



HAZENDAL

ANNO 1699

JAZZ CLUB

MENU

Babushka black baguette, citrus infused farm butter

FIRST COURSE

GARLIC AND LIME PRAWN SALAD

Chopped spinach, cos lettuce, mint and coriander, charred corn, grilled peppers with garlic, cashew, lime fried prawns and Halloumi cheese (V)

Or

DUCK WALDORF SALAD

Textures of grapes, dried cranberries, candied walnuts and pumpkin seeds, with poached apple, blue cheese dressing and lightly smoked duck breast

Or

BRAISED BEEF AND CHORIZO PELMINI

Roast tomato and bell pepper soup, sour cream and dill

SECOND COURSE

SLOW BRAISED BEEF SHORT RIB

Curried pumpkin and spinach ragout, apricot chutney, rosemary and lemon pomme purée

Or

ROAST CHICKEN BALLOTINE

Mushroom and herb stuffing, potato, charred onion and crisp pork belly gnocchi, 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

TRUFFLE MUSHROOM TAGLIATELLE

Roast mushroom ragout, parmesan and peas

THIRD COURSE _____

PEPPERMINT CRISP FABERGÉ INSPIRATION

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

Or

APPLE SHARLOTKA

Cream cheese mousse, hazelnut praline, thyme ice cream

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

WHITE WINE _____

Hazendal Semillon/
Sauvignon Blanc 2018 | 295

Hazendal
Chardonnay 2018 | 285

Hazendal
Chenin Blanc 2018 | 285

Hazendal
Roussanne 2018 | 340

RED WINE _____

Hazendal
Syrah 2017 | 400

Hazendal
Pinotage 2017 | 380

Hazendal
Pinot Noir 2017 | 450

Hazendal Cabernet
Sauvignon 2017 | 430