



# Freedom Hill

RESTAURANT & WINERY

## SET MENU 1

R195 p.p

Oxtail stuffed Calamari Tubes with Gooseberry Jus and Olive Oil

or

Warm Goat Cheese, Rocket and Courgette Tart  
with Minted Apple and Yoghurt Salad and Watercress Cream

Pan fried Sichuan-Spiced Duck Breast and Confit Duck Leg with Pickled Ginger,  
Mandarin Orange, Tatsoi and Baby Corn Salad and Raspberry Vinaigrette

or

Rump of Lamb served with Parmesan Potatoes,  
caramelized Butternut and Garlic accompanied by Rooibos Infused Jus

Apricot Meringue Cake with Cardamom Cream

or

Raspberry and Lime Cheese Cake with Plum and Pistachio Sauce



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## SET MENU 2

R200 p.p

Fresh West Coast Mussels cooked in a Garlic and White Wine Cream sauce  
with a hint of Ginger and Saffron

or

Quail Spring Roll served with Pumpkin Seed and Chive Salad  
Peanut Oil and Parsley Emulsion

or

Crocodile Tail Pan Fried and served with a Salad of Fresh Herbs  
and Tropical Fruits accompanied with Home Made Tequila and Chilli Jam

Rack of Lamb served with Parmesan Potatoes,  
caramelized Butternut and Garlic accompanied by Rooibos Infused Jus

or

Fresh Linefish with Macadamia Nut Crust, Wilted Bok-choy,  
New Potatoes and Lemon Grass Butter

or

Roasted Loin of Venison Fine Ratatoulli,  
Ginger, Sweet Potato and Herb Mash and Cocktail Tomato Confit

Pecan Nut Pie flavoured with Maple and Vanilla  
served warm with Homemade Vanilla and Maple Ice Cream

or

Trio of Homemade Ice Creams with Fruit Coulis and Cumin Shortbread

or

Rich Rustic Rum and Dark Chocolate Mousse Terrine  
with Homemade Tuille and Almond Brittle and Cointreaux Mousse



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## SET MENU 3

R200 p.p

Garlic and Coriander Soup served with Soured Cream and Homemade Bread

Sweet and Sour Salmon served on Cucumber Noodles  
spiced with Cumin and Orange

Lemon Sorbet with Candied Lemon Peel

Quail stuffed with Quail Eggs  
served on Pumpkin Seed Polenta Cakes and a Ginger Scented Jus

Plum and Pistachio Parcels  
served with Sugared Chilli and a Red Berry Coulis





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## SET MENU 4

R150 p.p

Fresh Mussels steamed with Celeriac, Carrot and Leek  
served in a Spicy Tomato Sauce

Yellow Pepper Gazpacho  
served with Smashed Basil and Iced Olive Oil

Tea Smoked Chicken Breast served on Braised Endive,  
splashed with Pineapple and Chilli Jam

Warm Brie served with Figs and Pomegranate Essence

Summer Berry Pudding with Sparkling Jelly



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## SET MENU 5

R200 p.p

Chinese Vegetable Noodles with Pickled Ginger and Soy Sauce

Lamb Fillet, Couscous and Chickpea Salad  
dressed with a Smoked Aubergine Cream

A darne of Salmon with Orange, Dill and Black Pepper,  
served over Truffle Oil Mash and Braised Fennel Bulb

Gorgonzola and Pear Wontons served with Mirin Syrup

Coconut, Almond and Toffee Parfait served on Coconut Cream





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## SET MENU 6

**R195 p.p**

Layers of Chicken Breast, Nachos, Guacamole,  
Tomato Relish served with Chive Cream Cheese

Black Bean and Lentil Salad served with Sesame Dressing

Mango Sorbet topped with Frozen Strawberries

Lamb Burger with Blue Cheese, Smoked Red Peppers, Rocket and Brioche,  
served with Masala Roasted Potato Wedges

Apple Tart Tatin splashed with Fresh Cream  
and a Bitter Chocolate Sauce



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## SET MENU 7

R220 p.p

Calamari Steak pan-fried  
served with Green Hommous and Tomato Coulis

Caramelized Butternut Gnocchi served on Wilted Tatsoi,  
dressed with a Walnut and Parsley Oil

Chicken Breast stuffed with Mint and Coriander Chutney,  
served on a Chinese Mushroom and Noodle Salad

Creamy Strawberry and Black Pepper Soup,  
served with Balsamic Syrup and Crème Fraiche

Pecan Nut Tart flavored with Maple and Vanilla Pod,  
served warm with Homemade Vanilla Ice Cream



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## SET MENU 8

R230 p.p

African Spiced "Frikkadel" with Caramelized Sweet Potato  
and a Macadamia Nut Pesto Sauce

Fresh Mussels and Clams simmered in a Garlic Cream Sauce  
served on Tagliarini and brushed with Green Chilli Relish

Smoked Duck Breast served warm on a Salad of Watermelon and Feta,  
splashed with a Raspberry Verjuice Dressing

Steamed Linefish with Avocado  
and Roasted Baby Tomato and Olive Ragout

Pickled Pears resting on a Gorgonzola Cheesecake

Honeyed Berry Pancakes with Anglaise and Toasted Almonds



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## SET MENU 9

R300 p.p

Mushroom and Dill Stuffed Baby Calamari  
served with Slow Baked Tomatoes,  
Yellow Pepper Relish and an Olive Oil Dressing

Lemon and Ginger Couscous Salad  
with Slivers of Smoked Beef, splashed with Basil Froth

Crayfish Ravioli served with Steamed Sweet Peas and a Sage Butter Sauce

Lamb Loin served on Cardamom Rice Pilaf,  
Baby Corn with a Rosemary Jus

Warm Goat Cheese rolled in Pecan Nuts served with Homemade Preserves

Hot Chocolate Pot served with Cinnamon Biscuits



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## SET MENU 10

R270 p.p

Sashimi of Tuna served with Wasabi Cream  
and a Toasted Sesame Seed and Soy Dressing

Salad of Belguim Endive, Parmesan, Artichoke Hearts  
and New Potatoes folded into Garlic Mayonnaise

Lime and Ginger sorbet

Roast Fillet of Beef served with Ratatouille and Dauphinoise Potatoes,  
coated with Bone Marrow Gravy

Passion Fruit Tartlet served with Crème Fraiche

Homemade Chocolates served with Espresso