

MENU

2 Course (starter & main) R320; Veg R235 / Wine pairing (2 wines) R120
3 Course (starter, main & dessert) R425; Veg R330 / Wine pairing (3 wines) R220

Woodfired sourdough
add Smoked snoek pâté R60

STARTERS

Soup of the day
Klein Constantia Chardonnay 2016

Peri-peri chicken livers
Klein Constantia Riesling 2016

Hot smoked salmon salad, fine beans, new potatoes
Klein Constantia Chardonnay 2016

Escargot in garlic herb butter, gruyere gratin and baguette
Klein Constantia Riesling 2016

MAINS

Boland & truffle penne pasta
Klein Constantia Chardonnay 2016

Fish of the day
Klein Constantia Organic Sauvignon Blanc 2016

Duck confit, roast potatoes, pine nut & raisin salsa, minted chimichurri
Klein Constantia Cabernet Sauvignon Shiraz 2016

DESSERTS

Hot chocolate lava cake & vanilla ice-cream
Klein Constantia Vin de Constance 2014

Local cheese platter
(R40 supplement)
Klein Constantia Vin de Constance 2014

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