


Cederberg Ridge

Dinner Menu

STARTERS

Miso Mushrooms 
with white bean hummus, pomegranate, mint, gremolata, basil oil, and crispy leeks

Harrisa and Honey Roasted Beetroot 
served with whipped Danish feta mousse, and lemon & rosemary flatbread crackers

Citrus Kingklip Ceviche with a citrus, cilantro & chilli dressing, wonton pastry and avocado-almond mousse; served in a turmeric and lemongrass broth

Ostrich Carpaccio served with apple, celery, blue cheese custard, walnuts, pickled onions, and a rooibos cheese dust

Traditional Skilpadjies served with garlic cream, toasted sourdough, spicy pico de gallo, and a red onion & mustard seed pickle


DESSERT


Chocolate Mousse with Amarula gelato, chocolate sponge, and fresh gooseberries

Rooibos & Caramel Cheesecake with vanilla gelato, butterscotch sauce, and a honeycomb crumble

Trio of Sorbet

MAINS

Cumin Roasted Aubergine Steak 
served with black lentils and herb salad, roasted almonds, mint, pomegranate, and a citrus labneh

Fragrant Line Fish and Coconut Broth served with a biryani cauliflower rice, and roasted baby onions
*tofu option available 

Rooibos-Marinated Chicken Breast with roasted baby carrots, sweet potato fondant, caramelised baby onion, charred broccoli, and a rooibos-honey jus

Grilled Beef Fillet with herbed potato wedges, and a peppercorn sauce

Rolled Pork Neck served with stacked potatoes, pea purée, sundried tomatoes, balsamic baby onion, fresh courgettes, and a pork jus

Lemon Curd & Cinnamon Meringue with fresh berries, and a lemon & lime sorbet

Local Cheese Platter served with orange marmalade, bacon jam, and mustard seed lavash crackers