

Culture Food Menu

Starters

West Coast Oysters, Herb Oil, Spicy Chimichurri {x4}	165
Beetroot Tarte Tatin, Variations of Beetroot, Pear, Pickled Baby Onions	135
Seared Tuna, Tuna Tartar, Watermelon, Avocado Mousse, Ponzu Dressing, Pickled Apples	145
Crayfish Crumpet, Salsa Mayo, Citrus Segments, Radishes, Crispy Kataifi, Crayfish Bisque	155
Butternut Risotto, Pumpkin Seeds, Butternut Cubes, Crispy Parmesan, Parmesan Shavings	165

Mains

Roasted Kingklip, Edamame Beans, Seafood Cassoulet, Quinoa, Curried Mussel Velouté	225
Rib Eye Steak (200g), Pepper Jus & Crispy Fries	250
Pan Fried Duck Breast, Root Veg Puree, Broccoli, Confit Duck, Baby Turnips, Duck Jus	265
32 Day Aged Picanha, Smoked Mash, Brussel Sprouts, Mushroom Puree, Pepper Sauce	295
Herb Crusted Venison, Romesco Purée, Crispy Polenta, Celeriac Fondant, Blueberry Jus	335

Bar Menu

Tempura Broccoli With Satay Sauce	60
Cauliflower & Truffle Arancini & Garlic Mayo	75
New Season Mushroom Bruschetta, Buffalo Mozzarella & Basil Pesto	85
Vegetarian Spring Roll, Carrots, Baby Marrow, Cabbage, Ponzu Sauce	110
Ostrich Carpaccio, Horseradish Mayo, Salsa Verde, Capers, Radish, Ponzu Dressing	120
Crispy Chicken Wings, Toasted Sesame Seeds, Sticky Soy Glaze	125
Chargrilled Lamb Ribs, Salsa Verde, Ginger & Sesame Oil	160
Hot Dog, Caramelised Onion, Curry Aioli, Smoked Ketchup, Pickled Gherkins	180

Cheese Platter 180

Served with Pickles, Preserves & Crackers 190

Charcuterie Platter

Platter of Bresaola, Chorizo, Coppa, Salami & Prosciutto, Pickles & Mustard 240

Cheese & Charcuterie Platter

Selection of Cheese and Charcuterie

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