



BASALT

**Tyeya Ngxola & Tim Stewart, La Petite Maison
& Feni Malebye-Lutalo, Basalt**

5 course tasting menu R600pp / with wine pairing R900pp
wines presented by Sommelier Clive Hlabathi, Toasted Barrels

Bread

Artisan bread with Bone Marrow & Chimichurri

served with Wildekrans Brut NV

Amuse Bouche

Tuna Tataki

1st Starter

Squid Ink Risotto

paired with Solitary Sauvignon Blanc Wild Ferment

2nd Starter

Ostrich Tartare

paired with Mitres Edge Rosé

Mains

Duck & Plums

paired with Mitres Edge Cinsault

OR

Pork & Pineapple

paired with Sanniesrust Grenache Noir

Desserts

Tiramisu

OR

Berries 3 Ways with Sorbet, Meringue & Cocoa Crumble

desserts paired with Wilderkrans Ruby Port



BASALT

VEGETARIAN MENU

5 course vegetarian menu R600pp / with wine pairing R900pp

wines presented by Sommelier Clive Hlabathi, Toasted Barrels

Bread

Artisan Bread, Virgin Butter & Chimichurri
served with Wildekrans Brut NV

Amuse Bouche

Tomato & Goats Cheese

1st Starter

Spiced Pineapple & Tomato Salad
fennel, pickled cabbage & star anise
paired with Sanniesrust Grenache Noir

2nd Starter

Boccocini & Chargrilled Spring Vegetables
toasted almonds, black garlic aioli
paired with Mitres Edge Cinsault

Mains

Caramelised Onion Risotto
cauliflower florets, shaved broccoli, crispy onions & crème fraiche
paired with Solitary Sauvignon Blanc Wild Ferment

OR

Oyster Mushroom & Gorgonzola
gorgonzola sauce, cherries, oyster mushrooms, pickled pears
paired with Mitres Edge Rosé

Desserts

Tiramisu

OR

Berries 3 Ways with Sorbet, Meringue & Cocoa Crumble
desserts paired with Wilderkrans Ruby Port