Towers

RESTAURANT

DINNER MENU

Appetizers

Teriyaki salmon — R 145
Seaweed emulsion, dill mayo, kohlrabi, cured melon and new carrots

Beef variation — R 135
Smoked fillet, short rib, tartar, horseradish, red wine and fermented grapes

Langoustine — R 125
Charred smoked onion, sweat breads, lemon, salted almonds

Organic carrot — R 85
Baby kale, carrot emulsion, brussel sprouts, crumbed artichokes

Pork terrine P — R 135
Pork neck, shoulder and smoked ribs terrine, caramelized yoghurt, english cream dressing, balsamic lentils, raisins

Summer tomato and chevin salad — R 85
With vanilla emulsion

Soup of the day — R 70

Entrée

Beef wing rib — R 190
Oxtail terrine, short rib, mustard seeds, organic pak choi, avocado butter, wild mushrooms, parsnip

Fish of the day on toast — R 190
Brioche, pineapple sage emulsion, smoked goats cheese mouse, pineapple chutney, crispy onions

Venison — R 200
Celeriac, parsley, smoked venison carpaccio, slow cooked venison leg.

Lamb loin — R 190
Pumpkin, walnuts, roasted lamb shoulder, sweet breads

Cheese and mushroom V — R 135
Pickled mushrooms, parmesan gnocchi, grana padano foam

Cauliflower V — R 110
Grape seed oil, roasted cauliflower florets, brown butter sauce, grilled asparagus

Chicken ballantine — R 145
Compressed nectarine, mixed sprouts, curry butternut, fennel

Kindly note that main meals are only available before 22h30.
All prices are inclusive of VAT

Meat of the day

Beef fillet 220g	R 175
Rib eye 250g	R 170
Lamb rack	R 195
Lamb shank	R 180
Chicken supreme	R 95
Venison of the day	R 165
Fish of the day	R 165
Pasta of the day	R 95

Side dishes

Parmesan and garlic wedges	R 35
Fried basmati rice with cajun spice	R 35
Tempura onion rings	R 25
Fries	R 25
Potato mash	R 25
Grilled green veg	R 35
Quinoa salad	R 35
Green salad	R 35

Sauces

White bbq sauce	R 35
Truffled mushroom and cream cheese sauce	R 35
Garlic aioli	R 35
Lemon aioli	R 35
Red roast pepper and coconut milk sauce	R 35
Green peppercorn jus	R 35
Saffron beure blanc	R 35
Sweet lemon sauce	R 35

Dessert

Chocolate custard — R 65
Smoked ganache, coconut sorbet

Lemon — R 65
Lemon balm, elderberry flowers, lemon geranium, lemon verbena

Poached Pear — R 65
Honey comb, brown butter ice cream, soft salted caramel

Carrot and walnut cake — R 65
Bitter orange gel, olive oil and orange ice cream

Fruit platter — R 55
Freshly sliced seasonal fruit

Cheese platter **V** — R 220
Local cheeses with biltong, preserves and biscuits
Vegetarian

S Seafood, **V** Vegetarian, **P** Pork, **N** Nuts

Towers

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CHAMPAGNE	125ML	750ML
Follet-Ramillion Brut Tradition	R125	R750
Moet and Chandon Brut Imperial		R1150
Moet and Chandon Brut Imperial Rose		R1300
Moet and Chandon Brut Nectar		R1250
Veuve Cliquot N\V		R1250
SPARKLING WINE		
Simonsig Kaapse Vonkel	R65	R295
Graham Beck Brut Rose	R70	R325
NON-ALCOHOLIC SPARKING WINE		
Robertson		R130
CHARDONNAY	**187ML**	**750ML**
Rooiberg Unwooded	R55	R165
Glenelly Unwooded		R185
Edgebaston Wooded	R80	R255
De Morgenzon Wooded		R245
CHENIN BLANC		
Muldersbosch	R60	R180
Ken Forrester Petit	R55	R175
Cederberg		R250
SAUVIGNON BLANC		
Rooiberg	R50	R155
Durbanville Hills	R65	R195
Amy Biehl		R200
Meerendal		R280
Sophie Te'blanche	R80	R245
Diemersdal		R200
Neil Ellis Groenekloof		R250
ROSE & BLANC DE NOIR		
Boschendal Blanc de Noir	R50	R145
Brampton Rose	R60	R180
Blaauwklippen White Zinfandel		R275
SEMI SWEET		
Ken Forrester Petit		R165
Theuniskraal Bouquet Blanc	R40	R125
WHITE BLENDS		
Haute-Cabrière Chardonnay / Pinot Noir		R250
Boschendal The Pavillion Blanc	R50	R150
Reyneke Organic	R55	R170
Edgebaston Berrybox	R60	R180

RED WINE		
CABERNET SAUVIGNON	**250ML**	**750ML**
Porcupine Ridge	R90	R200
Tokara		R300
Warwick First Lady	R105	R240
MERLOT		
Amy Biehl	R85	R195
Glen Carlou	R115	R260
De Grendel		R330
PINOTAGE		
Durbanville Hills	R85	R195
Diemersdal		R285
Beyerskloof	R95	R220
SHIRAZ		
Simonsig Mr Borio	R120	R270
Leeuwenkuil	R70	R160
Saronsberg Provenance		R280
PINOT NOIR		
Mr P		R290
Meerendal		R400
RED BLENDS		
Rooiberg	R75	R175
Reyneke Organic	R80	R185
Edgebaston Pepper Pot	R100	R230
Ken Forrester Renegade		R350
La Motte Millennium	R110	R250
Rupert & Rothchild Classique		R400