




# HARBOUR HOUSE

RESTAURANT

## TASTING MENU

### BBQ JACKFRUIT TACO

Crispy wonton, pulled jackfruit, spicy tomato aioli, chili, lime, avocado & coriander

 *Saronsberg Sauvignon Blanc*

### HARBOUR HOUSE ARANCINI

Roasted butternut, creamy gorgonzola, roasted garlic dressing, orange masala oil, balsamic caviar & curry leaves

 *Glenelly Chardonnay*


### RAVIOLI EN BRODO

*Crispy pork belly, umami shellfish broth, langoustine ravioli, parsley gremolata & baby sorrel*

 *Flagstone Pinot Noir*

### MAC N CHEESE CANNELLONI

Emmenthal cheese, smoked paprika beurre noisette, grilled prawn & micro green salad

 *Lanzerac Chenin Blanc*

### TONKA BEAN PANNA COTTA

Roasted berries, chocolate soil & miso crème anglaise

 *Pierre Jourdan Ratafia*

3 COURSE TASTING MENU R195 / WITH WINE PAIRING R315  
5 COURSE TASTING MENU R295 / WITH WINE PAIRING R495