



# Chocolate menu

2 course R218 | 3 course R278 | 3 course menu with wine pairing R458\*

## starter

ravioli of confit duck, dark chocolate, chilli & ginger,  
cauliflower purée, prawn popcorn, macadamia nuts, fermented savoy cabbage,  
pea shoot, coconut espuma & dark chocolate-balsamic syrup  
(waterford library collection riesling) price per glass R70

## main course

venison loin fried with hint of cinnamon,  
butternut fondant, pickled baby beet, cranberries,  
exotic mushroom vinaigrette & dark chocolate scented jus  
(waterford kevin arnold shiraz) price per glass R85

## dessert

back due to popular demand... dark chocolate fondant  
with rose geranium chocolate truffle centre, raspberry marmalade,  
turkish delight & vanilla pod ice cream  
(waterford heatherleigh) price per glass R50



\*choose the wine pairing option and receive a voucher for the wine and chocolate experience at waterford estate