



# CARNIVAL OF THE CAPE

R2650 PER PERSON | INCLUDES A GLASS OF MCC ON  
ARRIVAL AND OYSTER BAR

## FIRST COURSE

*Market Style Roaming Canapes*

### MINI BUNNY BITES

durban lamb curry in golden vetkoek

### CAPE MALAY PICKLED FISH CONES

turmeric, fennel & citrus

### CHARRED MIELIE RIBS

brushed with buchu butter, dusted with biltong spice

### SMOKED SNOEK PÂTÉ CROSTINI

apricot gel, foraged herbs

## SECOND COURSE

*Capes Festival of Flavours*

### WEST COAST SEAFOOD POTJIE

mussels, prawns & line caught fish in fynbos-saffron cream

### CAPE MALAY LAMB POTJIE

slow-braised lamb with apricot, cinnamon & rooibos jus  
served with charred roosterkoek



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## MAIN COURSE

### *Cape Carnival Harvest*

**LANGSIDE BEEF SHORTRIB**  
slow-roasted with buchu jus

**CHARRED BOEREBOONTJIE**  
& seasonal greens

**GRILLED EAST COAST ROCK LOBSTER**  
with rooibos beurre blanc

**CAPE MALAY SPICED RICE**  
with raisins & almonds

## SIDES

**PAP CROQUETTES**  
with smoked tomato relish

**HERITAGE PUMPKIN FRITTERS**  
with cinnamon caramel

**FIRE-ROASTED ROOT VEGETABLES**  
with wild herb oil



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## DESSERT

### *Dessert Carousel*

#### KOEKSISTER & HONEYBUSH CHURROS BAR

with chocolate buchu, rooibos toffee & naartjie curd dips

#### MILK TART VERRINES

spiced custard with shortbread crumble

#### AMARULA MALVA PUDDING BITES

warm with smoked vanilla custard

#### NITRO GELATO CART

guests choose toppings:

candied buchu, almond brittle & seaweed candy