

WORKSHOP 55 MENU

FIRST 3 ITEMS PER PERSON

• R245

ORDER ANY ADDITIONAL DISHES

• R75 PER DISH

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WATERMELON CARPACIO (V) Home-made salted ricotta, balsamic vinegar, mint and basil oil, crouton, pine nuts

WHITE FISH CEVICHE Served raw & pickled, lime, coriander, anchovy & parmesan dressing, seaweed, sorrel, spring onion, chilli

TOMATO (V) Smoked tomato sorbet, pressed tomato & parmesan sandwich, roasted, capers, basil, red onion, mayonnaise

SMOKED PORK TERRINE Sriracha asian slaw, butternut, apple, cabbage, sprouts, mint, radish, mustard & crème fraiche ice cream

CHEESES (V) Blue cheese, rosemary & berry gel, berry crisp, goats cheese, beetroot puree, vegetable ash, fig, matured semi-hard cheese, toasted, caramelised onion

BEETROOT SALAD (V) Rainbow baby beets, roasted, pickled, meringue, cauliflower, parmesan, tapioca pearls, balsamic, truffle

AUBERGINE CROQUETTE (V) Crumbed aubergine mousse, sesame seed, aioli, olive oil, mushrooms, confit potato, ketchup, sumac

OYSTERS Duo of tempura oysters, spiced apple gel, puffed quinoa, lime, fragrant cream

DUCK CONFIT & PANCETTA RAVIOLI Crème fraiche, almond, chives, orange roasted butternut puree, tarragon & pancetta cream, hazelnuts

MUSHROOM ON TOAST (V) King oyster mushrooms, parmesan crumb, thyme, ale béchamel, ale pickled mustard seeds

OSTRICH Fire grilled, Harrisa sweet potato, date & tamarind puree, baby kale, red onion crisp


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CHEEKY BRAISED BEEF Black garlic, cauliflower & potato puree, sherry, broccoli

GNOCCHI Seafood bisque, paprika, fennel, prawns, chilled pickled mussels, garlic foam

QUAIL Fire grilled, fragrant spices, feta and chickpea humus, tamarind, pickled grape & pomegranate, za'atar, coriander

MACKEREL Pan seared, mango & coriander puree, smoky pickled baby corn, jalapeño, tomato, lime, avocado

CURRY  Fired butternut, coriander & lime panna cotta, coconut, potato wafer, fiery curry cream, onion petals

JERK CHICKEN Jerk spiced roulade, chilli, bean puree, burnt lime puree, pineapple crisp, red onion

LAMB BELLY Rolled, slow cooked, celeriac & parsnip puree, braised mint cucumber, sugar peas, brulee vegetables, spring onion

MISO PORK BELLY Slow roasted, miso pork froth, hens egg, pickled mustard, shameji mushrooms, sesame seed brittle, fresh herbs

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Sweets

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CARAMEL WHITE CHOCOLATE Fondant, rhubarb & fig ice cream, feuilletine

CHOCOLATE FOREST Dark chocolate mousse, flakes, pinotage & cocoa nib crumb, summer berry sorbet, kahlua foam

TART NORMANDY Almond & apple tart, green tea & jasmine mousse, passion fruit curd, apple chews

CHURROS Ice cream, dulce de leche, cinnamon & espresso custard

STRAWBERRY SAGO PUDDING Sorbet, basil sago pudding, puffed rice, rose strawberries, strawberry mousse