

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

PERI - PERI CHICKEN LIVERS

Free-range chicken livers, caramelised onion, fresh cream, brandy flambée, bread

Riesling 2017

BURRATA

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

Perdeblokke Sauvignon Blanc 2015

RED PEPPER PRAWNS

Lightly curried prawns, red peppers, tomato, coconut, baguette

Anabel Rose 2022

3 CHEESE SOUFFLE

Mesclun Salad, lemon & Lime dressing - 20 minute wait!

Metis Sauvignon Blanc 2018

MAIN

GNUDI

Spinach & ricotta gnudi, butternut puree, beurre noisette, pine nuts

Reserve Sauvignon Blanc 2016

FISH OF THE DAY

Prawn velouté, potato prawn & veg spring roll, fine beans and cabbage slaw

Estate Sauvignon Blanc 2021

FREE RANGE BEEF

Cauliflower puree and floretes, salsa verde, bone marrow croquette

Estate Red Blend 2020

PORK BELLY

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

Riesling 2017

DESSERT

APPLE TART

Caramel sauce, roasted green apples, whipped meringue, puff pastry

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