

Overture

SAMPLE MENU

Chip & Dip before a Braai

A visit to Prieska with a Opsit kers

Pastrami, pickled onion, home cured mustard

Smoked cheddar éclair, pea veloute

Starters

Smoked hake, Hathaway garden succotash, kale

Braised Wilde bees, orechiette, foraged mushroom, nasturtium, parmesan

Main Courses

Dry aged beef, monkey gland glaze, spinach puree, mushroom, coffee sauce

Roast Jacopever, West coast mussel mariniere, fennel and mustard

Sweetwell Pork loin, parsnip puree, lentil pot, beetroot, apple

All main courses are served with a side service of crispy baby potatoes with honey and mustard dressing

Desserts

Fresh strawberry, white chocolate, strawberry consomme

Cape Brandy pudding soufflé, Cremora and Ideal milk ice cream
(Please allow 20 minutes waiting period)

Dalewood cheeses, fresh pear, onion marmelade, roast apple, seed loaf

3 Courses (1 Starter, 1 Main course, 1 Dessert) ~ R510

6 Course tasting menu (Chef's choice, only available to the whole table) ~ R735

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 forms the base of our food preparations.

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