



Sunday Lunch

Family Style

Sharing to the Table

smoked salmon, herb & asparagus terrine, earl gray poached cucumber, salt cured yolks
shaved prosciutto, melon, feta and rocket salad, pickled strawberries, pecan nuts
braaied tenderstem, heirloom tomato & halloumi salad with gremolata



Main Platters to the Table

whole baby roast poussin with herbs lemon, honey and garlic
slow braised oxtail with cabernet braised onions
kingklip, prawn & mussel curry, poppadom's, coriander salad

Served with

layered potato & sweet potato gratin with grana padano
smashed pumpkin with cinnamon honey, hazelnut dukkah
baby carrots, ginger & orange crumble, pomegranates
aromatic cauliflower nuggets, parmesan cream & almond crunch



Dessert

CINNAMON & HONEY CRÈME BRÛLÉE

cardamom ice cream, apricot textures, gingerbread crumb, lemon curd, biscotti

CAPE MALVA PUDDING

vanilla fudge, spiced apple, crème anglaise, white chocolate mousse