**Shared Platters to the Tables Menu @ R340/head**

**To Start**

Tarte Flambee

Portabellini Flatbread | Truffle Oil | Rocket | Parmesan

Vietnamese Rice Paper Rolls | Asian Dipping Sauce

Duck Spring Rolls | Hoisin Sauce

**Main Course**

Onion Confit & Gruyere tart

Kale Salad | Parmesan | Toasted Seeds | Lemon Dressing

Hot Smoked Salmon Trout| Spiced Lentils | Herbed Crème Fraîche| Apple & Fig Chutney

Cheese & Meat Platters | Parma & chorizo | Selections of Local Cheeses | Griddled Peppers | Marinated Aubergines | Homemade Chutney & Preserves | Homemade Sourdough

**Choice of Dessert**

**Coconut Ice Cream** | Lychees | Passion Fruit | Coconut Crack

**Basque Cheesecake** | Cherry sauce

**Molten Mexican Chocolate Cake** | Crème Fraiche | Coulis

**Pavlova** | Granadilla curd | Elderflower Cream

***A 10% service charge will be added to 8 guests or more.***

***Wine Tasting, wine & other beverages charged separately.***