

SPRING MENU

2 Course (starter & main) R285; Veg R240 / Wine pairing R120
3 Course (starter, main & dessert) R355; Veg R310 / Wine pairing R220

Woodfired sourdough
add Smoked snoek pâté R65

STARTERS

Potato, spinach & bacon broth
Klein Constantia Organic Sauvignon Blanc 2016

Peri-peri chicken livers, chargrilled sourdough
Klein Constantia Riesling 2016

Country pork terrine, red onion jam & mesclun leaves
Klein Constantia Chardonnay 2016

Crumbed halloumi, grilled aubergine & sweet red pepper sauce
Klein Constantia Estate Sauvignon Blanc 2019

MAINS

Paneer butter masala & coal baked naan
Klein Constantia Cuveé Anabel Rose 2019

Fish of the day
Klein Constantia Organic Sauvignon Blanc 2016

Angus sirloin, duck fat Nicola potatoes, parmesan black pepper sauce & spring veg
Klein Constantia Estate Red Blend 2017

DESSERTS

Crêpe suzette & Madagascan vanilla bean ice cream
Klein Constantia Vin de Constance 2015

Local cheese platter
(R40 supplement)
Klein Constantia Vin de Constance 2015

Kindly note that a discretionary 12% service charge is added onto tables of 6 or more