

# autumn bistro menu

## STARTERS

**pressed iberian pork terrine** pickled wild mushroom vinaigrette, baby beets

**warm smoked hake** with salad of new zealand spinach, grapefruit and pumpernickel tuile

**green split pea soup** (v) with quail eggs and cauliflower foam

**penne** (v) with mushrooms, thyme and blue cheese

## MAIN COURSES

**catch of the day** miso glazed aubergine, sea lettuce, vermicelli

**beef shin croquette** potato mash, cabbage, cumin and pomegranate

**free range chicken** three bean dressing, baby leeks, sweet potato leaves

**penne** (v) with mushrooms, thyme and blue cheese

## DESSERTS

**caramelised pear** anise and mace aroma, soil of goats' milk cheese

**glazed raspberry mousse** with vanilla namaleka, nutty shortbread and matcha ice cream

**2 course R305 | 3 courses R415 pp**  
(incl. complimentary amuse bouche)