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## FLATBREADS

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**SMOKED TROUT** **R100**

Cream cheese, smoked trout, pickled red onions, caper berries & chives

*\*Upper Hemel-en-Aarde Sauvignon Blanc*

**PARMA HAM** **R100**

Mozzarella, parma ham, basil pesto, roasted cherry tomatoes and rocket

*\*Upper Hemel-en-Aarde Pinot Noir*

**GOAT'S CHEESE** **R100**

Slow roasted sweet garlic with goat's cheese, roasted pearl onions finished with wilted and fresh baby spinach

*\*Upper Hemel-en-Aarde Chardonnay*

**SWEET PEPPER** **R100**

Marinated peppers with feta and caramelised red onions

*\*Bosman Adama Red*

**PECORINO** **R45**

Pecorino cheese, olives, olive oil & chives

*\*Bosman Adama White*

**KIDS MARGHERITA**

Tomato base with mozzarella cheese **R40**

With ham **R50**

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## DESSERT

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**PASTÉIS DE NATA** **R25**

Local chef's take on the classic Portuguese custard tart.

*Subject to availability*

*\*Wine pairing suggestions not included in the price of individual dishes.*

*\*Wine pairing suggestions available by the glass or by the bottle.*

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## TO SHARE

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**ARANCINI** **R60**

Mushroom and mozzarella arancini with wild mushroom sauce

*\*Upper Hemel-en-Aarde Pinot Noir*

**ROASTED AUBERGINE** **R60**

Roasted aubergine with Thai yogurt dressing

*\*Bosman Adama White*

**BEETROOT SALAD** **R65**

Roasted beetroot with a citrus cream cheese dressing, toasted pumpkin seeds and herbed croutons

*\*Upper Hemel-en-Aarde Chardonnay*

**CHICKEN SALAD** **R90**

Smoked chicken and butter lettuce salad with avocado and Caesar dressing

*\*Upper Hemel-en-Aarde Sauvignon Blanc*

**PLATTER**

Selection of Bresaola, spicy chorizo, parma ham, Gruberg cheddar, brie & gorgonzola, crisp flat bread, fig preserve, cherry tomato chutney & olives

**R185**

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## WINTER BOWL

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**HEARTY SOUP** **R75**

*Available over weekends only*

Cumin and smoked paprika flavoured lentil and vegetable soup with home cured bacon lardons. Served with sourdough bread.

*\*Bosman Adama Red*