin Blanc)



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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*)

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

SIDES @ R75:

Seasonal Salad

Broccoli & Feta salad

Sweet potato

DESSERT:

Milk tart pannacotta, naartjie, brandewyn, fynbos

Selection of local cheeses

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

2-course menu R595 pp

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