

THE WINE LOUNGE

## WINE TASTINGS

KNORHOEK VALLEY TASTING Sauvignon Blanc   Rosé   Chenin Blanc   Simonsberg Blend   Cabernet Sauvignon	250
EXPERIENCE OF "THREE & TWO" Festive Series Cap Classique   Sauvignon Blanc   Chardonnay   Simonsberg Blend   Red Blend	275
WHITE WINE EXPERIENCE Sauvignon Blanc   White Blend   Chenin Blanc   Chardonnay   Vine Dried	275
RED WINE EXPERIENCE Rosé   Simonsberg Blend   Cabernet Sauvignon   Shiraz   Red Blend	275
BLACK SERIES TASTING White Blend   Chardonnay   Shiraz   Red Blend   Vine Dried	300

Buy a case of any wine that you have tasted & a wine tasting price will be waived.



## MENU PLATTERS



R 390

Served from 11am to 6pm OYSTER PLATTER R 250 Six Saldanah Bay Ovsters | MCC | Mustard Seeds | Mizuna SNACK PLATTER R 250 Droëwors | Biltong | Olives | Almonds | Cheese Spread | Sourdough CHEESE PLATTER Colby Jack | Blue Cheese | Camembert | Sweet Wine Butter | Sundried R 300 Tomato | Sourdough COMBO PLATTER Selection of Three Charcuterie | Selection of Three Cheeses | Olives | R 480 Sundried Tomato | Almonds | Sweet Wine Butter | Cheese Spread | Sourdough FRYERS PLATTER R 480 Chicken Strips | Hashbrowns | Spring Rolls | Samoosas | Steak House Fries | Tartar Sauce | Ketchup MACARONS R 110 Assorted Flavours x4 R 220 To take home x8 DESSERT Crème Brûlée R 150 LUNCH Served from 12pm to 4pm NORWEGIAN SALMON R 390 Roasted Beetroot | Green Salad | Carrot Puree | Horseradish cream \* Served with a complimentary glass of Quoin Rock Sauvignon Blanc **BBQ CHICKEN** Green Salad | Carrot Puree | Steak House Fries R 390 \* Served with a complimentary glass of Quoin Rock Rosé

BABY BACK RIBS 750g	1
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Green Salad | Carrot Puree | Steak House Fries

BEEF FILLET 250g

Carrot Puree | Steak House Fries R 450
\*Served with a complimentary glass of Quoin Rock Simonsberg Blend (Red)

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