

BUSINESS LUNCH

With
AURUM

2 COURSE MEAL WITHOUT WINE PAIRING | 300^{PP}

2 COURSE MEAL WITH WINE PAIRING | 450^{PP}

STARTERS

FORBIDDEN FRUIT (V)
APPLE SORBET | MARINATED CUCUMBER | HERB OIL
Iona Sauvignon Blanc

OR

TRIO OF SPRINGBOK
SPINACH | TOMATO CONFIT
L'Avenir Chenin Blanc

OR

CALAMARI (N)
SALSA VERDE AIOLI | LIME |
ROASTED VEGETABLE MEDLEY
MR P Pinot Noir

SORBET

MAIN COURSE

CHICKEN FRICASSÉE
RICE | BACON | PORT MUSTARD BEURRE BLANC
Glen Carlou Chardonnay

OR

RUMP STEAK 300G
ROASTED BABY POTATOES |
SEASONAL VEGETABLES | JUS
Neil Ellis Cabernet Sauvignon

OR

PORK BELLY
RED CABBAGE MOUSSELINE | BROCCOLI |
CARAWAY GLAZE
Mr P Pinot Noir

OR

SOLE PAUPIETTE (P)
CALAMARI FRICASSÉE | FENNEL | GINGER
Iona Sauvignon Blanc

OR

AURUM MOROGO RISOTTO (V)
KALE | GRUYÈRE | MOROGO | TOMATO
Iona Sauvignon Blanc

DESSERT

PARFAIT ENDING (N)
PASSIONFRUIT | WHITE CHOCOLATE |
GUAVA | MACADAMIA
Cederberg Bukettraube

OR

APPLE TEXTURES (N)(V)
APPLE | DARK CHOCOLATE | PEANUT BUTTER | OAT
Fleur du Cap Noble Late Harvest



AURUM