

# — THE VERANDAH —

by Chef George Jardine

## Starters

Roasted vegetable terrine, arabiatta sauce

Indigenous green salad, with avocado, feta, labneh and walnuts

Hoisin duck broth, duck dumplings

Shellfish risotto, parmesan, red chilli oil, sage

## Mains

Braised and seared Graaff Reinet springbok, roasted baby beetroot, sweet potato, fondant, crispy kale, beetroot purée, jus

Miso and tamarind glazed celeriac, coconut creamed sorghum, pomme puree, carrot kimchi

Aubergine parmigiana, rocket and baby gem lettuce salad

Pan seared line fish, watercress velouté, new potatoes, wilted spinach, carrot purée

## Desserts

Selection of South African cheese, lavash and preserves

Spiced pistachio pudding with boeber ice-cream

Coconut bavarois, lemon curd, coconut ice-cream, basil crème

Chocolate brownie, dark chocolate cremeux, almond frozen yoghurt