

## Dinner Menu

### Starters

Lightly spiced lentil soup, baby spinach and feta

Seared scallop with quail egg, pancetta, lemon oil and rocket

Soft shell crab tempura with wasabi mayonnaise, sesame cucumber, ginger caramel

Five spice duck breast, wonton and miso broth

### Mains

Slow roasted pork belly with shrimp arancini and red onion puree

Bourbon and honey glazed salmon, sweetcorn veloute, grilled leeks with herb salad

Biltong crusted springbok loin, wild mushroom puree, baby vegetables with truffle jus

Sweet potato and spinach cannelloni with asparagus, semi dried tomato dressing

### Desserts

Citrus tart, almond meringue with blood orange ice cream

Coconut sponge with chocolate ganache and white chocolate

Berry consomme, mint, passionfruit sorbet with hazelnut crumble

Local cheese selection with melba and preserves

3 course menu R 550