



Easter Sunday Lunch

Amuse

BOEREBOONTJIE CROQUETTE

STARTER

CITRUS-CURED WHITE FISH CEVICHE

crème fraîche mousse, pickled radish, pumpkin spiced focaccia
or

SWEET ONION TARTE TATIN

caramelized goats' cheese, thyme, rocket pesto

MAIN

CONFIT DUCK RAVIOLI

pommes puree, egg, toasted mosbolletjie, aniseed velouté
or

SLOW BRAISED PULLED LAMB

garlic gnocchi, root vegetable, parmesan, salsa verde
or

SPINACH RICOTTA AGNOLOTTI (V)

exotic mushrooms, truffle, grana padano, beurre noisette

DESSERT

VANILLA & LEMON OPERA

vanilla mascarpone, lemon curd, coconut financier, lemon ice cream
or

CARAMEL MOUSSE & SPICED KATAFI

caramel-brownie crumb, poached pear salsa

R755pp

