

# NEW YEAR'S EVE DINNER

R995 PER PERSON

## WELCOMING

### OYSTERS

Gazpacho Dressing, Chives

### MARINATED OLIVES

## STARTERS

Option of one dish per person

### MUSSELS

Arrabbiata Broth, Garlic Ciabatta

### BEEF CARPACCIO

Balsamic Glaze, Smoked Olive Oil, Parmesan, Phyllo Crisp

### LAMB RIBLETS

Chakalaka Spice, Mango Atchar Cream, House Pickles

### WHIPPED LABNEH

Olive Tapenade, Charred Apricots, Za'atar Flatbread

## MAINS

Option of one dish per person

### DIRTY RIB EYE

Bone Marrow & Truffle Bordelaise

### ARTICHOKE & PEA RISOTTO

Grilled Artichoke, Charred Beans, Lemon Brown Butter

### LINE FISH

Smoked Mash, Fennel Velouté

### — SUPPLEMENTARY WOOD FIRED PRAWNS —

Sambal Butter, Preserved Lemon, Charred Sauerkraut | R495

### — SUPPLEMENTARY JERSEY T-BONE STEAK 650G —

Chimichurri, Bone Marrow | SQ

## SIDES

### VEGETABLE TAGINE

Beetroot Couscous, Roasted Baby Veg, Whipped Feta

### TRUFFLE-PARMESAN FRIES

## DESSERTS

Option of one dessert per person

### SHOREDITCH CHOCOLATE BAR

Pistachio Praline, Kataifi, Brown Butter Ice Cream

### MALVA PUDDING

Salted Caramel, Custard Ice Cream

SHOREDITCH