

JARDINE

RESTAURANT

SAMPLE LUNCH MENU (MENUS CHANGE DAILY)

APERITIF

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

STARTER

LINE CAUGHT CAPE POINT YELLOWTAIL TARTAR, TOASTED SESAME, SPICED KALE AND CUCUMBER	R90
ROASTED OAK VALLEY PORK CHEEK 'GRENOBLOISE', BUTTER BEAN, TARRAGON AND PARMESAN	R90
'AUTUMNAL FOREST' SAFFRON MILK CAP PARFAIT, PICKLED WILD MUSHROOM, SUN CHOKE AND GOATS CHEESE	R90

MAIN

GREENFIELDS PASTURE REARED SIRLOIN, SOFT HERB CRUST, POTATO GNOCCHI, OX CHEEK FRITTERS AND WILD MUSHROOM	R220
STUFFED AND ROASTED QUAIL, GORGONZOLA MOUSSE, JERUSALEM ARTICHOKE, CONFIT GARLIC AND POMME ANNA	R220
BUTTER ROASTED EAST COAST HAKE, SALDANHA BAY MUSSELS, YOUNG BEETS AND NASTURTIUM	R180
BRAISED BRUSSELS SPROUTS, POTATO AND CHEESE AGNOLOTTI, TARRAGON BEURRE NOISETTE	R140

DESSERT

CARAMELISED BANANA TART, FUDGE SAUCE AND VANILLA ICE CREAM	R75
POACHED DALSIG GUAVA, GUAVA MOUSSE, BRANDY SNAP, GUAVA AND ROOIBOS SORBET	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