

Cederberg Ridge


Dinner Menu

STARTERS

Oxtail Ravioli served in a aniseed carrot puree, sauteed baby spinach in nutmeg, fried sage, orange zest and grated pecorino

Springbok Carpaccio with beetroot pickled onion, lemon zested apples, blue cheese custard, toasted pecan nuts, rooibos smoked goats cheese, celery and cumin roasted beetroot

Crumbed Lemongrass Fish Cakes on a chive aioli, pickled fennel & spekboom, lime dust and parmesan shavings

Coal Roasted Leeks with romesco, confit garlic, lemon whipped tofu, toasted pistachio and leek oil 

DESSERT

Citrus & Banana Compote on a warm chocolate coconut crumble, peanut banana mousse and aerated caramel custard dusted with cocoa, pistachio and nutmeg


Cinnamon Sugar Churros served with chocolate sorbet, berry coulis, chocolate crumble, rooibos pastry cream and tonka bean chantilly

MAINS

Grilled Sirloin served on lemon & garlic orzo, dried onion, confit garlic, pistachios, chive oil and port & brandy jus

Duck Duo confit duck leg and seared duck breast served with butter mash potato, pumpkin puree, pickled mustard seeds, vermouth soaked cranberries, ginger & orange segments and aniseed jus with toasted walnuts

Grilled Linefish served on a smooth lemon & artichoke puree with confit baby onions, herbed cream, olive oil roasted spring onion with a yogurt & pumpkin seed cracker
**tofu option available*

Wild Mushroom Risotto with parmesan cheese, fried shimeji mushrooms, cognac mushroom puree, basil oil and crispy leeks
**vegan option available *

Chai Spiced Crème Brûlée served with a rooibos gelato, dried yogurt crisps and gooseberries

Local Cheese Platter with a trio of local cheese served with orange marmalade, seeded cracker, bacon jam and toasted ciabatta