

STARTERS	Melon with salted grape, cashew nut cream, candied pumpkin seed, pickled mustard seed and fig leaf oil <i>GF VG</i>	190
	Duck liver parfait with seasonal homemade fruit chutney, pickled cucumber and toasted brioche <i>NF</i>	200
	Beef tartare with pickled red onion, capers, parsley, whole grain mustard, radish, Jerusalem artichoke, rocket, truffle mayo and charcoal ciabatta crisps <i>DF NF</i>	220
	'Denningvleis' dumplings with lamb broth, tomato and onion sambal, sultanas, crispy onion and coriander <i>DF NF</i>	210
	Cape Malay prawn curry with butternut, coconut, apricot, and naan bread brushed with garlic buchu butter <i>NF</i>	220
MAINS	Line fish of the day with smoked fish fumet, bacon, lemon, parsley, turnip, peas and bokkom sago crisp <i>GF NF</i>	380
	Chalmar beef with pumpkin purée, green beans in garlic butter, fondant potato, and thyme red wine jus <i>GF NF</i>	
		sirloin 410
		or fillet 530
	Braised pork belly with 'ouma onder die komberse', sun-dried tomato, charred pickled baby onions and kapokbos jus <i>GF NF</i>	380
	Lamb rump with charred baby marrow, romesco sauce, parmesan polenta, olive salsa and marjoram-infused jus <i>GF NF</i>	405
Aubergine with black garlic glaze, king oyster mushroom, pine nuts, tomatillo purée, pomegranate, and mint salsa verde <i>VG</i>	370	
SIDES	Pommes purée with truffle oil, parmesan and chives <i>GF NF</i>	85
	Spice-glazed carrots with cinnamon tuile <i>NF</i>	75
DESSERTS	Caramel mousse layer cake with milk chocolate ice cream, dulce de leche and peppermint honeycomb <i>NF</i>	180
	Spiced sago crème brûlée with gooseberry and Swiss meringue <i>GF NF</i>	180
	'Ma Liefie se kweper pudding' soaked in brandy sauce, with crème anglaise, rooibos & vanilla ice cream and pecan nut streusel	170
	Granadilla and almond chocolate tart with almond streusel, granadilla coulis and pineapple & coconut gelato <i>DF VG</i>	170
	Artisanal local cheese with crisps, fresh fruit and preserves <i>V</i>	280
PLEASE NOTE	Dietary key: DF Dairy-free GF Gluten-free NF Nut-free V Vegetarian VG Vegan	
	No BYO wine allowed.	
	A 13% service charge applies. Please feel free to adjust on your bill.	
	Unfortunately, payment by Amex is not accepted.	

# TOKARA RESTAURANT

## DINNER SET MENUS

### Standard

Cape Malay prawn curry with butternut, coconut, apricot,  
and naan bread brushed with garlic buchu butter *NF*

Braised pork belly with 'ouma onder die komberse', sun-dried  
tomato, charred pickled baby onions and kapokbos jus *GF NF*

Spiced sago crème brûlée with gooseberry and Swiss meringue *GF NF*

*R790.00*

### Vegan

Melon with salted grape, cashew nut cream, candied pumpkin seed,  
pickled mustard seed and fig leaf oil *GF*

Aubergine with black garlic glaze, king oyster mushroom, pine nuts,  
tomatillo purée, pomegranate, and mint salsa verde

Granadilla and almond chocolate tart with almond streusel,  
granadilla coulis and pineapple & coconut gelato *DF*

*R725.00*

*R365.00 optional wine pairing*