

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.

*Clara Sauvignon Blanc 2022*

### LINEFISH CEVICHE

Coriander, lime, orange, shallots, avocado mousse & smoked olive oil wonton

*Estate Sauvignon Blanc 2022*

## MAINS

### VEGETARIAN

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

*Sauvignon Blanc 2022*

### FREE-RANGE COCONUT 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 (Fillet - R60 supplemental charge)

Baba ghanoush, confit garlic, grilled baby onion, sous vide mushroom, chimichurri

*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*