



Ports O' Call & Dog Point Vineyard

Amuse Bouche

Whipped goat cheese, deep fried zucchini flower & beetroot glaze

Entree

Curry infused lobster

With spiced semolina, chan pindi & makhani foam
or

Mushroom & beetroot arancini

With besan coated tempura eggplant, homemade pineapple & coconut chutney

Sorbet

Jackfruit sorbet

Mains

DARJEELING TEA SMOKED LAMB LOIN

Lamb loin wrapped in spicy pastry, sauteed exotic mushroom, edamane bean pulp & port jus

SOUS VIDE BEEF TENDERLOIN

Slow cooked beef tenderloin, braised ox tongue, smoked pomme puree, roasted artichoke, pepper coulis & shallot jus

LOCALLY CAUGHT SEAFOOD

Panfried seafood cake, saffron lobster bisque, lightly battered spiced prawns, caviar & pomme crisps

CHEF VEGETARIAN SENSATION

Spiced quinoa salad, crispy paneer, kathi rolls, chickpea crisps, palak gravy

Dessert

Tutti Frutti sweet temptation

Please advise your wait help should you have any dietary requirements that we may assist with.