

HINTERLAND

With Jean Engelbrecht & Louis van der Watt

FOOD & WINE

PAIRING - SPRING ADDITION

STARTER

Prawn and watercress salad: *chilli prawns, cucumber and watercress.*

Caprese salad: *fresh mozzarella, tomatoes, sweet basil and olive tapenade.*

Quail: *fennel and almond stuffed quail with chicken cracklings.*

MAINS

200g sirloin: served with cubed potatoes and seasonal vegetables.

200g salmon: served with cubed potatoes and seasonal vegetables.

DESSERTS

Panna cotta: infused with Hooiwijn.

Malva pudding: traditional recipe.

Tea or coffee included

PRICE PER HEAD R360.00

