



HAZENDAL

ANNO 1699

JAZZ CLUB

MENU

Babushka black baguette, citrus infused farm butter

FIRST COURSE

SMOKED DUCK, SHITAKE AND KOMBU BROTH

Seared duck breast, cranberry and confit duck blinchiki

Or

GRILLED GREEN SALAD WITH POACHED APPLE AND PEAR

Celery, mixed micro herbs, baby marrow, mangetout, lemon and sweet mustard vinaigrette

Or

HAKE, SMOKED SNOEK AND PRAWN CROQUETTES

Served on a flavourful chermoula medley of baby spinach, warm tomatoes, olives and bell peppers

SECOND COURSE

ROAST CHICKEN ROULADE

Miso mushrooms, chestnut bisque, potato pancakes and crème fraîche

Or

SLOW BRAISED LAMB

Garlic white bean, carrot and fennel ragout, pomme purée

Or

GRILLED OSTRICH

Creamy butter curry samp, gruyère cheese and spiced butternut salsa

Vegetarian Option

MUSHROOM, HAZELNUT AND BARLEY RISOTTO

Salted cucumber, kale, Gorgonzola cheese, roast pickling onions and hazelnut foam

THIRD COURSE _____

SESAME AND NAARTJIE PANNA COTTA

Candied naartjie compote, sesame seed tuille

Or

NOUGATINE

Hazelnut and salted caramel frozen nougatine and malted Sable Breton

Or

FABERGE

Banana, coconut and rum chocolate Fabergé egg inspiration

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 | 340

Hazendal
Pinotage 2017 | 300

Hazendal
Pinot Noir 2017 | 380

Hazendal Cabernet
Sauvignon 2017 | 365