

Overture

SAMPLE MENU

Daltjie bean leaf

Fennel seed Ciabatta, onion bread
Homemade Butter, Aubergine and crunch
Pig's head, radish, rhubarb, home cured mustard

Starters

Kudu tartare, cabbage, beetroot, green onion, bokkom crisps
Or
Creamed cabbage, soft egg, leek etuve, smoked hake and chives

The humble sweet potato

Main Courses

Roast Silverfish, west coast mussels, saffron, sorghum, cucumber, carrots, chimichurri
Or
Chalmar sirloin, cauliflower, Jerusalem artichoke, spinach, watercress

Potato roesti, soetmostert as side service

A walk on the beach

Desserts

Baked rice pudding and lemon ice cream
(please allow 20min waiting period)

Or

Caramel- Chocolate pot de crème, cardamom mousse, orange and mint

Or

Klein Rivier Gruberg, Dalewood blue and Brie cheese, preserve, seed loaf

Three courses, one starter, one main course, one dessert R 575

Six course tasting menu R 795

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. Despite the best efforts of our kitchen, dishes may contain traces of allergens including, but not limited to nuts, wheat, shellfish, soya products, egg and dairy. Please notify your server about any dietary requirements.



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