



AMUSE-BOUCHE

F O O D & W I N E

Starter

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| Beef Bourguignon Soup | 125 |
| Beef shin braised in a hearty red wine broth, tempura mushrooms, pancetta and caramelized onion | |
| Truffle (V) | 160 |
| Semolina fritter, crisp arugula, cauliflower purée and shaved winter truffle | |
| Calamari | 160 |
| Avocado, olive, smoked ricotta, vinegar crisps, confit tomato and black aioli | |
| Springbok Carpaccio | 165 |
| Thinly shaved springbok loin, pickled shimeji mushrooms, red pepper coulis, radish, brioche and spinach purée | |
| Confit Chicken Terrine | 170 |
| Roasted nut crumble, truffled leek tagliatelle, orange jelly and crispy streak bacon | |
| Risotto with Flaked Line Fish | 160 |
| Prawn risotto, pea gel with saffron foam | |

Main Course

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| Beef Fillet | 300 |
| Sweet potato, tarragon glazed carrots, braised shitake, ashed aubergine gel and sour cherry jus | |
| Slow Braised Pork Belly | 275 |
| Pork belly, soy beetroot gel, cinnamon apple purée, herb polenta, rosemary lentil granola and pickled ginger foam | |
| Wagyu | 750 |
| Hand cut potato fries, roast shimeji, pickled tomato and black garlic emulsion | |
| Aged Duck | 310 |
| Duck, cabbage, and mushroom strudel, pan seared breast, orange squash purée, beetroot fondants and poached wild berry gel | |
| Beef Oxtail | 325 |
| Braised oxtail, butter beans and lentils, herbed mashed potato served with root vegetables | |

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| Pumpkin Risotto (V+) | 210 |
| Arborio rice, citrus ricotta, toasted almonds, melba toast, grana Padano and pea tendrils | |
| Chickpea Tian (V+) | 160 |
| Butternut purée, baby vegetables, herb chickpea, tomato chutney and charred broccoli | |
| Wild Mushroom Mille Feuille (V+) | 180 |
| Braised leeks, spinach, parmesan sauce, micro herb salad and truffle zest | |
| Shellfish Pasta | 300 |
| Tagliatelle, sautéed mussels, shrimp, Napolitana sauce, grilled tiger prawns, dill oil, basil and grana Padano | |
| Line Fish | 325 |
| Apple and onion gel, truffled cauliflower purée, charred corn, orange braised baby fennel and dill oil | |
| Salmon | 375 |
| Black bean purée, artichoke tomato salsa, herb velouté and salmon crackle | |

Dessert

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| White Chocolate and Coffee Mousse (+) | 130 |
| White chocolate crumble, disaronno chocolate crème and Savoirdi sponge | |
| Deconstructed Crème Brule | 130 |
| Beetroot crumble, salted caramel cubes and spiced orange gel | |
| Baklava Pistachio Cheesecake (+) | 130 |
| White chocolate cranberry ganache, mini baklava cigars and mixed berries | |
| Home-made Baked Apple Pie | 130 |
| Freshly baked apple pie with a chocolate centre, served with whiskey smoked mascarpone | |
| Strawberries and Cream | 125 |
| Honey panna cotta, fortified strawberries, glass meringue and strawberry sorbet | |
| Fairlawns Cheese Board | 205 |
| Brie mousse, gruyere Crumble, red wax gada, gorgonzola ice cream and herb crostini | |