

**2 course - R345 (R265 Vegetarian) - Wine pairing (2 wines) R120 / R160**  
**3 course - R445 (R365 Vegetarian) - Wine pairing (3 wines) R220**

### **STARTERS**

#### WARM PATAGONIA CALAMARI SALAD

Chorizo, chilly dressing, Nicola potatoes

*Cuvee Anabel Rose 2019*

#### SWEET & SOUR PORK

Battered pork fillet, sweet Malay spiced sauce, coriander egg noodles

*Riesling 2016*

#### ROASTED BUTTERNUT SOUP

Toasted Sourdough

*Chardonnay 2017*

### **MAINS**

#### FISH OF THE DAY

Roasted Kara sweet potato, coconut & lime mayonnaise, coriander salad

*Metis Sauvignon Blanc 2017*

#### ARTICHOKE GRATIN

New potatoes, roasted vine tomatoes, spinach salad

*Estate Sauvignon Blanc 2019*

#### SKILLET CHUCK EYE STEAK

Pommes Frites, Café au lait sauce, fine French beans

*Estate Red Blend 2016*

### **DESSERTS**

#### DULCE DE LECHE SPRING ROLLS

Caramelised sweet milk, chopped mint ice cream

*Method Cap Classique 2017*

#### 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