SALA
BEACH HOUSE

To Start

Sala Fresh Oysters
Fresh Local Oysters 45 each

Taste of Sala Wines
Sample three of our favourite Sala wines and learn a bit more about the process of wine making. Dawn Patrol Sauvignon Blanc, Leeuwekuil Rose & Villiera Merlot. 175 pp

THREE COURSE DINNER MENU 795

Freshly baked Breads served with Farmhouse Butter.

Starters

Green Chilli Mushroom Pani Puri,
Crispy Onions, Whipped Spicy Mebos Pate, Brinjal & Coriander Mousse & Mustard Potato Puree. (V)

Bone Marrow and Brie,
Sweet Oxtail & Onion Ragu, Crispy Brioche, Whipped Brie, Candied Nuts, Fig & Bordeaux Jam.

Beetroot Gravalax Norwegian Salmon,
Orange Slivers, Crispy Capers, Caviar, Pickled Baby Marrow, Triple Sec Hollandaise, Avocado & Horseradish Ice Cream.

Saffron Chardonnay La Mouclade,
Spicy White Wine Crème Mussels, Palm Sugar & Red Chilli Jam with Ciabatta Toast.

(V) Vegetarian, (GF) Gluten Free

Mains

Nectarine & Rooibos Cured Duck,
Buttered Pea & Potato Quenelle, Tamarind & Lime Macaron. Rooibos and Cranberry Jus

Dukkha Crusted Lamb Ribeye,
Parmesan Polenta, Maple Carrot Puree, Baby Potato Crisps, Pearl Onions & Balsamic Merlot Reduction.

Deconstructed Mushroom Moussaka,
Balsamic Honey Aubergine, Wild Mushroom, Ricotta Tortellini, Tomato Concasse, Celery Salt Potato, Apple Tzatziki. (V)

Birds Eye Chilli & Sweet Onion Prawn Vindaye
Coconut & Sultana Rice, Tempura Spinach, Garlic Flatbread & Coriander Chutney.

Deserts

Vanilla Bean Crème Brulé,
Cinnamon Koeksisters, Butter Pecan Ice Cream.

Cape Brandy Malva Pudding,
Mango Custard Cream, Charred Pineapple.

To End

Seasonal Fruit Platter,
Selection of Seasonal Fruit (V) (serves 2) 135

Cheese & Preserves Platter,
Selection of local cheese, preserves & melba toast (serves 2) 210

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