

WORKSHOP 55 MENU

FIRST 3 ITEMS PER PERSON

• R240

ORDER ANY ADDITIONAL DISHES

• R70 PER DISH

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

WHITE FISH CEVICHE Lime, coriander, anchovy, parmesan, salmon roe, sorrel, spring onion, chilli

TOMATO **V** Smoked tomato sorbet, pressed tomato & parmesan sandwich, capers, soya sauce glaze, basil, onion powder

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

CHEESES **V** Goats milk chevre, figs, Cows milk blue, berries, Sheeps milk hard, balsamic & apple

AUBERGINE CROQUETTE **V** Crumbed aubergine mousse, sesame seed, aioli, olive oil, mushrooms, ketchup, sumac

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

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

MUSHROOM ON TOAST **V** King Oyster mushroom rarebit, parmesan, thyme, ale béchamel

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

BRAISED BEEF SHORT RIB Cauliflower & truffle puree, sherry, brussel sprouts

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GNOCCHI Seafood bisque, paprika, fennel, prawn, pickled mussels, garlic foam

QUAIL & CORN Quail, barbeque sauce, sweetcorn, sweetcorn ice cream, spiced crunchy corn

CAPE MALAY SNOEK Flaked fish, sweet & sour curry sauce, potato, apricot puree, chevda, coriander

JERK CHICKEN Jerk spiced roulade, chili, bean puree, burnt lime puree, pineapple crisp, spring onion

DUCK CONFIT RAVIOLI Crème fraiche, almond, chives butternut puree, sage butter, hazelnuts

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

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Sweets

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FLAVOURS OF CARROT CAKE Candied pineapple, spiced carrot puree, pistachio, lemon ice cream

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

TACOS Ice cream, pistachio, chocolate, chipotle chilli

CHURROS Ice cream, dulce de leche, cinnamon, espresso

STRAWBERRY & RICE Sorbet, rice pudding, puffed rice, rose strawberries, basil mouse