**Sample Menu**

**Aperitifs**

Glass Hidden Valley Brut R90, Valliera Tradition Brut **375ml** R180
Negroni R75, Whiskey Sours R75

Mason artichoke

Lowerland country loaf
Garlic and rosemary focaccia
Whipped beef fat
Springbok croquette, aioli
Chrisna’s olives
Jamestown Kale

**Tableside Garden salad**
Available for the whole table R 65 per person

**First Course**

Millers Point charred Skipjack, cucumber, avocado, chili, Chrisna’s olive oil – HV Treasure 2018
or
Melon, home cured pork belly, labneh, garlic, cumin, mint – HV Treasure 2018

**Second Course**

Charred Edwern Heim asparagus, egg mayonnaise, onion, parmesan
– HV Sauvignon blanc 2018
or
Lowerland Rietskaap, beetroot, Jamestown fennel– HV Pinotage 2016

**Third Course**

Langside grass fed beef, mushroom, caramelized onion, sweet mustard, Lowerland pap
– HV Gems 2016
or
Buffelsjagbaai roasted Yellowtail , turnip, broadbeans spring onion, gnocchi – HV Viognier 2015

**Dessert**

Somerbosch strawberry, coconut– Delheim Spatzendreck
or
Lowerland pecan nut and caramelised banana soufflé, peanut butter ice cream, brandy caramel – Joseph Barry VS
(Please allow 20 minutes waiting time)

**Cheese from the trolley, poached pear**

Four courses, one option per course R 650
Optional wine pairing R 280 per person, available for the whole table only

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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.