

# WINTER MENU 2016

## LUNCH AT DURBANVILLE HILLS

### — STARTERS —

#### Cape oysters

Plain with Tabasco & **fresh lemon**

Wrapped in Parma ham, panéed and deep fried

R25

R30

**Homemade beef**, chicken liver pâtè and brandy sausage

Dried fruit chutney, baby leaf **salad**

R60

#### Prawn ravioli

**Pea** puree, smoked salmon

R70

#### Lamb shoulder terrine

Spiced orange sauce, Melba toast

R75

#### Caramelised **tomato** and onion tarte Tatin

Gorgonzola mousse, toasted almonds

R65

#### Roasted butternut, sweet potato & cumin samosas

Wilted baby **spinach**, pinenuts, farm yoghurt dressing

R60

#### Apple, celery & fennel **salad**

Toasted walnut & Cajun goats cheese

R65

### — MAINS —

**Pork neck** stuffed with onion marmalade, sage & Healey's cheddar Butterbean puree, braised **leeks**

R160

#### Spinach, ricotta & exotic mushroom pie

Baby leaf **salad**

R110

#### Grilled fish of the day

Pinenuts, baby **spinach** tagliatelle, roasted tomatoes

Garlic & herb butter

R140

#### Seafood risotto

Salsa Verde

R160

#### Grilled beef fillet

Potato fondant medallions, seasonal baby **vegetables**

Burnt onion gremolata

R170

#### Grilled venison loin

Annelie's sweetcorn cake, red wine jus

R170

#### Moroccan spiced chicken supreme

Potato puree, grilled baby aubergine, sundried tomato & green olive **salsa**

R110

# WINTER MENU 2016

## LUNCH AT DURBANVILLE HILLS

### — DESSERTS —

<b>Rum Baba</b>	R60
Poached <b>fruit</b> & Chantilly cream	
<b>Pear &amp; almond tart</b>	R60
Homemade Rooibos & honey ice cream	
<b>Vanilla crème Bruleé</b>	R60
Peanut brittle, Tuille biscuit	
<b>Marble cake</b>	R60
Mascarpone & coconut icing, <b>berry</b> compote	
<b>Cheese platter</b>	R120
3 local cheeses, homemade preserves, Lavroche bread	
<b>Chef Louisa's homemade ice creams</b>	
Vanilla pod	R20
Dark chocolate	R25
Flavour of the day	R25
<i>Add:</i> Dark chocolate sauce	R15
<b>Berry</b> compote	R10
Toasted nuts	R15
Shot of espresso	R15
A Sucrée biscuit	R10

# WINTER MENU 2016

## DINNER AT DURBANVILLE HILLS

2 Course — R250 (excluding wine) R295 (including wine)

3 Course — R295 (excluding wine) R350 (including wine)

### — STARTERS —

**Homemade beef, chicken liver pâté and brandy sausage**

Dried fruit chutney, baby leaf **salad**

**Prawn ravioli**

**Pea** puree, smoked salmon

**Roasted butternut, sweet potato & cumin samosas**

Wilted baby **spinach**, pinenuts, farm yoghurt dressing

**Caramelised Tomato and onion tarte Tatin**

Gorgonzola mousse, toasted almonds

### — MAINS —

**Pork neck stuffed with onion marmalade, sage & Healey's cheddar**

Butterbean puree, braised **leeks**

**Grilled fish of the day**

Pinenuts, baby **spinach** tagliatelle, roasted tomatoes

Garlic & herb butter

**Grilled beef ribeye**

Potato fondant medallions, seasonal baby **vegetables**

Burnt onion gremolata

**Moroccan spiced chicken supreme**

Potato puree, grilled baby aubergine, sundried tomato & green olive **salsa**

### — DESSERTS —

**Rum Baba**

Poached **fruit** & Chantilly cream

**Pear & almond tart**

Homemade Rooibos & honey ice cream

**Cheese platter**

3 local cheeses, homemade preserves, Lavroche bread