

# Ryan's Kitchen Menu

## Starters

Tuna Cured with Curry Leaf, compressed apple and cucumber, green chili and apple dressing.	R110
Tempura Vegetables, Green and Gold Chakalaka, crunchy fennel and gold wafer.	R100
Springbok Ravioli's, black garlic aioli, Aged Boerenkaas, springbok consommé.	R110
House-Made Ostrich "Banger", pumpkin seed puree, ostrich Marmite, toasted breadcrumbs.	R115
Prawn Tapioca "Pudding", prawn crackers, chopped, chives, charred lemon gel.	R155

## Main Courses

Turnip "Noodles", greens and herbs from our garden, spiced nuts, Marsala green curry sauce (V).	R165
Today's Linefish, tomato and pepper coconut sauce, spiced Okra and Kasava Root, coriander crust.	R200
Seabass Fillet, seasonal exotic and wild mushrooms, puree and dried mushrooms, cinnamon Snysels.	R230
"Rys-Vleis-Aartappel", spiced beef flat-iron, pressed potato, rice wafer, peppercorn gel.	R225
Blue Wildebeest, confit tomatillo, wilted radicchio, tempura chard, chard puree.	R225
Free Range Goat, assorted cuts, smoked eggplant, charred pear, thyme roasted new potatoes.	R225

## Desserts:

Van der Hum "Baba", kumquat ice cream, poached kumquats and honeycomb.	R90
Chocolate and Guava Marquis, chocolate wafer, chocolate and guava ice-cream.	R95
Granny Smith Apple Soufflé, salted caramel ice-cream.	R95
Dalewood Lanquedoc fondu, crunchy rusks and poached plum.	R95

**Chef's Selection 4 Course Menu (entire table only)**  
**Without wine R520/ With wine R720**

*Kindly Note, Dinner order-2 course Minimum*  
*(1 starter+1 main or 1 main+1 dessert)*