

### THREE COURSE MENU

#### STARTER

##### Tuna Tartare

Mango | Avocado | Ginger

##### Quail

Stuffed Leek | Pickled mustard seeds | Red grapes

##### Braised Onion

Daikon | Beetroot | Mushroom

#### MAIN

##### Melon

Turnip | Soy & Earl Grey

##### Sustainable Line Fish

Green Plantain Curry | Black Cauliflower  
| Gooseberry | Leek Velouté

##### Springbok - Served Rare

Forest Mushroom | Turnip | Pine Needle

#### DESSERT

##### Dark Chocolate and Vanilla

Raspberry | Cashew

##### Pumpkin

Spiced cake | Pumpkin croustillant | Pumpkin &  
citrus ice cream

##### White Chocolate and Banana

Raspberry | Hazelnut | Rum

R 650 per person

### FIVE COURSE TASTING MENU

#### Breakfast

Egg | Iberico | Shimeji

paired with Quoin Rock White Blend

#### Salmon Ouroboros

Lemon | Parsley | Béarnaise

paired with Knorhoek Chenin Blanc

#### Langoustine and Chorizo

Bouillabaisse | Leek

paired with Quoin Rock Chardonnay

#### Chicken and Turnips

Beetroot | Garam Masala

paired with Quoin Rock Shiraz

#### White Chocolate and Banana

Raspberry | Hazelnut | Rum

paired with Quoin Rock Vine Dried

R 750 per person

R 1150 per person with wine

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### FIVE COURSE VEGAN TASTING MENU

#### Braised Onion

Daikon | Beetroot | Mushroom

Paired with Quoin Rock White Blend

#### BBQ Celeriac

Passion Fruit | Parsley

Paired with Knorhoek Chenin Blanc

#### Aubergine

Courgette | Tomato | Red Pepper

Paired with Quoin Rock Red Blend

#### Melon

Turnip | Soy & Earl Grey

Paired with Quoin Rock Shiraz

#### Dark Chocolate and Vanilla

Raspberry | Cashew

Paired with Quoin Rock Vine Dried

R 750 per person

R 1150 per person with wine