

# Ryan's Kitchen Menu

## Starters

Pressed Leek and Tumeric Terrine, pickled onions, aoli, wafer and leek oil. (V)	R95
Chicken and Duck Liver Parfait, a hint of Peri-Peri, Naartjie jelly, green bean Atchar.	R110
Chakalaka- Green and Gold, seared Kingklip skewer, fennel slices and gold wafer.	R120
Pulled Pork "Koeksuster", sweet potato, chicory, vegetable dice, coconut broth.	R120
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
Linefish Fillet, Pan-fried with an eggplant and coriander ragout, pepper-lime sauce, Kasava root slices.	R200
Seabass Fillet, seasonal exotic and wild mushrooms, puree and dried mushrooms, cinnamon Snysels.	R230
Karoo Lamb Shank, chestnut puree, grated chestnuts, stock braised onion, Swiss chard.	R225
"Rys-Vleis-Aartappel", beef sirloin, pressed potato, rice wafer, smoked celeriac, peppercorn gel.	R230
Roast Duck Breast, Honey and Dukkah glaze, spiced chocolate & cashew nut puree's, roast Kohlrabi.	R230

## Desserts

Quince and Labnah- Yoghurt Cheese Custard, quince sorbet, quince gel and crunch.	R90
Chocolate and Guava Marquis, chocolate wafer, chocolate and guava ice-cream.	R95
Smoked Pear Soufflé, salted caramel ice-cream.	R100
Selection of Local Cheeses, poached plum, plum paste, wholemeal bread.	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)