



PLATTERS TO SHARE

A thoughtfully curated collection celebrating the vibrant flavours of the Cape designed for 2-3 guests and crafted to pair beautifully with our wines.

Charcuterie & Cheese Platter

R350

Three locally crafted cheeses, three cured meats, marinated olives, spiced nuts, seasonal preserves and freshly-baked focaccia.

Mezze Platter

R320

Spanakopita spiral, hummus, beetroot, and artichoke dips, seasonal crudités, herbed Kalamata olives, feta-studded peppadews, marinated roasted red peppers and freshly-baked focaccia.

Add on - *Crispy squid* R60

Cape & Coast Platter

R400

Ostrich carpaccio, coriander-spiced meatballs with curried amasi, mini vetkoek, biltong, bacon wrapped peppadew skewers, smoked snoek pâté with crisp flatbread, dried apricots, seasonal pickles and crudités.

Add on - *Pan-fried abalone* R45

Snack Platter

R100

Biltong, spiced nuts and marinated kalamata olives.

Serves 1

FLATBREAD OPTIONS

Neapolitan

R120

Tomato, mozzarella, olive oil and fresh basil.

Add on - *Parma Ham* R45

Burrata R60

Spicy Chorizo & Red Onion

R160

Sliced spicy chorizo, caramelized red onion, mozzarella, chilli crunch and fresh wild rocket.

Fig, Goat's Cheese & Prosciutto

R160

Figs, creamy goat's cheese, thinly sliced prosciutto and fresh wild rocket.

POTATO FRIES

R75

Golden potato fries finished with a hint of rosemary, served with either a freshly-made truffle aioli or tomato sauce on the side.



COLD DRINKS

Water 660ml	R45
<i>Still or sparkling</i>	
Fresh Juices 200ml	R30
Cape Botanicals Sparkling Drink	
Lemongrass, Ginger and Lime	R40
Mint, Lime and Cucumber	R40
Elderflower, Pear and Mint	R40

COFFEE

Single _____ Double _____

Americano	R35	R40
Espresso	R30	R35
Cappuccino	R40	R45
Cortado	R45	

HOT DRINKS

Hot Chocolate	R45
Red Cappuccino	R45
Rooibos or English Tea	R45

There will be an additional cost of **R15** for any **alternative milk** option e.g. almond milk.
