

# — THE VERANDAH —

*by Chef George Jardine*

Starters	Jerusalem Artichoke and Belnori Goats Cheese Pithivier with Toasted Walnut and Sun Dried Pear Dressing	V   GL   D   E   N
	Soup Bouillabaisse, Line Fish Quenelle, Saldanha Bay Mussels and Aioli	F   D   E   G   GF
	Roasted Golden Beets, Greened Quinoa and Pumpkin Seed Crisps	VG   GF
	Chalmar Sirloin Carpaccio, Raw Mushroom, Radish and Parmesan	E   GF
Mains	Pan Seared Duck Breast, Braised Cavolo Nero, Grilled Wolseley Fig and Soy Butter	D   GL
	Charred Cauliflower, Aromatic Coconut Yogurt Curry, Almond and Apricot Crumble	GF   VG
	Toasted Barley and Mushroom Risotto, Raw Kale Salad, Crispy Onion and Parmesan	V   D
	Pan Roasted Line Caught Fish, Spinach Veloute, Capers, Charred Aubergine and Potato Gnocchi	F   GL   E
Desserts	Selection of South African Cheese, Lavoche and Peach Preserve	D   GL
	Vanilla Crème Brulee, Croissant Tuile and Fruit Sorbet	GL   D   E
	Passion Fruit Mousse, Coconut Sorbet, Vanilla crumble and Raspberry	GL   D   E
	Valrhona Chocolate Tart with Salted Caramel Ice Cream	GL   D   E

*Starter R220, Main Course R270, Dessert R105*

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