

DINNER



GROOTBOS
Private Nature Reserve
★★★★★

What would these magnificent surroundings and all that it offers be without the people who add that special energy and life to it? What would the freshest, most organically sourced foods be without the creative minds and skilled hands to turn them into masterpieces?

At Grootbos we are incredibly fortunate to have a team of chefs, sommeliers and supporting staff who are not only passionate about their craft, but who exercise it with humility, camaraderie and a sense of humour. I encourage my team to bring ideas for dishes and if it gets my approving grin, it makes it to the menu.

Every meal you have with us should be as memorable (if not more) as the last. So if there are any special requirements you have, please feel free to ask.

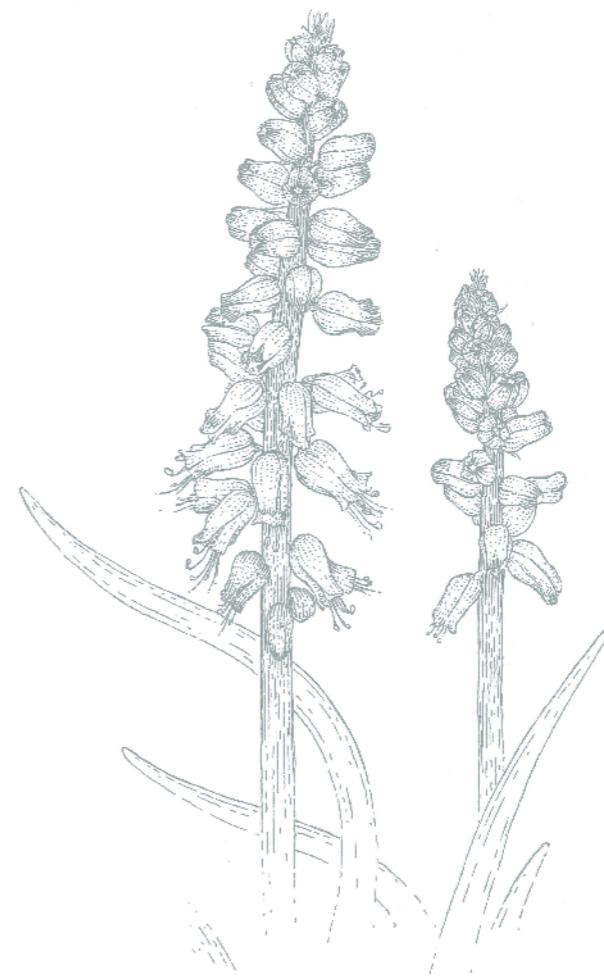
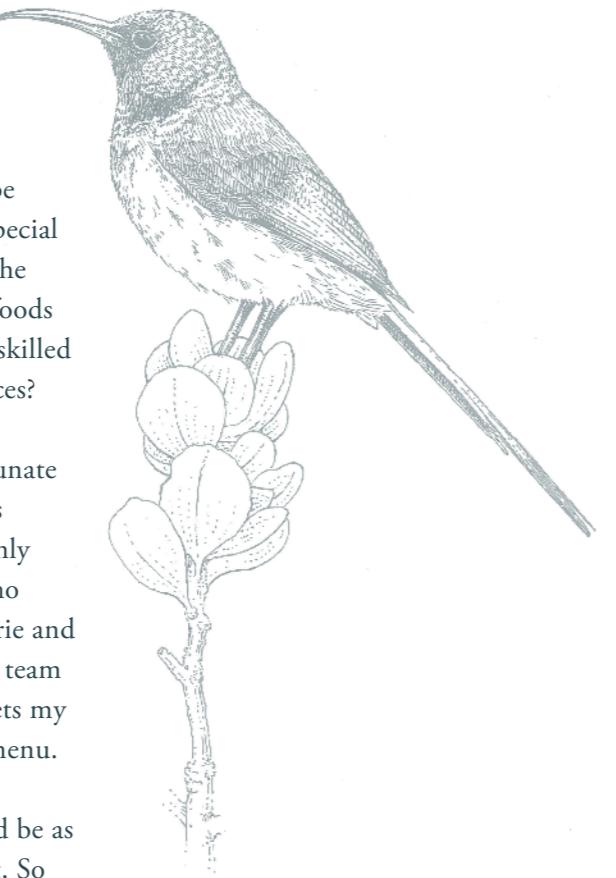
May you savour every flavour, every scent, sip, bite and every moment you have with us this evening.

Enjoy!



A handwritten signature in black ink that reads "Ben Conradie".

