

## THREE COURSE MENU

### STARTER

#### Tuna Tartare

Mango | Avocado | Ginger

#### Quail

Stuffed Leeks | Pickled Mustard Seeds | Red Grapes

#### Braised Onion

Daikon | Beetroot | Mushroom

### MAIN

#### Melon

Turnip | Soy & Earl Grey

#### Sustainable line fish

Green Plantain Curry | Black Cauliflower Puree  
| Gooseberry | Leek Cream

#### Springbok - Served Rare

Forest Mushroom | Pine Needle | Turnip |

### DESSERT

#### Dark Chocolate and Vanilla

Raspberry | Cashew

#### Pumpkin

Spiced cake | Pumpkin croustillant | Pumpkin &  
Citrus Ice Cream

#### Naartjie

Brandy | Pistachio

R 750 per person

## SEVEN COURSE TASTING MENU

### Snails

Beetroot | Carrot | Garlic | Paired with Quoin Rock White Blend

### Chicken Mousseline

Truffle | Fermented Mushroom | Paired with Quoin Rock Chardonnay

### Braised Lamb Taco

Apple | Molasses | Celeriac | 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

### Coffee

Cream Cheese | Raspberry

### Naartjie

Brandy | Pistachio | Paired with Quoin Rock Vine Dried

R 1050 per person

R 1600 per person with wine

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## SEVEN 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

### Orange Cannelloni

Lentil | Carrot | Almond Milk | Paired with Namysto Rosé

### Aubergine

Courgette | Tomato | Red Pepper | Paired with Quoin Red Blend

### Melon

Turnip | Soy & Earl Grey | Paired with Quoin Rock Shiraz

### Mango

Strawberry | Ginger

### Dark Chocolate and Vanilla

Raspberry | Cashew | Paired with Quoin Rock Vine Dried

R 1050 per person

R 1600 per person with wine