



PLATTERS TO SHARE

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

Charcuterie & Cheese Platter

R375

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

Mezze Platter

R350

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

Add on - *Crispy squid* R60

Cape & Coast Platter

R425

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 & crudités.

Add on - *Pan-fried abalone* R75

Snack Platter

R100

Biltong, spiced nuts & marinated kalamata olives. Serves 1

OUR SUMMER FAVOURITE

Melon & Parma Ham Salad

R150

Seasonal melon, Parma ham & creamy burrata with fresh basil & mint, finished with vibrant spekboom salsa & peppery rocket.

FLATBREAD OPTIONS

Neapolitan

R120

Tomato, mozzarella, olive oil and fresh basil.

Add on - *Parma Ham* R45 / *Burrata* R60

Lamb Kofta, Feta & Mint

R160

Spiced lamb kofta, fior di latte, creamy feta, fresh mint & lemon yoghurt.

Sticky Pork Belly, Peach & Chilli

R160

Slow-cooked sticky pork belly with roasted peach, bocconcini & pickled chilli, finished with fresh basil.

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.