

Two/Three Course Lunch

Set Menu

starters

salmon gravlax, orange, fennel, dill, lemon crème fraîche, capers
recommended with Glen Carlou Sauvignon Blanc or The Curator's Collection Chenin Blanc

pork terrine, tomato and raisin relish, red onion, marinated capsicum, parsley vinaigrette
recommended with Glen Carlou Unwooded Chardonnay or The Curator's Collection Chenin Blanc

mains

pork belly, baked apple, carrot, crisp crackling, celeriac puree, pork pan jus
recommended with The Curator's Collection Chenin Blanc

slow roasted lamb shoulder, puy lentils, peach mebos, late harvest pearl onions
recommended with Glen Carlou Quartz Stone Chardonnay

pan roasted line fish, pickled mussels, mussel fritter, mussel crème
recommended with Glen Carlou Sauvignon Blanc

desserts

recommended with Glen Carlou The Welder, Natural Sweet Chenin Blanc

peanut: peanut butter parfait, roasted peanuts, salted caramel, chocolate peanut puree

milk and honey: honey panna cotta, buttermilk ice cream, honey comb, fennel granola

3 course @ R350 per person

starter, main & dessert

2 course @ R 260 per person

starter & main | main & dessert

Please notify your waitron should you choose to order a two or three course set menu instead of a la carte. No set menu line items can be substituted with the options from our a la carte menu.