



HAZENDAL

ANNO 1699

# JAZZ CLUB

## MENU

Babushka black baguette, citrus infused farm butter

### FIRST COURSE

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#### GARLIC AND LIME HALLOUMI SALAD

Chopped spinach, cos lettuce, mint and coriander, charred corn, grilled peppers with garlic, cashew and lime fried prawns

Or

#### BEETROOT AND BLUEBERRY CURED SALMON TROUT

Pickled beetroot and cucumber, oladyi, herb sour cream and horseradish mousse

Or

#### SMOKED DUCK BREAST

Rocket, BBQ spiced pecan nuts, crisp duck croquette, plum and pomegranate chutney

### SECOND COURSE

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#### SLOW BRAISED KAROO LAMB

Shoulder and rib, curried pumpkin and spinach roulade, crisp roast baby potato with rosemary and lemon

Or

#### ROAST CHICKEN BALLOTINE

Onion and bacon stuffing, potato and granny smith apple galette, charred onion and sherry roasting sauce

Or

### CAPE SEAFOOD POTJIE

Fragrant curry cream, baby potato, cherry tomato, roast fennel with white fish, mussels, calamari and prawns

#### *Vegetarian Option*

### BAKED CAULIFLOWER AND POTATO GNOCCHI

Toasted hazelnut and onion cream, baby spinach, grilled green beans, sultana and caper ragout

## THIRD COURSE

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### PEPPERMINT CRISP FABERGE INSPIRATION

Dark chocolate peppermint mousse, caramel whipped ganache and choc mint gelato

Or

### ANA PAVLOVA

Lemon and raspberry cheesecake, meringue and raspberry sorbet

**10% OFF**  
ON ALL SELECTED HAZENDAL WINES  
FOR ALL JAZZ CLUB GUESTS

## WHITE WINE

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Hazendal Semillon/  
Sauvignon Blanc 2018 | 295

Hazendal  
Chardonnay 2018 | 285

Hazendal  
Chenin Blanc 2018 | 285

Hazendal  
Roussanne 2018 | 340

## RED WINE

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Hazendal  
Syrah 2017 | 400

Hazendal  
Pinotage 2017 | 380

Hazendal  
Pinot Noir 2017 | 450

Hazendal Cabernet  
Sauvignon 2017 | 430