

## WORKSHOP 55 MENU

ORDER ANY DISH • R90 PER DISH

OR

3 DISHES PER PERSON • R245

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**CAULIFLOWER & ONION** (V) Truffled cauliflower, crunchy onions, sherry vinegar, charred spring onion, onion puree, potato fondant

**TUNA** Served raw & pickled, spicy tom yum, coconut milk, smoky aubergine puree, soya sauce, candied sesame seeds, coriander

**SPRING GARDEN SALAD** (V) Selection of seasonal vegetables, roasted, pickled, puree, olive, parmesan, mayonnaise

**ASPARAGUS** (V) Warm whipped hollandaise, confit potato, soft poached egg, smoked & pickled shitake, green pepper, herb vinaigrette

**ORANGE & RICOTTA** (V) Hand-made ricotta, fire grilled orange, slow roast exotic tomatoes, rosemary & lemon vinaigrette, pumpkin seeds

**DUCK LIVER PATE** Duck ham, herb shoots, fruit & seed bread, roast stone fruit, granola crumb

**MUSHROOM TORTELLINI** (V) Exotic mushrooms, truffled ricotta, mushroom ketchup, spring onion, parmesan & mustard cream

**SMOKED PORK BELLY** Honey & soya glazed, five-spice rhubarb, celeriac & parsnip puree, fire roast peanuts, crackling

**CAJUN-STYLE OYSTERS** Duo of oysters grilled, smoked apple, cajun seafood crumb, spring onion

**CURRIED LAMB BELLY** Rolled & slow roasted, chilli, spiced butternut, orange, puffed pumpkin seeds, coconut, curried foam, yogurt

**CHEEKY BRAISED BEEF** Smoked potato cream, hoisin, orange, anise, broccoli

We will make every effort to accommodate dietary requests but please be aware that our kitchen uses gluten, dairy, soya, nuts & seeds, and other allergen ingredients.

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**QUAIL & SWEET CORN** Fire grilled, smoked aubergine, charred sweet corn, pickled baby corn, za'atar, onion shoots

**30-DAY DRY AGED SIRLOIN** Fire grilled, garlic potato cubes, chilli & herb pesto, jus

**CAPE MALAY WHITE FISH** Pan seared, apricot puree, malay pickled mussels, citrus salsa, chickpea & potato chilli bites, lemon balm

**KOREAN CHICKEN** Gochujang spiced fire grilled thigh, chilli, crispy fried black rice, spring onion, sesame, cashew nuts, kamahi yoghurt

**OSTRICH** Fire grilled, mushroom duxelles, rosemary berry puree, exotic mushrooms, shoestring potato

**CONFIT DUCK GNOCCHI** Shredded confit duck, pancetta & white wine cream, tarragon, apple

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**SOMETHING SWEETER • R75**  
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**KATAFI** Pastry filled with nuts and goats cheese, spice & citrus poached pear, fior di latte ice cream

**WHITE CHOCOLATE & OLIVE BLONDIE** Vanilla ice cream, lemon gel, rosemary meringue

**DARK CHOCOLATE FONDANT** Summer berry sorbet, spiced biscuit crumb, fresh summer berries, caramel honey comb

**UPSIDE DOWN PINEAPPLE PUDDING** Candied fennel & coconut ice cream, spiced lemon crumb, fennel tuile

**CHURROS** Cinnamon sugar, intense orange hot chocolate shot, pistachio ice cream

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## WORKSHOP 55 SPECIALS MENU

Dishes Are Served Individually and Are Full Size Portions

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### **MUSHROOM RISOTTO • R120**

Truffle, pickled shitake mushrooms, parmesan, garlic foam

### **OSTRICH • R140**

Fillet, fire grilled, smoked aubergine puree, chilli & herb pesto, pineapple crisp

### **LINE FISH • R195**

champagne crème, exotic mushrooms, pine nut & herb pesto, roast garlic cauliflower puree

### **30-DAY DRY AGED BEEF SIRLOIN • R165**

Crispy onion rings

### **HALF BABY CHICKEN • R145**

Served with any side below

## **SIDES**

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### **WORKSHOP 55 SALAD • R65**

Grilled romaine lettuce, parmesan & mustard dressing, whipped feta & sundried tomato, capers, olive, onion

### **CURRIED LENTILS • R65**

Mint and coriander yoghurt, raita

### **GARLIC & HERB POTATO WEDGES • R45**

Garlic emulsion

### **FRIED BLACK RICE • R45**

Kimchi yogurt, green pepper, spring onion, ginger, garlic