



GREENHOUSE



FOOD & BEER PAIRING DINNER

Greenhouse & Aegir Project Brewery Collaboration

Chef Ashley Moss & Brewer Rory Lancellas have joined forces to create a food & beer pairing event not be missed!



CRAFT MENU

lavash stout bread rolls, leek ash butter
CALIFORNIA STEAMIN

mushroom cone, malt cream, coco nibs
yellowtail tartare, kelp, pickled kohlrabi
PALE UIL

"Release the Kraken"
BLANC DE SAVANT

hops smoked trout, grapefruit soy,
baby leeks, barley miso risotto
RED RYE

beef fillet, shallots, shitake, coffee roast
carrots, braised beef shin potjie,
pap espuma
MIDNIGHT PORTER

beer, crisps & pretzels
GIANT IPA

emmental soufflé
WEE HEAVY

VEGETARIAN MENU

lavash stout bread rolls, leek ash butter
CALIFORNIA STEAMIN

mushroom cone, malt cream, coco nibs
seaweed daaltjies dune spinach, kelp
PALE UIL

sweet potato & coastal plants
BLANC DE SAVANT

grilled smoked eggplant, grapefruit,
baby leeks, barley risotto
RED RYE

salt baked celeriac, coffee roast
carrots, shitake tomato fondue,
pap espuma
MIDNIGHT PORTER

beer, crisps & pretzels
GIANT IPA

emmental soufflé
WEE HEAVY

WHERE - Greenhouse, 93 Brommersvlei Rd, Constantia
BOOK IN ADVANCE - reservations@greenhouserestaurant.co.za

PRICE - R 480 per person
WHEN - 7, 14 & 21 July & 4 August 2017

reservations@greenhouserestaurant.co.za
greenhouserestaurant.co.za



share your experience
#greenhousect