

# JARDINE

## RESTAURANT

### SAMPLE DINNER MENU (MENUS CHANGE DAILY)

#### APERITIF

BUBBLY	SIMONSIG KAAPSE VONKEL	R55
WHITE RUSSIAN	KAHLUA, VODKA AND FRESH CREAM	R90
JARDINE CHICAGO	KWV 5 YEAR BRANDY, TRIPLE SEC, BITTERS AND BUBBLY	R85
OH MY ORANGE	CRAFT GIN, ORANGE SYRUP, MINT, TONIC AND SODA	R75

#### STARTER

LINE CAUGHT CAPE POINT YELLOWTAIL TARTAR, TOASTED SESAME, SPICED KALE AND CUCUMBER

ROASTED CRADOCK SPRINGBOK, PICKLED RED CABBAGE, SWEET POTATO, GOLDEN BEET AND WALNUT

'AUTUMNAL FOREST' SAFFRON MILK CAP PARFAIT, PICKLED WILD MUSHROOM, SUN CHOKE AND GOATS CHEESE

#### MAIN

ROASTED SIRLOIN, SOFT HERB CRUST, POTATO GNOCCHI, MUSHROOM FRICASSEE AND KROMESKIES

STUFFED AND ROASTED QUAIL, GORGONZOLA MOUSSE, JERUSALEM ARTICHOKE, CONFIT GARLIC AND POMME ANNA

BUTTER ROASTED EAST COAST HAKE, SALDANHA BAY MUSSEL, YOUNG BEETS AND NASTURTIUM

BRAISED BRUSSELS SPROUTS, POTATO AND CHEESE AGNOLOTTI, TARRAGON BEURRE NOISETTE

#### DESSERT

CARAMELISED BANANA TART, FUDGE SAUCE AND VANILLA ICE CREAM

POACHED DALSIG GUAVA, GUAVA MOUSSE, BRANDY SNAP, GUAVA AND ROOIBOS SORBET

SELECTION OF SOUTH AFRICAN CHEESE, TOASTED SEED LOAF AND QUINCE

**TWO COURSE R320**  
**THREE COURSE R380**

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