

02 AUGUST 2019

# “MORE THAN A DECADE APART”

## 4 COURSE DINNER

PAIRED WITH 8 WINES - R495 P/P

### MENU

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#### TORTELINNI OF OXTAIL

SAUTEED PORTOBELLINI MUSHROOMS.  
PINOTAGE JUS WITH BLACK TRUFFLE OIL

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#### OLIVE OIL POACHED NORWEGIAN SALMON

SERVED WITH TOMATO SAUCE, GREEN ASPARAGUS AND DILL

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#### RACK OF LAMB

CONFIT TOMATO, ZUCCHINI, ARTICHOKE PUREE  
WITH PAN JUICES

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#### CHOCOLATE MOUSSE CAKE

SERVED WITH BERRY COMPOTE AND PINOTAGE GELATO

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#### COFFEE

PRICE INCLUDES:  
SERVICE FEE  
IL STILL AND SPARKLING WATER ON TABLES

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#### BOOKING IS ESSENTIAL

EMAIL: REDLEAF@BEYERSKLOOF.CO.ZA

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**Red Leaf Bistro**  
BEYERSKLOOF

  
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\*FOR MORE INFORMATION PLEASE VISIT OUR FACEBOOK PAGE