

STARTERS

WINTER LUNCH MENU

Cape Oysters

Plain with Tabasco & fresh lemon

R20

Wasabi Mayonnaise

R22

Bloody Mary

R22

Wrapped in Parma ham, panéed & deep fried

R25

Duck Breast

Sticky beetroot, parsnips, carrots

R70

Gnocchi

Leek soubise, turnip, parmesan, lemon, hazelnuts, cured blue ricotta

R60

Chicken Consommé

Onion mousse profiterole & coriander

R50

Beef Tartare

Homemade rye, caper and bacon sprinkle, devilled quail egg, anchovy

R70

Seared Salmon

Beetroot puree, sea lettuce, pickled cucumber, sprouts

R80

Sardines

Black pepper & parmesan crisp, avocado, radish, fennel, citrus

R60

MAINS

Grilled Beef Fillet

Pappardelle, tomato spread, sjiimeji & king oyster, rocket, jus

R180

Chicken Lollipop

Grilled breast, crushed minted pea potatoes, jus, crispy skin

R130

Fish of the Day

Barley & wild rice, grilled tomato, aubergine puree, fried herbs

R140

Curried Cauliflower Pilaf

Almonds, pumpkin seeds, coconut, cumin yoghurt, coriander

R110

Grilled Venison Loin

Saffron potato & creamed corn flapjack, broccoli, burnt butter, almonds, jus

R180

Pork Shoulder Rilette & Spare Rib

Potato puree, honey & whiskey sauce, spicy red cabbage

R160

DESSERTS

Orange & Brandy Sponge Pudding

Yoghurt ice cream, nut praline, candied ginger

R60

Chocolate Tian

White chocolate panna cotta, dark chocolate mousse, thyme tuile
Chocolate sprinkle, cranberry coulis

R65

Berry Rice Pudding Brulee

Meringue, coconut dust, pistachio ice cream

R65

Spiced Poached Pear

Camembert, red wine syrup, rosemary & sesame brittle

R65

Lemon & Ricotta Rart

Grilled apples, basil, honey, lemon dust

R65

Chef Louisa's Homemade Ice Cream

Vanilla pod R20

Dark chocolate R25

Flavour of the day R25

Add: Dark chocolate sauce R15

Toasted nuts R15

A Sucrée biscuit R10

Berry compote R10

Shot of espresso R22



DURBANVILLE
HILLS

STARTERS

DINNER & SUNDAY LUNCH MENU

Cape Oysters | *Durbanville Hills Sparkling Sauvignon Blanc*

Choose any 4 of the following:

Plain with Tabasco & fresh lemon

Wasabi Mayonnaise

Bloody Mary

Duck Breast | *Durbanville Hills Shiraz*

Sticky beetroot, parsnips, carrots

Gnocchi | *Rhinofields Chardonnay*

Leek soubise, turnip, parmesan, lemon, hazelnuts, cured blue ricotta

Chicken Consommé | *Durbanville Hills Sauvignon Blanc*

Onion mousse profiterole & coriander

Seared Salmon | *Rhinofields Sauvignon Blanc*

Beetroot puree, sea lettuce, pickled cucumber, sprouts



DURBANVILLE
HILLS

MAINS

Grilled Beef Fillet | *The Scout Red Blend*

Pappardelle, tomato spread, sjimeji & king oyster, rocket, jus

Chicken Lollipop | *Rhinofields Chardonnay*

Grilled breast, crushed minted pea potatoes, jus, crispy skin

Fish of the Day | *Rhinofields Sauvignon Blanc*

Barley & wild rice, grilled tomato, aubergine puree, fried herbs

Pork Shoulder Rilette & Spare Rib | *Durbanville Hills Cabernet Sauvignon*

Potato puree, honey & whiskey sauce, spicy red cabbage

Curried Cauliflower Pilaf | *Durbanville Hills Chenin Blanc/ Durbanville Hills Merlot Rose/ Durbanville Hills Shiraz*

Almonds, pumpkin seeds, coconut, cumin yoghurt, coriander

DESSERTS

Orange & Brandy Sponge Pudding | *Rhinofields Noble Late Harvest*

Yoghurt ice cream, nut praline, candied ginger

Chocolate Tian | *Richelieu 10 Year Brandy*

White chocolate panna cotta, dark chocolate mousse, thyme tuile

Chocolate sprinkle, cranberry coulis

Spiced Poached Pear | *Rhinofields Noble Late Harvest*

Camembert, red wine syrup, rosemary & sesame brittle

Lemon & Ricotta Rart | *Rhinofields Noble Late Harvest*

Grilled apples, basil, honey, lemon dust