

## Starters

<b>Soup of the day</b>	R90
<b>Baby beetroot   deep fried goats' cheese   orange gel</b> Clouds Pinot Noir	R95
<b>Ravioli   butternut   pine nuts   parmesan   burnt butter</b> Clouds Chardonnay	R95
<b>Steamy Mussels in white wine broth (100g)</b> Clouds Sauvignon blanc	R95
<b>Pear   asparagus   blue cheese salad</b> Clouds Chenin blanc	R100
<b>Duck spring rolls   sweet chilli &amp; oyster sauce   greens</b> Clouds Pinot Noir	R110
<b>Smoked Salmon tartar   capers   lemon pearls   cream cheese melba toast</b> Clouds MCC	R160

## Mains

<b>Ravioli   butternut   pine nuts   parmesan   burnt butter</b> Clouds Chardonnay	R145
<b>Steamy Mussels in white wine broth</b> Clouds Sauvignon blanc	R145
<b>Home-made pasta of the day - ask your waiter what's cooking</b>	R160
<b>Quail   Mediterranean couscous   pineapple salsa</b> Clouds Chardonnay	R185
<b>Steamy Mussels in white wine broth</b> Clouds Sauvignon blanc	R145
<b>Fish of the day – ask your waiter for today's catch</b> Clouds Sauvignon blanc	R250
<b>Grilled Beef fillet   parsnip puree   horseradish   jus</b> Clouds Shiraz or Clouds Red blend	R275

## Desserts

<b>Lavender Crème brulee   fresh berries   Berry compote</b> Rickety Bridge Special late harvest	R85
<b>Fruit tartlet   lemon passion fruit curd   vanilla ice cream</b> Frangelico	R95
<b>Chocolate fondant   orange vanilla ice-cream   popping candy</b> Beaumont Cape Vintage Port	R120