

OVERTURE

Sample Menu Menu and recommended wines

Aperitifs

Glass Hidden Valley Brut R90, Negroni R75, Old Fashioned R75

Chrisna's olives

Coriander seed ciabatta, Mieliebrood
Home made ash butter
Egg Mayonnaise

First Course

Raw yellowtail, watermelon, chili, lime, green tomato, cucumber, shiso – HV Treasure 2017
or

Beetroot tart, horseradish, turnip, sunflower, bronze fennel – HV Viognier 2015

Second Course

Caramelized cauliflower, miso, mushroom, green onion – HV Sauvignon Blanc 2017
or

Pickled ox tongue, gnocchi, fennel root, Jamestown spinach, mustard – HV Pinotage 2015

Third Course

Chalmar beef sirloin, smoked onion puree, BBQ glazed onion, leek, sorrel – HV Gems 2015
or

Ashed pork fillet, pumpkin ravioli, smashed courgette, pumpkin seeds – HV Secret 2015

Dessert

Somberbosch strawberries, honey cream, mango sorbet, litchi, sesame sponge – HV Brut Rose
or

Vanilla soufflé, spiced chocolate ice cream, caramel sauce – HV Brut Rose
(please allow 20min waiting period)

**Cheese from the trolley, grapes, raisin puree
R 120**

Digestifs

Tea Service R30, Grasshopper R75

Four courses, one option per course R 635

**Optional Hidden Valley wine pairing R 240 per person, available for the whole table
only**

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.

OVERTURE

Sample Tasting Menu Menu and recommended wines

Chrisna's olives

Coriander seed ciabatta, Mieliebrood
Home made ash butter
Egg Mayonnaise

Menu

Raw yellowtail, watermelon, chili, lime, green tomato,
cucumber, shiso – HV Treasure 2017

Beetroot tart, horseradish, turnip, sunflower,
bronze fennel – HV Viognier 2015

Caramelized cauliflower, miso, mushroom,
green onion – HV Sauvignon Blanc 2017

Pickled ox tongue, gnocchi, fennel root, spinach,
mustard – HV Pinotage 2015

Chalmar beef sirloin, smoked onion puree, BBQ glazed onion,
leek, sorrel – HV Gems 2015

Somerbosch strawberries, honey cream, mango sorbet,
litchi, sesame sponge – HV Brut Rose

Digestifs

Tea Service R30, Grasshopper R75

Six course menu R 785

Optional Hidden Valley wine pairing R 325 per person, available for the whole table only

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