

## Caprese Salad R105

*To this here Classic, we have added our own twist, Buffalo mozzarella, blushed tomatoes, basil pesto with deep fried basil and olive oil.*

**Salty note:** Salt is very important in cheesemaking, as well as helping add to the flavour of cheese, it also controls the bacteria growth inside the cheese, once the cheese is made it is allowed to soak in a salt brine – then returned to its whey

## Salt Crusted Chicken Caesar R120

*Parmesan, croutons, baby gem leaves*

**Salty notes:** Using ancient traditions in the Mediterranean region by encasing the whole chicken with a salt and egg-white mix, this creates the opposite effect of dehydrating but keeping the moisture and making the chicken moist and delicious as well as perfectly seasoned

## BLT Sandwich R90

*Filled with pastrami of beef, white onion marmalade, rocket and served with hand cut fries*

**Salty note,** in this case beef brisket is used for the pastrami, Pastrami is a curing and smoking method, where raw meat is brined, partially dried seasoned with herbs and spice, then smoked and steamed, this technique was created as a way to preserve meat before the invention of refrigeration

## Pastrami Salmon trout tagliatelle R150

*Smoked salmon, Pastrami trout, tagliatelle, sauce Parmenter, chives, panko parmesan crumble*

**Salty note,** we use a 5% salt solution, Brine and smoked Trout with the traditional pastrami topping of mustard seed, coriander, Desert Salt, and a little sprinkling of muscovado sugar

## Oven- Roasted Line fish R165

*Light curry crème, sauteed local mussels, Parisienne potatoes, winter greens, micros*

**Salty note:** The fish is brined for 6 hours in a 5% salt solution. This flavours the fish as well giving it a great firmness when cooking. The result is sublime!

## Wagyu Beef Burger R155

*Baleni sacred salt hand-cut fries*

**Salt notes:** Baleni sacred salt is quite special, it is an African salt that has been produced from a salt spring next to Kruger Park, for the past 2000 years by the tribe, the name means Salt in the culture of the Shangan, and is highly sought after for its health properties

## Braised Lamb R 185

*Lamb shoulder, pea puree, lamb bacon, Fermented ratatouille, dauphine potatoes,*

**Salty note,** Fermented tomato sauce (Ketchup) a 2-day fermentation process, is added to the ratatouille, the reason for this is that it creates a different flavour dimension, it also adds a probiotic benefit which is good for the body,

## Grilled Sirloin steak R195

*Grilled 42 Mated sirloin steak, carrot and cumin puree, summer greens, potato fondant, sauce Forrestier R195*

**Salty note,** on this dish we are using the Murray River Salt, one of my favourite salts, we call this a Finishing salt, it is truly delicious and has a well-balanced flavour, this crushed over the meat to give the dish a perfect seasoning,

## Double Chocolate Tart with Salt and Pepper Ice Cream R85

**Salty notes:** Pearl caviar, a salt from Veldrift, is used to enhance the flavour of the vanilla and the pepper in the ice cream. It is one of the only two salt pans in the world producing this style of salt, exciting!

## Pecan Nut Pie R85

*Cardamon Ice Cream, Maple Jelly and Crumble*

**Salt Notes,** None! This is just for the pure sublime pleasure, of eating a great combo of flavours. But for good measure you are welcome to sprinkle some of our Baleni sacred Salt presented on the table.