

FOR GATHERINGS & CELEBRATIONS

GRILL

SET MENU



WELCOME DRINK
HIBISCUS ROYALE

2-COURSE

R395

3-COURSE

R450

Choose one dish per selected course

STARTERS

SEARED BEEF TATAKI

Toasted brioche, ponzu onions,
pickled cucumber and sesame
dressing

PORK & GINGER WONTONS

Spicy soy, pickled radish, Asian
herb salad and toasted sesame

PEA & LEEK ARANCINI (V)

Roasted garlic aioli, vegetable ash,
Parmesan crisp and herb oil

MAIN COURSES

HERB-ROASTED CHICKEN SUPREME

Buttery potato duchess, mushroom fricassee,
seasonal baby vegetables and lemon-thyme
beurre blanc

CRISPY HONEY-MUSTARD PORK BELLY

Spiced apple puree, potato fondant, glazed
carrots and cider reduction

HERB-CRUSTED LINE FISH

Tomato-caper sauce, crushed baby potatoes,
grilled zucchini and herb oil

CHARRED CAULIFLOWER & ZUCCHINI LINGUINE (V)

Cauliflower puree, crispy butternut, mushrooms,
edamame and spiced seeds

DESSERTS

LEMON CLOUD TART

Scorched Italian meringue

SORBET DUO

SUMMER POACHED PEAR

Rooibos custard and
toasted crumble



MORE DISHES ARE AVAILABLE ON REQUEST

Substitutions may affect the price. Please advise us of dietary requirements when booking.

(V) Vegetarian