

grasshopper

Vegetarian 7 course chef's special menu

Platter of house-made breads

Appetisers

Cucumber gel, fresh cucumber, tarragon cream cheese, balsamic pearls

Marinated bocconcini, roasted globe grapes, basil pesto, olive tuile

Sumac roasted butternut, smoked tomato aioli, toasted melon seeds, goats cheese

Salad

Fresh fennel, pears, greens, arugula, blue cheese, mustard vinaigrette

Mains

Pan seared gnocchi, pumpkin-carrot foam, brown butter, sage crisps

Grilled sweet potato, carrot, broccoli, black chickpea hummus, tomatillo salsa, toasted pumpkin seeds, cheddar

Dessert (choice of any one)

Dark chocolate ganache, orange, toasted pecan

Yoghurt panna cotta, wine poached rhubarb, mulberry-rhubarb coulis

Basque-style pink peppercorn cheesecake, macerated strawberry

Freshly churned seasonal ice cream

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Non-vegetarian 7 course chef's special tasting menu

Platter of house-made breads

Appetisers

Cucumber gel, fresh cucumber, herbed cream cheese, flying fish roe

Green peppercorn prawn, spiced butter bean hummus, pickled onion,
cheddar biscuit

Grilled chicken, Argentinian Chimehuin sauce, butternut purée, onion
skin oil

Salad

Fresh fennel, pear, greens, arugula, blue cheese, mustard vinaigrette

Mains

Poached sea bass, tarragon butter, lemon, caper

Lamb, rosemary, buttered polenta
Or

Chicken confit, smoked red pepper aioli, herb salad

Dessert (choice of any one)

Dark chocolate ganache, orange, toasted pecan
Yoghurt panna cotta, wine poached rhubarb, mulberry-rhubarb coulis
Basque-style pink peppercorn cheesecake, macerated strawberry
Freshly churned seasonal ice cream

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Vegetarian 5 course chef's special menu

Platter of house-made breads

Appetisers

Marinated bocconcini, roasted globe grapes, basil pesto, olive tuile

Sumac roasted butternut, smoked tomato aioli, toasted melon seeds,
goats cheese

Salad

Fresh fennel, pears, greens, arugula, blue cheese, mustard vinaigrette

Mains

Pan seared gnocchi, pumpkin-carrot foam, brown butter, sage crisps

Dessert (choice of any one)

Dark chocolate ganache, orange, toasted pecan

Yoghurt panna cotta, wine poached rhubarb, mulberry-rhubarb coulis

Basque-style pink peppercorn cheesecake, macerated strawberry

Freshly churned seasonal ice cream

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Non-vegetarian 5 course chef's special tasting menu

Platter of house-made breads

Appetisers

Green peppercorn prawn, spiced butter bean hummus, pickled onion, cheddar biscuit

Grilled chicken, Argentinian Chimehuin sauce, butternut purée, onion skin oil

Salad

Fresh fennel, pear, greens, arugula, blue cheese, mustard vinaigrette

Mains

Lamb, rosemary, buttered polenta

Or

Chicken confit, smoked red pepper aioli, herb salad

Dessert (choice of any one)

Dark chocolate ganache, orange, toasted pecan

Yoghurt panna cotta, wine poached rhubarb, mulberry-rhubarb coulis

Basque-style pink peppercorn cheesecake, macerated strawberry

Freshly churned seasonal ice cream