

2 Course - R395 (R295 Vegetarian)

3 Course - R495 (R395 Vegetarian)

Wine pairing per dish - R60 per 100ml

Vin de Constance - R250 per 50ml

STARTER

GARLIC MUSSELS & WHITE WINE

Fresh focaccia, chickpea shoots, braised onions & confit garlic

Estate Sauvignon Blanc 2022

FREE RANGE SOUS-VIDE CHICKEN FILLET

Chestnut bisque, balsamic glazed shallots, citrus creme fraiche, radish & shitake mushrooms

Chardonnay 2022

LEEK, POTATO & METIS SOUP

Potato doughnuts, flat leaf parsley & black pepper

Perdeblokke Sauvignon Blanc 2022

CRUMBED CAMEMBERT

Baby heirloom tomatoes, basil, orange & basil pesto

Metis Sauvignon Blanc 2019

MAIN

WILD MUSHROOM & TRUFFLE RISOTTO

Exotic wild mushrooms, Grana Padano, sorrel & walnut pesto

Chardonnay 2022

KC WAGYU & MATURED CHEDDAR BURGER

Caramelised onion, pickled cucumber, cos lettuce, Ox heart tomato, french fries, chive & citrus aioli

Estate Red Blend 2021

FISH OF THE DAY

Creamed garlic prawn & potato with coconut bisque

Metis Sauvignon Blanc 2019

BEEF BRISKET & PORCINI DUST (R60 SUPPLEMENT FOR FILLET)

Leek ash mashed potato, baby beets, carrots, pickled mustard seeds & port jus

Anwilka Red Blend 2018

DESSERT

DESSERT OF THE DAY

Please ask you server

Blanc de Blanc Cap Classique 2020

CHEESE PLATE (R50 SUPPLEMENTAL)

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

Vin De Constance 2020

Kindly note a discretionary 12% service has been added to your bill