

Overture

AT HIDDEN VALLEY

Sample Menu

Chip & Dip before a Braai

A visit to Prieska

Ostrich ham, pickled onion, home cured mustard, rye and caraway

A winter walk in the forest

Starters

Smoked hake, Hathaway egg, crisp potato, celery, leek and chives

Braised wagyu oxtail, creamed highland red wheat, foraged herbs and mushrooms

Main Courses

Dry aged beef, ox tongue, jerusalem artichoke, caramelized onion, miso, chimichurri, confit garlic

Roast silver fish, lentils, bacon, carrots, home cured mustard, nasturtium

Impala, barbeque celeriac, butternut, gem squash, chervil, sauce dijonnaise

All main courses are served with a side service of pommes dauphine

Desserts

Chocolate crèmeux, salted caramel, orange, seaweed, cardamom

Vanilla Soufflé, roasted sesame seed ice cream
(Please allow 20 minutes waiting period)

Dalewood cheese, fresh pear, onion marmelade, cashew nuts, seed loaf

3 Courses (1 Starter, 1 Main course, 1 Dessert) ~ R490

6 Course tasting menu (Chef's choice, only available to the whole table) ~ R715

Homegrown ... Bertus Basson's new cookbook is available at the front! ~ R330

We are a non-smoking restaurant, including E-Cigarettes. Please be considerate to fellow diners when using your mobile phone.

Tel: 021 880 2721, Email: info@dineatoverture.co.za, Web: www.dineatoverture.co.za. We regret no split bills

We will always try to accommodate your food allergies, but our menu is small, seasonal, fresh & subject to change, we will not be able to accommodate all requests. We regret, onion, garlic and salt is the base of our food preparations.



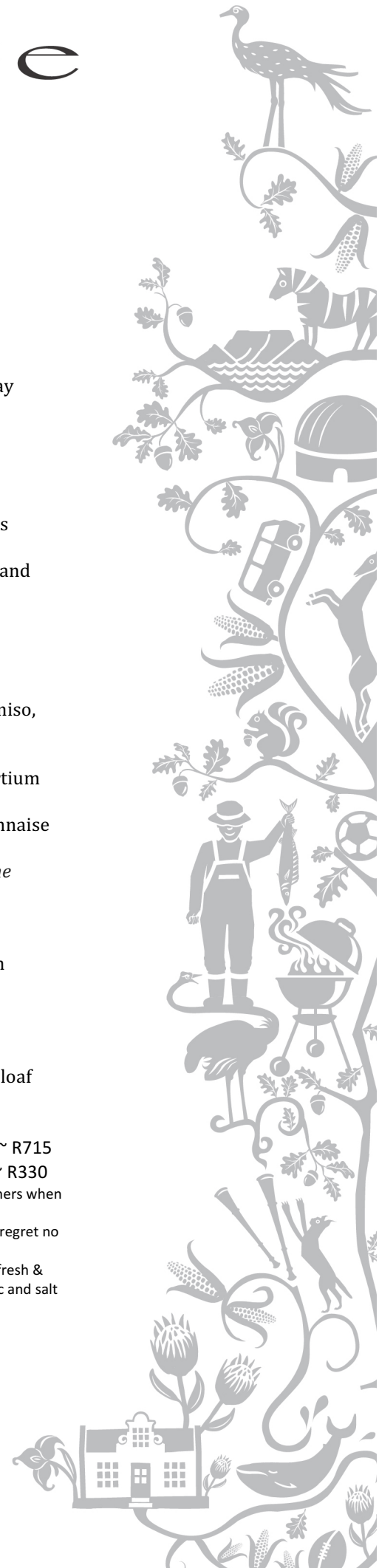
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