

2 course - R 395 (R 295 vegetarian) | 3 course - R 495 (R 395 vegetarian)

Wine Pairings R60 per 100ml

Per Vin de Constance R 250 per 50ml

STARTERS

TORCHED BURRATA

Basil, chives, spring onion, bistro tomatoes tossed in balsamic torched
grapefruit

Clara Sauvignon Blanc 2022

PARMA HAM SALAD

Watermelon, sweet melon, lime dressing, crispy leek and toasted pistachios

Chardonnay 2022

BEETROOT SALAD

Roasted beetroot, chevre frais, raspberry vinaigrette, mesclun leaves & pumpkin seeds,
Goats cheese & garlic rosemary.

Metis Sauvignon Blanc 2018

HARISSA STEAK TARTARE

Chive Aioli, Cognac with toasted focaccia

Estate Red 2021

MAINS

VEGETARIAN

Potato gnocchi, napolitana sauce, basil pesto, balsamic glaze, parmesan tuile

Sauvignon Blanc 2022

FREE RANGE COCNUT CHICKEN CURRY

With cumin rice, pineapple salsa, poppadom and coriander shoots parsley

Chardonnay 2020

FISH OF THE DAY

Exotic mushrooms, minted peas, parsley cream, potato crisps

Metis Sauvignon Blanc 2018

FREE-RANGE BEEF

Aniseed carrots, leek oil tender stem broccoli, potato gratin, Vin de Constance jus

Anwilka 2018

DESSERTS

DESSERT OF THE DAY

Please ask your waitron

Blanc de Blanc Cap Classique 2019

CHEESE PLATE

A selection of artisanal local cheeses, roasted nuts, crackers & preserve

(R50 supplemental charge)

Vin de Constance 2020