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# THE WILD FIG RESTAURANT

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## Set Menu A

### Tomato & Feta Tart

*baby greens, basil dressing*

### Pecorino Crusted Chicken Breast

*roast veg, new potatoes, caper butter*

### Grilled Sirloin Steak

*roast veg, new potatoes,  
creamy green peppercorn sauce*

### Butternut & Shitaki Coconut Curry

*baby spinach, basmati rice*

### Lemon Drizzle Cake

*vanilla ice cream, lemon curd  
toasted almond flakes*

R375 per person

## Set Menu C

### Springbok Carpaccio

*capers, pecorino, balsamic reduction*

### Wild Mushroom Tart

*thyme sautéed wild mushrooms,  
cream cheese, pecorino*

### Pumpkin Soup

*roasted pumpkin seeds, salsa verde*

### Herb Crusted Linefish

*roasted courgettes, red onion, new  
potatoes, lemon cream sauce*

### Crispy Roast Duck

*roast veg, new potatoes, orange  
& van der hum sauce*

### Grilled Sirloin Steak

*roast veg, new potatoes, creamy  
mushroom sauce*

### Slowly Roasted Lamb in Phyllo Pastry

*roast veg, new potatoes, minted  
Greek yoghurt*

### Creamy Lemon Chardonnay Risotto

*grilled artichokes, porcini mushrooms,  
walnuts & pecorino*

### Dessert Platter

*chocolate brownie, peppermint crisp  
pudding, white chocolate cheese cake*

R440 per person

## Set Menu B

### Phyllo Cigar

*mushroom, spinach, feta,  
herb mayonnaise, salsa verde*

### Grilled Linefish

*char grilled courgettes, red onion,  
baby potatoes, lemon butter*

### Stuffed Chicken Breast

*herb mash, creamy tomato &  
marjoram sauce*

### Grilled Sirloin Steak

*roast veg, creamy mushroom sauce*

### Wild Mushroom Ragout

*fresh pappardelle pasta, creamy  
white wine & garlic sauce*

### Creme Brulee

*smooth & creamy custard,  
caramelized sugar*

R395 per person

*We look forward  
to hosting you  
at  
The Wild Fig  
Restaurant*

*... that country feeling  
on your doorstep...*