

Appetisers

(VG) Spring Salad **R90**

Avocado, Chickpeas, Pickled Cucumber, Green Beans, Greens & Creamy Mint Dressing

(V) Garlic Labneh **R125**

Tenderstem Broccoli, Poached Egg, Chilli Oil & Crispy Onions

Octopus Ceviche **R130**

Herbs, Red Onion, Citrus Dressing, Avocado, Miso Aioli & Rice Paper Cracker

Crispy Calamari Salad **R95**

Cucumber, Red Onion, Coriander, Pineapple, Sweet Spicy Dressing & Sesame Seeds

Mains

Gourmet Burger **R170**

Please ask your service ambassador for the flavour of the day

Deboned Chicken Thighs **R150**

Cape Malay Sauce, Coriander Chutney, Butternut Risotto, Green Beans & Toasted Almonds

Deboned Pork Neck **R165**

Fondant Potatoes, Carrot Puree, Broad Beans, Baby Beets & Pork Jus

Navarin Lamb **R230**

New Potatoes, Green Beans, Carrots, Peas, Turnips & Gremolata

Grilled Hake **R165**

Pork Lardons, Spinach, Potato Gnocchi, Roast Tomatoes, Pea Puree & Mint Salsa Verde

Linguine **R220**

Mussels, Prawns, White Wine, Tomato, Dill, Red Peppers & Herbs

(V) Potato Gnocchi **R145**

Butternut, Carrots, Harissa, Mint, Almonds, Brown Butter Cream Sauce

Desserts

Milk Chocolate Mousse **R100**

Tonka Bean, Strawberry, Geranium, Meringue Shards & Strawberry Gel

(VG) Passion Fruit Chocolate Panna Cotta **R100**

Coconut, Orange Blossom Sorbet & Pineapple Mint Salsa

Matcha Ice Cream Bar **R100**

White Chocolate, Almonds & Orange Zest

Ice Cream or Sorbet Trio **R75**

Please ask your service ambassador for the flavour of the day

Cheese Platter **R150**

Selection of Three Cheeses, Preserves & Toasted Bread

Tasting Menu

Welcome Drink

1st Course

Octopus Ceviche

Herbs, Red Onion, Citrus Dressing, Avocado, Miso Aioli & Rice Paper Cracker

Louisvale Sauvignon Blanc

2nd Course

(V) Potato Gnocchi

Butternut, Carrots, Harissa, Mint, Almonds, Brown Butter Cream Sauce

Louisvale Chavant

3rd Course

Deboned Pork Neck

Fondant Potatoes, Carrot Puree, Broad Beans, Baby Beets & Pork Jus

Louisvale Chardonnay

4th Course

Milk Chocolate Mousse

Tonka Bean, Strawberry, Geranium, Meringue Shards & Strawberry Gel

Cap Classique Chardonnay/Pinot Noir

R300 per person without Wine

R500 per person with Wine

Please inform your service ambassador if you have any dietary requirements that the kitchen needs to be informed of

**Due to time constraints, it is essential that all parties at the table order the Tasting Menu
To ensure prompt service and quality**

Last order for our Tasting Menu is 14h00



MCC

Louisvale Cap Classique Brut Chardonnay	R80	R310
Louisvale Cap Classique Brut Chardonnay/Pinot Noir Rose	R80	R310

White Wine

Louisvale Chardonnay	R75	R280
Louisvale Chavant	R55	R210
Louisvale Unwooded Chardonnay	R40	R140
Louisvale Sauvignon Blanc	R40	R140

Rosé

Stone Road Cinsault Rosé	R30	R115
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Red Wine

Louisvale Merlot	R50	R180
Louisvale Cabernet Sauvignon	R50	R180
Louisvale Dominique	R55	R210
Louisvale Limited Merlot	R100	R355
Louisvale Limited Cabernet Sauvignon	R100	R375
The Boris	R145	R570
Louisvale V Barrels	R155	R615

Soft Drinks

Cordial	R5
<i>Lime Passionfruit Cola</i>	
Soft Drink	R25
Coke	R30
Coke Lite Fanta Crème Soda	R30
Appetiser Grapetiser	R40
Lipton Ice tea	R40
Still Water 1L	R45
Sparkling Water 1L	R45
Juice per Glass	R25
<i>Orange Apple Berry</i>	
Milkshakes	R50
<i>Vanilla Chocolate Salted Caramel Mixed Berry</i>	
Kahlua Dom Pedro	R60
Jameson Dom Pedro	R65

Hot Drinks

Espresso Single Double	R28 R32
Cappuccino	R34
Latte	R36
Macchiato	R32
Americano	R32
Tea	R32
Hot Chocolate	R36
Chai Latte	R36
Red Cappuccino	R36
Syrup	+R8
<i>Vanilla, Caramel, Hazelnut</i>	
Decaf Alternative	+R5
Milk Alternative	+R10



Beers & Ciders

Craft Cider	R55
<i>Please ask your service ambassador</i>	
Craft Beer	R55
<i>Please ask your service ambassador</i>	
Castle Lite	R35

Spirits

Jameson	R35
Johnny Walker Black	R35
Cruxland Gin	R35
KWV 10year	R35
Vodka	R35