

Bar Bambino Father's Day

Bar Bambino

Sunday, 20 June 2010

Starter

.....
Chilled cucumber and yogurt soup with a chili-mint, peanut, and coriander chutney

or

Venison samoosas

Of Indian influence with a decisively spicy-gamey note. Crispy turn-overs with a lightly spicy filling.

Salad

.....
Watermelon and watercress salad with ginger juice dressing and macadamia nuts

or

From the Braai: Lemon leaf grilled bacon-wrapped sausage on corn and peppadew salad

Inspired by open-grill cooking of the veld. Sausage spiced with nutmeg and clove and grilled with lemon leaf. Served over a salad of grilled local corn and piquant pickled peppers.

Main

.....
Cape Malay curry: house-made curry with either lamb or vegetables served with sambals and saffron rice

The cornerstone dish of the Cape Malay style: an African spice influenced curry done with a European flair. Traditionally served with a variety of add-in flavorings, the sambals, and nutty saffron rice.

Dessert

.....
Warm apricot malva with brandy-caramel sauce

A bread pudding with local Blenheim apricots and boozy caramel sauce.

or

Tropical fruit shaved-ice with butter and jam cookies

Passionfruit is the backbone for cooling shaved iced and house-made mango jam add a new dimension to our famous butter cookies..

**\$55 per person, wine pairing \$35 additional
(excluding tax and gratuities)**