



MENU

Apple, broccolini texture salad
with sultanas, honey salted cashew brittle shards dressed with
citrus, mirin yoghurt dressing
- served with Constantia Glen Sauvignon Blanc 2018

Asian infused seared tuna
japanese mayo, wasabi, mirin crispy egg noodles salad
- served with Constantia TWO 2016

Ostrich fan fillet medallion, wild mushroom sauce, smoked
parsnip puree butternut puree and honey-glazed heirloom carrots
- served with Constantia Glen THREE 2012 (from Magnum)

Pallet Cleanser:
Szechuan Button Mango Sorbet

Braised beef short rib, berry & red wine jus, buttered polenta
cake, pumpkin puree, carrots, peas
- served with Constantia FIVE 2015

Miso cheesecake, fresh berries, berry sorbet, pistachio chocolate
soil, toasted almond flakes, crispy mint leaves
- served with Constantia Saddle Rosé 2022