

JARDINE

RESTAURANT

SAMPLE LUNCH MENU (MENUS CHANGE DAILY)

APERITIF

BUBBLY	<i>GRAHAM BECK BRUT ROSE</i>	R60
ROOIBOS SOUR	<i>BELLS, ROOIBOS, ORANGE JUICE, EGG WHITE, CLEMENTINE</i>	R75
PINK LADY	<i>PINK GIN, PINK GRAPE FRUIT, PINK PEPPERCORN AND SODA</i>	R85

STARTER

PRESSED PORK KNUCKLE AND PARSLEY, GREEN APPLE, SAUCE GRIBICHE AND BLOOD SORREL	R90
BEETROOT AND VODKA CURED SALMON, GOLDEN BEETS, ORANGE, FENNEL AND VANILLA	R90
GRILLED KOKSTAD PORCINI TART FINE, AGED GRUYERE AND WATERCRESS PESTO	R90

MAIN

STEAMED EAST COAST HAKE AND SQUID INK CANNELLONI, SOFT HERB CRUST, TOMATO AND SPINACH	R160
BRAISED GREENFIELDS FLAT IRON STEAK, OX KIDNEY, PEPPER SAUCE AND CARAMELISED ONION	R180
WILLISTON LAMB, ROASTED AND BRAISED, SALSA VERDE, ROASTED CELERIAC ROOT AND HAZELNUTS	R180
BLACK LENTIL RISOTTO, ROASTED AND RAW ASPARAGUS, RAW KALE AND PARMESAN	R140

DESSERT

WHITE CHOCOLATE PANNA COTTA, NEW SEASONS RASPBERRY AND HONEYCOMB	R75
FIRST OF THE SEASON KLONDYKE CHERRY AND ALMOND TRIFLE	R75
SELECTION OF SOUTH AFRICAN CHEESE, TOASTED SEED LOAF AND QUINCE	R85

OUR MENU IS A SMALL, SEASONAL PRESENTATION OF LOCALLY SOURCED ORGANIC PRODUCE,
WHERE POSSIBLE. WE WILL DO OUR BEST TO ACCOMMODATE YOUR FOOD ALLERGIES.
10% SERVICE CHARGE WILL BE ADDED TO TABLES OF 6 OR MORE.
WE ALLOW CORKAGE OF 1 BOTTLE PER TABLE CHARGED AT R80