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**Groote Post Wine Flight Menu**

R750

Welcome Canapé

**Scallop Ceviche**

Lime, cucumber, apple, nori and fennel

**Knysna bay Oyster**

Pickled ginger mignonette, pink peppercorn, citrus pearls

Bread course

Board 1

**Groote Post Sauvignon Blanc**

Salmon ceviche, orange gel, swordfish bacon,

 heirloom tomato, grapefruit

**Groote Post Old Mans White Blend**

Grilled langoustine, lemon verbena, coconut, passion fruit

**Groote Post Sea Salter**

Seared tuna loin, furikake, wakame and citrus slaw, aguachile, pickled cucumber, avocado

Palate cleanser

**Red wine poached pear sorbet**

Board 2

**Groote Post Shiraz**

Roasted Pork belly, parsnip puree, smoked apple chutney

**Groote Post Old Mans Red**

Rooibos and juniper crusted springbok, pomme purée, plum, curry aioli, wagyu bresaola

**Groote Post Salt of the Earth**

Confit smoked duck leg, sour cherry emulsion,

spiced carrot puree, frites

Menu subject to change/substitutions

Thank you for supporting small business

Please wear a mask

No substitutions

No BYO