



Chef Kyle Norris is known for his inimitable flair and contemporary take on favourites.

His cuisine is inspired by the garden, with many of the ingredients grown on the property – expect the plentiful citrus and herbs to find their way to your plate.

He ensures interesting flavour combinations, using ingredients that are carefully prepared from scratch. Infinite care is taken to source the best produce locally. Colourful and playful, Kyle's cuisine is always innovative and excellent.

## *Starters*

### **WILD MUSHROOM TRIO**

Wild mushroom pate | Popped sorghum | Dehydrated aubergine | Balsamic pearl | Truffle crumb

### **SEARED SCALLOPS**

Salsa verde | Ponzu | Dashi broth | Pico de gallo | Black roe

### **VENISON TARTARE**

Pickled white pear | Cured egg yolk | Lavash

### **CURED TROUT**

Green apple salad | Pickled waterblommetjies | Kimchi aioli | Lemon caviar | Caper cream

### **CAPRESE BURRATA**

Semi dried tomato | Crispy basil | Textured miso | Pumpkin wafer

# The Main Event

## CURED VENISON

Sweet potato | Sweet corn puree | Baby marrow |  
Buttered samp | Blackcurrant jus

## LOIN OF LAMB

De-hydrated red onion | Minted oil | Herbed pomme frite |  
Baby beetroots | Cured mushroom

## GRILLED LINE FISH

Bouillabaisse | Pomme puree | Burnt spring onion | Wafer |  
Lemon oil | Grilled lettuce

## DUO OF DUCK

Honeycomb | Black berry textures | Beetroot |  
Micro carrots | Orange curacao

## GRILLED OYSTER MUSHROOM

Milk skin | Caramelised garlic | Young garlic |  
Burnt butter | Shallot and caper broth

# Dessert

## LAVENDER HAZE

Lavender and honey tart | White chocolate crumb |  
Vanilla lavender swirl parfait

## LE FRANSCHHOEK'S LEMON AND OLIVE TREES

Lemon and olive oil bar | Mascarpone mousse |  
Poppy seed tuile | Citrus emulsion

## BLACK FOREST MILLE-FEUILLE

Dark chocolate mousse | Vanilla cremeux |  
Cherry gel | Milk chocolate wafer

# Friandise

“When the pastry chef is left unsupervised - magic happens!  
A sweet selection of bite-sized morsels to end your meal.”

~ Chef Kyle Norris ~

Two courses: R490      with wine R620

Three courses: R590      with wine R750