

FYN

BOS

M E N U

SUNDAY, 12 MAY 2019

STARTERS

Spiced pumpkin and courgette salad, wild rocket and spekboom (*portulacaria afra*) with lemon infused ricotta, toasted cashew nuts, buchu (*agothosma betulina*) herbed croutons, balsamic and truffle dressing.

MAINS

Pan-fried linefish infused with wild thyme (*coelonema pulchellum*) crushed potatoes, roasted cauliflower, wild garlic (*tulbaghia violecea*) oven-dried tomatoes with a lime beurre blanc.

DESSERT

Vanilla panna cotta with lavender (*lavandula angustifolia*) and coconut soil, turkish delight gel infused with rose scented geranium (*pelargonium graveolens*) and macerated blueberries.

Infused fynbos tea

R445 PER PERSON