



## **Wine Tasting Evening** **THURSDAY 24<sup>TH</sup> MAY**

6 course Tasting Menu + Wine Pairings

### **Carpaccio of Veal**

Shallots, Parsley Puree, Rocket Leaves, Lemon

*Olifantsberg, Blanc, South Africa*

### **Slow Cooked Ox Tongue**

Pearl Barley, Pickled Turnips, Capers, Raisins

*Swartland Winery, Winemakers Collection Granite Rock Blend Red*

### **Seatrout Crumble**

Potted Shellfish, Samphire, Tomato Concasse

*Dominio De Fontana, Sauvignon Blanc Verdejo*

### **Salt Aged Rib-Eye**

Oxtail Anna, Cheese Custard, Radish, Cauliflower, Charred Shallots  
Beef Jus

*Matias Riccitelli, The Apple Doesn't Fall Far From The Tree Bonarda*

### **Lemon Meringue**

Italian Meringue, Raspberries, Elderflower Jelly

*San Silvestro, Asti*

### **Selection of Italian Cheeses**

Dolce latte, Fontina, Pecorino with Black Pepper

*Barros, Colheita 2005*