



five course degustation menu

**salmon tartare**

smoked fish panna cotta, cucumber, apple, avocado, salmon caviar

**2016 clearview coastal pinot gris**

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**prawn cutlets**

cabbage, crayfish mayonnaise, lemon puree

**2016 clearview white caps chardonnay**

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**duck breast**

turnip textures, cashew puree, mandarin, greens

**2015 clearview two pinnacles reserve malbec**

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**lamb shortrib**

tomato jam, olive puree, celery mash, peas

**2016 clearview cape kidnappers syrah**

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**chocolate cherry bounty**

coconut tuile textures

**NV clearview sea red**

\$129.00 per person / \$60.00 wine match