Ben Conradie - Executive Chef



Dessert menu with dessert wine & port

WHITE CHOCOLATE AND CINNAMON CAKE

beurre noisette ice cream, salted caramel sauce, espresso sabayon and toasted brioche

PAIR WITH FLEUR DU CAP NOBLE LATE HARVEST

Plush apricot compote aromas and lime blossom whiffs with rich baked pineapple notes.

VINTAGE: 2011 | ORIGIN: WESTERN CAPE

79 PER GLASS

RUM BABA

vanilla and maple frozen yogurt

PAIR WITH PETER BAYLY WHITE PORT NV

Savoury notes of roast almond, crushed oats, orange blossom and hints of sweet of spice.

ORIGIN: KLEIN KAROO

39 PER GLASS

CHOCOLATE FONDANT

vanilla ice cream

PAIR WITH DE KRANS CAPE TAWNY LIMITED RELEASE

Fresh zesty lemon notes flawlessly combine with orange blossom spice and honey aromas.

VINTAGE: 2013 | ORIGIN: KLEIN KAROO

39 PER GLASS

GROOTBOS FYNBOS HONEY ICE CREAM

PAIR WITH PAUL CLUVER NOBLE LATE HARVEST

A nose of dried apricot, marmalade and floral tones with freshness and a clean finish.

VINTAGE: 2014 | ORIGIN: ELGIN

69 PER GLASS

SELECTION OF LOCAL CHEESE

homemade compote and chutneys

PAIR WITH BOPLAAS CAPE RUBY PORT NV

A medley of sweet spice, fynbos, dark fruit and hints of liquorice. Full-bodied and complex.

VINTAGE: 2010 | ORIGIN: KLEIN KAROO

49 PER GLASS

Starters

ASSIETTE OF WILD MUSHROOM

carpaccio, pâté and pickle

ASIAN BEEF TARTAR

vermicelli noodles and sesame tuile

Soup

MEDITERRANEAN FISH SOUP

BABY MARROW VICHYSSENSE

No matter what your preferences, please feel free to adjust your order accordingly.

If you'd like to taste more than the usual 3 courses, please ask your waitron for taster-size portions of your selected dishes.

Today's Main Courses

SPICED CONFIT DUCK LEG

black bean and mushroom cassoulet with szechuan pepper and plum chutney

SEARED LINE FISH

pea puree, broccoli and spinach foam, blanched greens and saffron velouté

HOMEMADE LINGUINI

chilli, garlic, parsley and gruberg shavings

Our Signature Dishes

GROOTBOS CAESAR SALAD

cos lettuce and crispy home smoked belly bacon, creamy caesar dressing and a poached quail egg

MASALA-RUBBED BUTTERFLY CHICKEN BREAST

bombay potatoes, wilted greens and tomato salsa

MATURED BEEF FILLET

hand cut fries, crispy onions with a mushroom or pepper sauce

TEMPURA PRAWNS

basmati rice with wasabi and roast garlic alioli

SEASONAL VEGETABLES

a selection of locally sourced fresh vegetables



White wines

BARTON PINOT NOIR ROSE

A complex and well-balanced wine with a fresh and elegant character. The pomegranate and raspberry notes weaved together with great mineral grip. A light, elegant and dry form of this style.

VINTAGE: 2015 | ORIGIN: BOT RIVIER

179

JULIEN SCHAAZ CHARDONNAY

A superb white that underpins the elegance of Chardonnay. Well-designed yet complex with quality and citrusy freshness. Restrained pineapple and white pear fruit leads into yeasty honeysuckle and marzipan aromas and a lengthy finish.

VINTAGE: 2012 | ORIGIN: ELGIN

349

Red wines

CREATION RED BORDEAUX BLEND

MERLOT / CABERNET SAUVIGNON / PETIT VERDOT

A Bordeaux-style blend with opulent berry notes against a background of smoky oak. The palate is taut and richly textured, yet bottle maturation of this vintage has afforded it great harmony and integration.

VINTAGE: 2012 | ORIGIN: HEMEL-EN-AARDE RIDGE

479

WATERFORD KEVIN ARNOLD SHIRAZ

Quite aromatic with dark cherry and plum fruit complemented by white pepper, chocolate, nutty and herbal notes. A full, elegant palate packed with complex fruit and soft, ripe tannins. Finely textured with a long, dry finish.

VINTAGE: 2009 | ORIGIN: STELLENBOSCH / HELDERBERG

519

Please note that the Grootbos wine list is available in an extensive selection, including a range of wines served by the glass.