



New Years Eve Menu

R1950 per person

OYSTER & BUBBLY

VENISON TATAKI

balsamic beetroot puree, parmesan,
ponzu, angel hair chilli, pickled
onion

GIN CURED, HOUSE SMOKED FRANSCHHOEK TROUT

sweet and sour fennel, yuzu trout
ceviche, avocado, trout roe,
horseradish, crispy capers

BEEF TENDERLOIN

beef brisket, charred broccoli,
smoked cauliflower puree, bone
marrow, crispy mushroom, wagyu jus

DECONSTRUCTED SUMMER BERRY PAVLOVA

vanilla mousse, cherry emulsion,
white chocolate, meringue shards,
fresh berries, peach sorbet,
pistachio

GRANDE PROVENCE

Heritage Wine Estate

1694

FRANSCHHOEK • SOUTH AFRICA





New Years Eve Vegetarian
Menu

R1950 per person

VENISON TATAKI

balsamic beetroot puree, parmesan,
ponzu, angel hair chilli, pickled
onion

GIN CURED, HOUSE SMOKED FRANSCHHOEK
TROUT

sweet and sour fennel, yuzu trout
ceviche, avocado, trout roe,
horseradish, crispy capers

BEEF TENDERLOIN

beef brisket, charred broccoli,
smoked cauliflower puree, bone
marrow, crispy mushroom, wagyu jus

DECONSTRUCTED SUMMER BERRY PAVLOVA

vanilla mousse, cherry emulsion,
white chocolate, meringue shards,
fresh berries, peach sorbet,
pistachio

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