



# — THE VERANDA —

*Father's Day by Chef George Jardine  
Sunday, 18 June 2023*

Starters	Jerusalem artichoke parfait, pickled wild mushroom, poached quince and watercress	V   GL   D   E   N
	OR	
	Steamed Saldanha Bay mussels, South East Asian aromatics, coconut milk and vetkoek	F   GL
Mains	Dry aged chalmar sirloin, mushroom risotto, poached bone marrow, parsley Sauce	GL   G   D
	OR	
	Butternut tortellini, curried butternut veloute, roasted pumpkin seed and wilted kale	GL   V   G   D
Desserts	Valrhona chocolate torte with salted caramel ice cream	GL   D   E
	OR	
	Selection of South African cheese	D   GL

*3 course special R600, Wine Pairing R200*

GL-gluten, D-dairy, VG-vegan, V-vegetarian, F-fish, E-eggs, GF-gluten free, N-nuts G-garlic