

12A

THE TWELVE APOSTLES
HOTEL AND SPA

MAMMA MIA

Created and inspired by Executive Chef Christo Pretorius
and His Kitchen Brigade

Welcome Drink

Méthode Cap Classique

Bread Course

Meze Platter

fluffy feta and mozzarella pitta bread | kritsinia bread sticks
loaded hummus | tirokafteri | melitzanosalata

Amuse Bouche

Spanakopita

crispy filo tartelette | creamy feta foam | spinach crème purée

First Course

Barbequed Octopus

fava purée | caramelised onion crème | pickled onion
roast tomato and oregano relish | onion broth

Second Course

Crayfish Orzo Risotto

roast gemista purée | green onion oil | crispy feta crumble
crayfish bisque | ouzo gel

Third Course

Spiced Lamb Rack

aubergine imam bayildi | green beans | baby onions
miso aubergine purée | lamb jus

OR

Grilled Sea Bass

tarhana pasta | baby marrow | Parmesan velouté | cured lemon
dried baby tomatoes

Fourth Course

Karoo Blue

caramelised Karoo Blue | onion and thyme waffle
burnt honey and cranberry gel

Fifth Course

Loukoumades

honey-glazed loukoumades | Greek yoghurt & honey
citrus vanilla mousse | pistachio crumble | citrus gel

Mignardises

Selection of Chef Gina's Celebrational Sweet Treats