

NOVA STELLA

CANAPÉS

CAPRESE ARACINI (v)

Mozzarella | Basil | Caperberry
RIJKS PRIVATE CELLAR CHENIN BLANC

AURUM BREAD & BUTTER SERVICE

STARTERS

GOATS IN BLANKETS (v)

Parmigiano Reggiano | Spinach | Confit Tomato | Thyme & Mustard Crema
IONA CHARDONNAY

or

TERIYAKI SALMON

Balsamic | Caperberry | Sweet Potato | Zucchini
GHOST CORNER THE BOWLINE WHITE BLEND

or

ASPARAGUS CASSOULET

Seared Scallop | Capsicum Dust | Chive Crème | Lime
NEWTON JOHNSON CHARDONNAY

PALATE CLEANSER

Orange | Basil | Cranberry

MAIN COURSE

AGED AURUM RIBEYE

Oxtail | Asparagus | Madagascan Jus
THELEMA CABERNET

or

STUFFED QUAIL

Porcini | Miso | Spaetzle
OAK VALLEY GROENLANDBERG PINOT NOIR

or

MUSHROOM PICATTA (N)

King Oyster | Parsley | Risotti | Stuffed Artichoke
SOUTHERN RIGHT SAUVIGNON BLANC

or

LINEFISH OF THE DAY

Squid | Beetroot | Barley
GLEN CARLOU CHARDONNAY



NOVA STELLA

DESSERT

PANNA COTTA (N)

White Chocolate | Raspberry | Dark Chocolate

IONA NOBLE LATE HARVEST

or

COCONUT MOUSSE

Coconut | Matcha | White Chocolate | Blackberries

IONA NOBLE LATE HARVEST

FRIANDISE

Tiramisu | Pistachio (N)

