



## 5 COURSE TASTING MENU

### CEVICHE

Cured with lime juice, & seasoned with red onion, Red pepper, olive oil & fresh dill

### SPICY PRAWNS

Sautéed with olive oil, chilli, garlic, butter & white wine

### SPRINGBOK

Pan roasted springbok fillet, parsnip puree, figs & port wine jus

### BEEF

Sautéed beef, lyonnaise onions, wild mushrooms & veal jus

### CRÈME BRULÉE

Orange and white chocolate baked & seasonal fresh berries