

La Petite Ferme

STARTERS

Tuna Mosaic

smoked pea & coconut velouté | charred grapefruit | wasabi horseradish & sour cream puree | pickled radish

Smoked Stanford Biltong Pannacotta

biltong dust | curry foam | curry leaf and harissa oil | sundried tomato and coriander puree | confit tomato | yuzu pearls | red onion | petite salad

Heritage Heirloom Beetroot (V)

heirloom beets | Belnori goats' cheese | walnut granola | baby leaves | basil & mint consommé

Red Curry Coconut Seafood Bouillabaisse

red curry coconut bouillabaisse | coconut flakes | clams | Patagonia squid | prawns | dumpling

Spinach & Feta Salad (V)

baby spinach | whipped feta | cranberries | red onion | candied nuts | crispy garlic | baba ghanoush

Soup of the Day (SQ)

MAINS

Karoo Lamb Two Ways

rolled lamb in phyllo pastry | lamb saddle | garden peas | pea & garlic puree | minted green oil | sour cream | pomme puree | rosemary jus
Winemaker's Edition Verdict Blend

Beef Mignon

rolled beef fillet | potato pave | foraged mushrooms | broccoli stems | carrot puree | glazed honey miso carrots | demi glaze
Winemaker's Edition Variation Blend

Cape Malay Pan Fried Seabass

herb lemon beurre blanc | yuzu pearls | caper sour cream | crispy kale | charred onion | pickled fennel | baby turnip
La Petite Ferme Viognier

Pork Belly

honey & harissa glazed pork neck | granny smith apple with muscadell | parsnip | creamy spinach orzo | confit tomatoes | sugar snap peas
La Petite Ferme Barrel Fermented Chardonnay

Venison Mignon

yellow romesco | beetroot humus | pickled beetroot | charred shallots | La Petite Ferme shiraz jam | baby confit leek | cauliflower puree
La Petite Ferme Shiraz

Pan Fried Gnocchi (V) (Vegan)

pea velouté | roasted cauliflower | pine nuts | sunflower seeds
La Petite Ferme Sauvignon Blanc

DESSERTS

Sesame Crème Brule

Earl grey sponge | ginger & pear tonka bean compote | walnut and wagyu crumb | sesame caramel crisp | yuzu gel

Chocolate Eclair

vanilla praline mousse | miso cheesecake | miso sable | orange jam | dulce ice cream

Banana & Date Cheesecake

banana and date cheesecake | mascarpone snow | coffee gel | Cape Malay burnt masala ice cream

Cheese Selection

local South African cheese | home-made chutney | sourdough croute | preserved fig | seasonal fruit | mustard

Two-course ZAR 810 per person | Three-course ZAR 910 per person

(some dishes may change due to seasonal availability)

