

2 course - R345 (R265 vegetarian) - Wine pairing (2 wines) R120  
3 course - R445 (R365 vegetarian) - Wine pairing (3 wines) R220

## **STARTERS**

### WARM PATAGONIA CALAMARI SALAD

Chorizo, chilly dressing, Nicola potatoes  
*Cuvee Anabel Rose 2019*

### CHICKEN LIVERS

Creamy peri-peri butter, caramelised onion, brandy flambe, baguette  
*Riesling 2016*

### CRUMBED CHEESE

Aged cheddar, parmesan & gouda, guava preserve, mesclun salad  
*Chardonnay 2017*

## **MAINS**

### FISH OF THE DAY

Beurre noisette & caper sauce, Nicola potatoes, tenderstem broccoli  
*Estate Sauvignon Blanc 2019*

### WILD MUSHROOM FARFALLE

Garlic, chilli, parmesan, parsley  
*Chardonnay 2017*

### DUCK CONFIT

Sarladaise potatoes, roasted shallot, salsa verde, green salad  
*Cuvee Anabel Rose 2019*

## **DESSERTS**

### APPLE HOT POCKET

Toffee sauce, vanilla ice cream, toasted almonds  
*Klein Constantia Vin de Constance 2015*

### CHEESE PLATE

A selection of local cheeses, served with Mitzi's crackers & preserve  
(R50 supplemental charge on set menus)  
*Klein Constantia Vin de Constance 2015*

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