

ROOI

WINTER FLAMES

ROASTED CREAMY CAULIFLOWER SOUP (N)

Toasted sunflower and pine nut granola,
cauliflower florets, parmesan.

ROOIKRANS CHARRED BUTTERNUT BARLEY (G)

Pickled butternut, coriander, chevin,
smoked duck breast.

JOSPER GRILLED PRIME RUMP STEAK (A • G)

Samp and beans casserole, fire roasted carrots,
crispy bone marrow, jus.

OR

FENNEL-SPICED GRILLED KINGKLIP (A)

Fennel root, ROOI-style pap and chakalaka,
beurre noisette velouté.

OR

CHARRED CABBAGE (VG • N)

White bean purée, roasted grape salsa,
toasted cashew, split harissa dressing, fresh herbs.

STICKY DATE, PECAN AND WALNUT CRUMBLE (G • N)

Vanilla bean ice cream , chilli toffee sauce.

R695 PER PERSON

A-ALCOHOL • **G**-GLUTEN • **N**-NUTS • **P**-PORK • **S**-SHELLFISH • **V**-VEGETARIAN • **VG**-VEGAN

Our menus are prepared using local, seasonal ingredients. All fish and seafood is sustainably sourced.

Please notify our service colleagues if you have any known food allergies or intolerance.

Our food and beverages are prepared in an environment where peanuts/nuts and other allergens are handled.

Currently there is no separate concerned allergen-free preparation area.