

EATERY *Job*

2017 AUTUMN MENU

Starters

Chicken spring rolls, thai dipping sauce – R65

Deep fried calamari, dijon cream – R70

Hot gazpacho, baked puff pastry – R65

Parma ham, beetroot, goats cheese, micro green salad – R75

Smoked snoek pate, toasted sourdough, lemon – R60

Mains

Aged sirloin, chimichurri butter, potato croquettes, red cabbage slaw – R185

Hake fillet, chardonnay veloute, pancetta, peas, baby gem lettuce – R185

Ricotta, thyme & sweet potato bake – R115

Ostrich fillet, spiced butternut puree, raita, onion jam, edamame beans – R165

Seared Korean-styled tuna, sautéed broccoli, courgette & baby spinach – R215

Dessert

Dark chocolate fondant, stout ice cream – R70

Meringue, strawberry coulis, whipped cream, fresh berries – R65

Coffee semifreddo, hot espresso – R55

White chocolate ganache, caramel & nut brittle – R65

A selection of local cheese, tomato chutney, preserved figs, toast – R105

Please note: A 12.5% service charge will be added to tables of 8 or more