

THE MENU VEGETARIAN

4-COURSE TASTING MENU R795
WINE PAIRING R450

PRE-STARTER

Siba's polenta mfino bites with Cape Malay
chakalaka emulsion and mushroom pate'

PRE-STARTER

THE DOMBOLO DANCE

Fluffy mini dombolo buns (traditionally steamed), chimichurri,
natural and pesto butters

STARTER

Tempura oyster mushroom with charred baby corn, edamame
beans with sweet soy dressing

MAIN COURSE

Herbed and roasted cauli steak, camembert pickled mustard,
charred baby onion cups, pea puree, burnt butter sage.
Served on a bed of creamy samp and mushroom risotto

OR

Served with crispy potato pave'

PALATE CLEANSER

Ginger and rooibos berry infused sorbet

DESSERT

Siba's Eton Mess

AFTER DESSERT

Optional coffee or tea

PETIT FOUR



PLEASE NOTE:

WE ALSO CATER FOR PESCATERIAN AND VEGAN DIETS
THANK YOU FOR YOUR PATRONAGE.
WE ENJOYED HOSTING YOU AND WE LOOK FORWARD
TO SEEING YOU NEXT TIME!