

THE SMALL RESTAURANT

NEW YEAR'S EVE MENU

WEST COAST OYSTERS, APPLE & LIME SORBET, CHILI PEARLS

KRONE BOREALIS BRUT

CONFIT & DRIED TOMATO, PICKLED WHITE ANCHOVY TERRINE,
BASIL PAINTE, GAZPACHO MOUSSE, ALMOND ROASTED PRAWNS

SPRINGFIELD "LIFE FROM STONE" SAUVIGNON BLANC 2021 VINTAGE

LOCAL FREE-RANGE BEEF & WILD MUSTARD TARTARE,
SALT-ROASTED MUSHROOM PURÉE, PARMESAN "EGG YOLK", CRISPY POTATO

MONT BLOIS HOOG & LAAG CHARDONNAY 2018

SALT-ROASTED DUCK, CHERRY "SKILPAADJIE",
CAMELISED ONION, CIABATTA CROUTON RAGOUT, BERRY & PORCINI JUS

DE WETSHOF NATURE IN CONCERT PINOT NOIR VINTAGE

SLOW-COOKED KAROO LAMB NECK, RIVER MINT GREMOLATA,
ROASTED GARLIC POMME PURÉE, RED PEPPER JUS, SMOKED DRIPPINGS

HAUTE ESPOIR THE GENTLE GIANT 2016

HONEY ROASTED FIG, FRANGIPANE TART FINE,
COGNAC ICE CREAM, CRANBERRY BURNT BUTTER

SIMBA'S BRANDY ALEXANDER

COFFEE OR TEA

R695 EXCL WINE

R995 INCL WINE