

Racine

Small Plates

Jalapeño poppers, tzatziki, tomato salsa
70

Roasted butternut cannelloni,
balsamic butter, granola crumble, basil
75

Oven baked camembert,
spiced nuts, candied fig, rye croute
65

Oysters,
granadilla, fennel, radish
90

Steamed west coast mussels,
gremolata, Chamonix Unoaked
Chardonnay
75

Salt and pepper squid,
roasted chili aioli
75

Chili coriander marinated prawns,
avocado and sundried tomato salad
80

Spiced fish tacos, coriander pesto,
tomato salsa
105

Bouillabaisse,
saffronrouille, butter braised fennel
120

Slow poached pork belly,
sesame pork croquette, carrot and ginger
puree
95

Mini sliders:
avocado, roasted corn and bacon, onion
marmalade, wild rocket
95

Mains

Venison loin,
beetroot, gin jus, kale
175

Sirloin steak,
hand cut fries & red wine jus.
185

**Cajun Parmesan Norwegian
Salmon**,
black lentils, English spinach,
pomegranate
210

Desserts

Chocolate pave,
vanilla bean ice cream
70

Baked cheese cake,
sugar poached stone fruit, raspberry
sorbet
65

Spiced Panna Cotta,
Almond tuille, hibiscus meringue,
butternut sorbet
60

Cheese Board,
Dalewood Huguenot, Dalewood
Camembert, Gorgonzola, homemade
preserves, artisanal breads
90

Platters

Ploughman's,
Neil Jewel chaucuterie; coppa, Spanish
salami, chorizo, Dalewood cheeses;
Huguenot, camembert, gorgonzola
homemade preserves, seasonal fruit,
artisanal bread
210

Cheese,
Dalewood cheeses; Huguenot, camembert,
gorgonzola homemade preserves,
seasonal fruit, artisanal bread
155