

















LEVEL FOUR

"Our team ethos is to give credit to the individual chefs who have created these dishes for your enjoyment."

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| 'Buffalo Ridge' mozzarella, heirloom tomato, basil pesto, balsamic gel, tomato tuile, walnuts (V) |  | George Tshabalala | 160 |
| Seared 'Yellow Fin' tuna, pea's, avocado mousse, wasabi powder, pickles |  | Maria Letsoalo | 175 |
| Sweet potato & ginger tart, spicy pineapple gel, corn, lemon cream, pickled cucumber (V) |  | Maria Letsoalo | 120 |
| Lobster bisque, red pepper rouille, mussel, prawn, clams |  | Lefa Mosana | 180 |
| Chicken & sundried tomato terrine, smoked tomato, baby beetroot, radish, apple gel, roast nuts |  | Tebogo Mothoagae | 130 |
| 'Black Angus' carpaccio, quail egg, pomegranate, truffle mayonnaise, Parmesan |  | Precious Malebye | 180 |
| 'Miso' broth, scallop, Thai red curry, pickled vegetable, dried mushroom, tomato powder |  | Matthew Foxon | 190 |

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| <p>300g 'Woodview Blue Label' Wagyu Sirloin, please select a side ⊕ sauce Woodview have exclusively selected their Blue Label Wagyu for Level Four. The blue label is farmed in limited numbers to ensure its marble score of 8 to 9+.</p> |  | Matthew Foxon | 900 |
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| 'Black Angus' fillet, potato fondant, oxtail, mushroom puree, baby onion, |  | Lefa Mosana | 300 |
| Sustainable line fish, roasted peppers, artichoke, caper berry, fennel, sauce vierge |  | Kyle Marshall | 250 |
| 'Pekin' duck breast, peach glaze, confit leg wonton, carrot, cherry jus |  | Lutendo Funyufunyu | 280 |
| Homemade gnocchi, red pepper couli, crispy artichoke, asparagus (V) |  | Kyle Marshall | 150 |
| Grilled prawns & calamari, bok choy, fennel, pineapple & peppadew salsa |  | Lutendo Funyufunyu | 270 |
| Tomato risotto, basil ricotta, dried tomato, fine herbs, crispy onions (V) |  | Eunice Mohole | 160 |
| 'Marino' lamb cutlet, loin, confit belly, braised shoulder, pea puree, asparagus, onion & apricot relish |  | Albin Nel | 280 |
| 300g 'Jersey' rib eye, mash or hand cut chips, pepper or mushroom sauce |  | Steve Zwane | 270 |

Sides & Sauces 40

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| Parmesan chips | Heirloom tomato & onion salad | Seasonal baby vegetable | Green peppercorn sauce |
| Hand cut chips | Seasonal salad | Creamed spinach | Mushroom sauce |
| Ratatouille | Sautéed new potatoes | Asparagus | Béarnaise sauce |