

### 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

##### Naartjie

Brandy | Pistachio

R 650 per person

### 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

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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