



# MENU

## CANAPÉS

Braised Pork Belly, Apple Purée, Coriander

Sundried Tomato and Chicken Croquette, Coconut Curry, Pea Shoot

Tikka Namibian Crab Claw, Anjo Blanco

Home-made Kimchi, Black Rice and Gruyere Fritter, Gochujang Pickled Ginger Gel

Grapefruit Cured Crayfish 'Taco', Umami Mayonnaise, Ginger Pickled Cabbage, Yuzu Pepper Pearls and Radish

Petit Rosemary Ham and Gruyere Brioche Croque Madame, Quail Egg

*Served with Groot Phesantekraal Limited Release Cap Classique | Durbanville Sauvignon Blanc 2022*

## BREAD

Woodfired Breads, Organic Baby Vegetables, Farm Butters and Paté

## TAPAS

Yellowtail Ceviche, Tigers Milk, Lime, Herb Salad, Coconut

Rooibok Tartare, Smoked Macadamia, Parmesan, Beetroot, Bone Marrow

Slow Roasted Pork Cheek, Corn Tortilla, Apple, Kohlrabi Remoulade, Salsa Verde

*Served with Klein Roosboom Jean Sauvignon Blanc | Diemersdal Pinotage Reserve*

## FISH

Seared Tuna, Scallop Ceviche, Black Garlic Olive Paste, Heirloom Tomatoes, Rocket Cress

*Served with Diemersdal 8 Rows Sauvignon Blanc*

## BEEF

Slow Braised Beef Cheek, Celeriac Purée, Roasted Fennel, Asparagus, Baby Carrot, Red Wine Jus

*Served with Groot Phesantekraal Cabernet Sauvignon*

## CHEESE

Langbaken Karoobossie Textures, Cape Gooseberry, Dear Diary Chardonnay 'fondue'

*Served with Klein Roosboom Dear Diary Chardonnay*

## DESSERT

Brown Butter Almond Polenta Cake, Textures Of Apple, Caramel, Salted Tonka Bean Ice Cream

*Served with Groot Phesantekraal Anna de Koning*

Farewell Bon Bon

**DATE 24 August 2022 | TIME 18h00 | VENUE Loch Lynne Wine Estate**

Bookings via the The Farm Eatery at Diemersdal



[www.durbanvillewine.co.za](http://www.durbanvillewine.co.za)