

FIVE COURSE TASTING MENU

Snails

Beetroot | Carrot | Garlic

Paired with Quoin Rock White Blend

Chicken Mousseline

Truffle | Fermented Mushroom

Paired with Quoin Rock Red Blend

Salmon Trout

Vichyssoise | Pork Fat

Paired with Namysto Red

Chicken Of The River

Parsnip | Kumquat

Paired with Quoin Rock Shiraz

Naartjie

Brandy | Pistachio

Paired with Quoin Rock Vine Dried

R 750 per person

R 1150 per person with wine

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