

VINEYARD VIEWS

COUNTRY HOUSE

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CHEF SARAH CUPPLEDITCH PRESENTS HER ASIAN-INSPIRED MENU AT VINEYARD VIEWS COUNTRY HOUSE

WELCOME DRINK & CANAPÉS

Tempura Celery Sandwich | Poppy seed Tempura battered celery leaves filled with a shiitake mushroom XO. Topped with a squeeze of cremé fraiche and a sprinkle of fresh lime zest.

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Seared Tuna Salad: Lightly spiced seared tuna on a seasoned rice cracker with a miso & lemon Emulsion sprinkled with apple "sherbert" and fried curry leaves

BREAD

Hokkaido | Japanese Milk Bun, Served with a soy glazed onion and butter topped with a toasted nori seasoning.

STARTER

Thai Tom Yum Prawns | Marinated Coal fired prawns served on a bed of glass noodles, dressed in a robust tom yum inspired sauce garnished with fresh herbs Garlic chips, fresh ginger and Kaffir Lime leaves

MAIN

Family Sunday Lunch | Szechuan Pork Belly, Chinese three-cup chicken, Roasted broccoli with Peanut crust, Green Beans in a sesame dressing, Braised celery and Spring onion pancakes

DESSERT

Warm winter flavours | Ants Nest Cake aka. Honeycomb cake, White chocolate coated puffed rice, Blood orange and star anise Curd | Vietnamese Coffee Ice Cream | Honeycomb caramel.

CHEF SARAH CUPPLEDITCH & VINEYARD VIEWS COUNTRY HOUSE WOULD LIKE TO THANK-YOU FOR JOINING US