

# THE MENU VEGETARIAN

4-COURSE TASTING MENU R795  
WINE PAIRING R450

## PRE-STARTER

Siba's polenta mfino bites with Cape Malay  
chakalaka emulsion and mushroom pate'

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### THE DOMBOLO DANCE

Fluffy mini dombolo buns (traditionally steamed), chimichurri,  
natural and pesto butters

## STARTER

Tempura oyster mushroom with charred baby corn, edamame  
beans with sweet soy dressing

## MAIN COURSE

Herbed and roasted cauli steak, camembert pickled mustard,  
charred baby onion cups, pea puree, burnt butter sage.  
Served on a bed of creamy samp and mushroom risotto

### OR

Served with crispy potato pave'

## PALATE CLEANSER

Ginger and rooibos berry infused sorbet

## DESSERT

Siba's Eton Mess

## AFTER DESSERT

Optional coffee or tea

## PETIT FOUR



PLEASE NOTE:  
WE ALSO CATER FOR PESCATERIAN AND VEGAN DIETS  
THANK YOU FOR YOUR PATRONAGE.  
WE ENJOYED HOSTING YOU AND WE LOOK FORWARD  
TO SEEING YOU NEXT TIME!