

# Vino

	by the glass	by the bottle
<b>PROTEA</b>		
Pinot Grigio	30	85
Sauvignon Blanc	30	85
Chenin Blanc	30	85
Chardonnay	30	85
Merlot	30	85
Shiraz	30	85
Cabernet Sauvignon	30	85
Rosé	30	85

<b>TERRA DEL CAPO</b>		
Pinot Grigio	35	95
Sangiovese	40	120
Arné	60	180

<b>CAPE OF GOOD HOPE</b>		
Altima Sauvignon Blanc	55	165
Riebeeksrivier Chenin Blanc	50	150
Caroline (White Rhône style blend)	65	195
Serruria Chardonnay	80	235
Sneeuwkrans Pinot Noir	125	375
Riebeeksrivier Syrah	50	150
Basson Pinotage	80	235

<b>JEAN ROI</b>		
Cap Provincial Rosé	90	265

<b>L'ORMARINS</b>		
Brut (n/v)	50	195
Brut Rosé (n/v)	50	195
Vintage Brut Rosé	50	195
Vintage Blanc de Blancs	65	245
Private Cuvée	120	475

<b>ANTHONIJ RUPERT</b>		
Optima (Bordeaux-style red blend)	90	260
Syrah	150	450
Merlot	150	450

All our wines  
are available to  
enjoy in the  
Antipasti bar  
at our Cellar  
door price.



# TERRA DEL CAPO

ANTHONIJ RUPERT WINES

# Antipasti

PLEASE CHOOSE FROM OUR SELECTION OF SMALL PLATES

## VEGETERIAN

Orzo Salad (V) 85

*Tomato, Cucumber, Dried Olives, Feta, Italian Dressing*

Classic Caesar Salad 145

*Quail eggs, anchovies, croutons*

Beetroot and Carrot Salad (V) (GF) (N) 70

*Citrus Scallion Dressings, Almonds*

Mushroom Arancini (V) 110

*Fontina Cheese, Aioli*

Butternut Ravioli (V) (N) 125

*Hazelnuts, Sage butter*

Smoked Tomato Soup (V) (GF) 65

*Crispy Onions*

## SEAFOOD

Salt & Pepper Squid (GF) 145

*Citrus Aioli*

White Bait (GF) 85

*Dill Mayo*

Sole Picatta 185

*Lemon, Capers*

## MEAT

Pollo alla Cacciatore 170

*Free Range Chicken Thighs, Peppers, Mushrooms, Tomatoes, Olives*

Lamb Porchetta (GF) (N) 125

*Deboned lamb rib, Rocket, Salsa Verde, Pistachio*

Coda alla Vaccinara 185

*Braised Oxtail, soft polenta*

Beef Lasagne 85

## ALTIMA TRUFFLE DISHES

Tagliatelle (V) 115

*Parmesan Cream*

Potato wedges (V) 85

*With Truffle Salt & Truffle Aioli*

## PLATTERS

Classic Italian Cheese platter 265

*Served with fig preserve*

Charcuterie platter 290

*Expertly sourced Mortadella, Salami, Parma ham, Coppa*

Mixed Platter with Charcuterie and Cheese 325

## DOLCE

Panna Cotta (GF) 65

Tiramisu 100

Cake of the day 75

Ice cream 55

*Ask your waiter for flavour of the day*



ESTATE PRODUCED TRUFFLES, HONEY, OLIVES & OLIVE OIL  
HERBS & VEGGIES IN SEASON, ESTATE PRODUCED | ESTATE RAISED BLACK ANGUS BEEF  
EXPERTLY SOURCED LOCAL & INTERNATIONAL ARTISANAL CHEESE & CHARCUTERIE

(V) Vegetarian | (GF) Gluten Free | (N) Contains Nuts