



SEPTEMBER DINNER MENU

Cheese soufflé (Salty Nut crumb, stone fruit jelly)
-with Constantia Glen TWO 2018

Truffle & Wild mushroom risotto, deep-fried kale
-with Constantia Glen THREE 2009

Palate cleanser

Confit duck leg
(Blood-orange sauce, cherry, carrots, smoked celeriac puree)
-with Van Wyk Family Rebecca May 2020

Beef fillet stack
(red wine jus, baby veg, butternut puree, mini potato rosti)
-with Constantia Glen FIVE 2014

Dessert

Mini Chocolate Fondant
(Home-made ice-cream, orange jelly)
-with Constantia Glen Noble Late Harvest 2013

