
FLATBREADS

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**

TO SHARE

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

SOMETHING SWEET

PASTÉIS DE NATA **R25**

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

Subject to availability

CHOCOLATE ROCKS **R25**

Local chef's creation of honeycomb centred rocks covered in chocolate.

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.*