

## REDUCED TASTING MENU

### FOCACCIA

Marmite | Marmalade | Olive Oil | Balsamic

### GREEN SALAD | MUSSEL CRACKER

### VENISON

Turnip | Cranberry | Almond

- Paired with Quoin Rock Merlot

### SCOTTISH SALMON

Pineapple | Beetroot

- Paired with Knorhoek Chenin Blanc

### BOUILLABAISSÉ

Prawn | Seabass | Chakalaka

- Paired with Quoin Rock Chardonnay

### PALATE CLEANSER

Berry | Elderflower | Lemon

### BRAAIED LAMB

Potato | Courgette | Aubergine

- Paired with Quoin Rock Cabernet Sauvignon

### CHEESE

Parmesan | Pear | Walnut

- Paired with Quoin Rock Shiraz

- OR -

### PRE-DESSERT

Crème Brûlée

- Paired with Quoin Rock Semillon

### BAKED ALASKA

Pistachio | Dark Chocolate

- Paired with Quoin Rock Vine Dried

R 1450 per person

R 2400 per person with wine pairing

*Please allow approx. 3 hours for the 9 course experience*

## REDUCED VEGETARIAN TASTING MENU

### FOCACCIA

Marmite | Marmalade | Olive Oil | Balsamic

### GREEN SALAD | COCONUT MOUSSE

### SHAKSHUKA

Brioche | Tarragon

- Paired with Knorhoek Cabernet Sauvignon

### BUTTERNUT

Goats Cheese | Cashew | Mizuna

- Paired with Quoin Rock Merlot

### BBQ CARROT

Edamame | Spiced Citrus

- Paired with Quoin Rock Shiraz

### PALATE CLEANSER

Berry | Elderflower | Lemon

### BRAAIED SWEET POTATO

Potato | Courgette | Aubergine

- Paired with Quoin Rock Cabernet Sauvignon

### CHEESE

Parmesan | Pear | Walnut

- Paired with Quoin Rock Shiraz

- OR -

### PRE-DESSERT

Crème Brûlée

- Paired with Quoin Rock Semillon

### BAKED ALASKA

Pistachio | Dark Chocolate

- Paired with Quoin Rock Vine Dried

R 1450 per person

R 2400 per person with wine pairing

*Please allow approx. 3 hours for the 9 course experience*

\* Please note that a 14% gratuity will be added to your bill.

## TASTING MENU

### FOCACCIA

Marmite | Marmalade | Olive Oil | Balsamic

### GREEN SALAD | MUSSEL CRACKER

### OOPSIE | EGG & CAVIAR

### VENISON

Turnip | Cranberry | Almond

- Paired with Quoin Rock Merlot

### SCOTTISH SALMON

Pineapple | Beetroot

- Paired with Knorhoek Chenin Blanc

### FOREST MUSHROOMS

Pasta | Onion

- Paired with Quoin Rock Sauvignon Blanc

### BOUILLABAISSÉ

Prawn | Seabass | Chakalaka

- Paired with Quoin Rock Chardonnay

### PALATE CLEANSER

Berry | Elderflower | Lemon

### BRAAIED LAMB

Potato | Courgette | Aubergine

- Paired with Quoin Rock Cabernet Sauvignon

### CHEESE

Parmesan | Pear | Walnut

- Paired with Quoin Rock Shiraz

### PRE-DESSERT

Crème Brûlée

- Paired with Quoin Rock Semillon

### BAKED ALASKA

Pistachio | Dark Chocolate

- Paired with Quoin Rock Vine Dried

R 1950 per person

R 3300 per person with wine pairing

*Please allow approx. 4 hours for the 12 course experience*

*Available until 13:30 for Lunch & 18:30 for Dinner*

## VEGETARIAN TASTING MENU

### FOCACCIA

Marmite | Marmalade | Olive Oil | Balsamic

### GREEN SALAD | COCONUT MOUSSE

### BASTED MUSHROOM | QUAIL EGG

### SHAKSHUKA

Brioche | Tarragon

- Paired with Knorhoek Cabernet Sauvignon

### BUTTERNUT

Goats Cheese | Cashew | Mizuna

- Paired with Quoin Rock Merlot

### FOREST MUSHROOMS

Pasta | Onion

- Paired with Quoin Rock Sauvignon Blanc

### BBQ CARROT

Edamame | Spiced Citrus

- Paired with Quoin Rock Shiraz

### PALATE CLEANSER

Berry | Elderflower | Lemon

### BRAAIED SWEET POTATO

Potato | Courgette | Aubergine

- Paired with Quoin Rock Cabernet Sauvignon

### CHEESE

Parmesan | Pear | Walnut

- Paired with Quoin Rock Shiraz

### PRE-DESSERT

Crème Brûlée

- Paired with Quoin Rock Semillon

### BAKED ALASKA

Pistachio | Dark Chocolate

- Paired with Quoin Rock Vine Dried

R 1950 per person

R 3300 per person with wine pairing

*Please allow approx. 4 hours for the 12 course experience*

*Available until 13:30 for Lunch & 18:30 for Dinner*