

# Summer Tasting Menu ~ 1165

With Culture House Wine Pairing - 1650

With Local Legends Pairing - 2100

## Canapés

Spiced Pumpkin Aranchini | Pan Puri, Lentil Curry, Raisin Puree  
West Coast Oysters, Shallot Mignonette, Salmon Caviar  
*Colmant Cap Classique Brut NV | Culture Cuvée Cap Classique 2017*

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## Amuse

Seared Tuna, Charred Watermelon, Orange Segments, Miso Mayonnaise, Pickled Ginger  
*Kershaw Wines 'The Smugglers Boot' 2017 | Culture 'Steen' Chenin 2020*

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## Starter Course

Ostrich Carpaccio, Horseradish Mayo, Salsa Verde, Capers, Radish, Ponzu Dressing  
*High Constantia Cabernet Franc 2016 | Culture 'Rouge' Pinot Noir 2021*

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Braised Leek & Boerenkaas Tart, Onion Puree, Leek Espuma, Crispy Leek  
*Radford Dale Vinum Chardonnay 2022 | Culture 'Village' Chardonnay 2020*

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## Middle Course

Roasted Tomato & Red Pepper Risotto, Semi Dried Tomato, Mozzarella, Saffron Veloute  
*Radford Dale Vinum Gammy Noir 2022 | Culture 'Herminoir' Pinotage 2023*

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Prawn Tortellini, Charred Corn, Sauteed Shrimp, Fennel, Sweet Corn Veloute  
*House Of Hier Chenin 2022 | Culture 'Crozes' Syrah 2021*

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## Main Course

Roasted Lamb Loin, Braised Neck, Turnips, Baby Spinach, Smoked Mash, Lamb Jus  
*Terre Paisible Vigne D'or Red Blend 2018 | Culture Mauve Red Blend 2019*

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Pan Roasted Line Fish, Bacon, Mussels, Broad Beans, Garden Peas, Mussel Veloute  
*Savage White Blend 2022 | Culture 'Savage' Sauvignon Blanc 2024*

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## To Finish

Baked Cheesecake, Lemon Curd, Strawberry Coulis, Berry Sorbet  
*Boekenhoutskloof NLH 2016 | Culture 'Sticky' Straw Wine 2021*

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Selection Of South African Cheeses  
*Holden Manz Good Sport Port 2020*

*For tables 4 or more, the same menu must be selected. A 12% discretionary gratuity has been added to your bill*

## Summer Menu Du Jour

Canapés & 2 Courses - 650

Canapés, & 3 Courses - 795

### Canapés

Spiced Pumpkin Arancini | Pan Puri, Lentil Curry, Raisin Puree  
West Coast Oysters, Shallot Mignonette, Salmon Caviar

155 (4)

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### Starter Course

Ostrich Carpaccio, Horseradish Mayo, Salsa Verde, Capers, Radish, Ponzu Dressing

Seared Tuna, Charred Watermelon, Orange Segments, Miso Mayonnaise, Pickled Ginger

Braised Leek & Boerenkaas Tart, Onion Puree, Leek Espuma, Crispy Leek

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### Middle Course

Roasted Tomato & Red Pepper Risotto, Semi Dried Tomato, Mozzarella, Saffron Veloute

Prawn Tortellini, Charred Corn, Sauteed Shrimp, Fennel, SweetCorn Veloute

Potato Gnocchi, Roasted Heirloom Tomatoes, Basil Pesto, Cashew Nuts, Fior Di Latte

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### Main Course

Roasted Lamb Loin, Braised Neck, Turnips, Baby Spinach, Smoked Mash, Lamb Jus

Pan Roasted Line Fish, Bacon, Mussels, Broad Beans, Garden Peas, Mussel Veloute

Confit Pork Belly, Roasted Fillet, White Bean & Bacon Cassoulet, Baby Onion, Mustard Sauce

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### To Finish

Mango Panna Cotta, Lime Gel, Shortbread Crumb, Coconut Sorbet 115

Baked Cheesecake, Lemon Curd, Strawberry Coulis, Berry Sorbet 125

Passionfruit Souffle, White Chocolate Mousse, Roasted Banana Ice Cream 125

Selection Of South African Cheeses, Piccalilli & Crackers 145