

2 Course - R375 (R295 Vegetarian)

3 Course - R475 (R395 Vegetarian)

Wine pairing per dish - R60 per 100ml

Vin de Constance Pairing - R100 per 25ml

STARTER

CLASSIC CEASAR SALAD

Chicken thigh, gem lettuce, Parmesan en crouete, fried quails egg & crispy bacon

Estate Sauvignon Blanc 2021

BURRATA

Chorizo, grilled sweet peppers, basil, aged balsamic & toast

Perdeblokke Sauvignon Blanc 2015

WILD MUSHROOM ARANCINI

Spring onions, Parmesan and truffle aioli

Reserve Sauvignon Blanc 2016

SALMON SALAD

Franschhoek hot smoked, new potatoes, fine beans, watercress, rocket, apple, buttermilk dressing

Metis Sauvignon Blanc 2018

MAIN

VEGETARIAN TART

Puff pastry, artichoke, Chevre Frais, caramelised onions, zucchini salad, chilli mango dressing

Reserve Sauvignon Blanc 2016

FISH OF THE DAY

Crushed baby potatoes, autumn tomato & celery relish, wilted spinach

Metis Sauvignon Blanc 2018

PORK BELLY

Braised baby cabbage, duck fat potatoes, whole grain mustard jus

Riesling 2017

DESSERT

CHOCOLATE TORTE

Dark Valrhona chocolate, caramel sauce, madagascan vanilla bean ice-cream, shortbread crumb

Blanc de Blanc 2019

CHEESE PLATE (R50 SUPPLEMENTAL)

A selection of artisanal local cheeses, roast nuts, crackers & preserves

Vin De Constance 2017

Please note a 12% service charge is added to tables of 6 and more