

2 course @ R380pp | 3 course @ R450pp | 4 course @ R525pp

Starters

Fresh Coast Oysters x3

with red onion mignonette

GP Brut Rosé R75

Gin Cured Trout

avocado puree, horseradish creme, pickled fennel, cucumber, green oil, wasabi

Grande Provence Sauvignon Blanc 2019 R65

Summer Confit Tomato

fresh heirloom tomato, fior de latte, olive, aerated basil

Angels Tears Rosé 2020 R50

Chicken Liver Parfait

dukka, onion jam, fried chicken lolly, crispy pancetta, smoked cauliflower, parmesan

Grande Provence Chenin Blanc 2020 R65

Venison Tataki

pickled onion, crisp onion, smoked pepper aioli, porcini dust, pickled mustard, ponzu, tempura broccoli, smoked cheese

Grande Provence Merlot 2018 R75

Mains

Beef

sweet carrot puree, broccoli fricassée, onion puree, mustard, mushroom, leek, jus

Grande Provence Shiraz 2019 R75

Sous Vide Lamb

morogo, edamame, pomme puree, lamb ribbetjies, parsnip, broccoli

Grande Provence Cabernet Sauvignon 2018 R75

Farmed Norwegian Salmon

leek terrine, sweet corn and pea, mussels, asparagus, beurre blanc, pea puree

The Grande Provence White 2016 R120

Mussels

Angels Tears white wine sauce

Grande Provence Sauvignon Blanc 2020 R65

Spring Pea Risotto

fior de latte, edamame, crispy leeks, herb dressing

Glenwood Vignerons Seleccion Chardonnay 2021 R85

Oyster Mushroom

marinated aubergine, asparagus, roasted cauliflower, garlic velouté

Grande Provence Chenin Blanc 2020 R65

Dessert

Vanilla Bean Panna Cotta

with chocolate creameux, fresh raspberry, meringues, MCC strawberry consommé

Grande Provence Muscat R65

Frozen Banana Parfait

whipped chocolate ganache, salted caramel popcorn, passion fruit, honey ice cream

Grande Provence Muscat R65

Cheese Plate (4 course only)

Sides

Broccoli & Feta R55 | Seasonal Salad R55 | Hand Cut Fries R55