



**ERNIE ELS**  
WINES

## M E N U

### **Lamb Shank**

*R120*

With red wine sauce, served on olive oil mashed potatoes.



### **Slow-braised Pork Neck**

*R90*

With whiskey and espresso sauce, served with a carrot and potato mousse.



*The above dishes are served with ginger sweet potatoes,  
creamed spinach, broccoli au gratin and a beetroot sambal.*



### **Veal Mince Burger**

*R90*

On a bed of lettuce with red wine onion confit, marinated tomatoes and basil, marinated cucumber slices and cream cheese & avocado mousse.



### **Sirloin Steak**

*R130*

250g Swiss Chalmar Sirloin served with a salsa verde butter, garden salad and French Fries.



### **Vegetarian Dish**

*R90*

Mixed vegetables and cashew nut curry, served with Basmati rice and tomato sambal.



### **Cheese Platter**

*R140*

A variety of 8 hard & soft cheeses served with preserves  
and freshly baked bread.



*All chef specialties are served with a complimentary glass of  
Ernie Els Signature 2004.*