

SNACKS

- Nuts - Original Wine Snack**.....R60
Together with the help of rigorous French winemakers, this combination of luxurious flavours was created to highlight the aromatic notes and fruity white wine, champagne and sparkling wine, making the perfect harmony and balance of this nectar of the Gods and this delicious snack, allowing an incomparable moment of tasting.
- Nuts - Original Beer Snack**.....R60
Inspired by the German culture to accompany the most varied premium and handcrafted beers, the best spices throughout the world were selected with the aim of highlighting the true flavour and the intensity of the beer, creating a perfect harmony and balance between these two combinations.
- Old Road Wine Company Cheese & Charcuterie Board**.....R230
Salami Bezoit, Air Dried Pork Loin, Coppa Ham, Dalewood Wild Mushroom Brie, Green Fig, Huguenot, Boland, Camembert Blue, Grapefruit and Rosemary Marmalade, Macerated Strawberry, Maketaan Marmalade.
- Pork Crisps**.....R60
Bacon Popped Popcorn.....R60
Marinated Olives.....R60

FLAT BREADS

Artisanal flatbreads with no tomato base, specially curated by our head chef, with a small selection of the finest quality ingredients, and cooked to perfection in our wood-fired pizza oven.

Perfect for Sharing | Gluten Free Base optional at additional R30

- Air Dried Pork Loin, Rocket & Red Wine Reduction**.....R130
 with Shaved Parmesan
Pairs perfectly with: Elite Anemos Chenin Blanc | R185
- Glazed Chicken or Pork, Toasted Sesame Seeds**.....R120
Fresh Coriander & Miso Pesto
Pairs perfectly with: Pardonnez - Moi Cinsaut | R95
- Basil Pesto, Sundried Tomatoes, Olives**.....R120
& Toasted Pumpkin Seeds (V)
Pairs perfectly with: Juliette Sauvignon Blanc | R95
- Smoked Provolone, Fennel Spiced Sausage, Olive Oil & Spring Onion**.....R150
Pairs perfectly with: French Corner Red Rhone Blend | R95
- Roasted Pear, Ricotta, Toasted Walnuts & Blue Cheese (V)**.....R120
Pairs perfectly with: French Corner White Rhone Blend | R95
- Beef Heart Pastrami, Red Pepper Pesto**.....R150
& Marinated Buffalo Mozzarella
Pairs perfectly with: The Anvil Shiraz | R89

Vegan option available on request

SIGNATURE DISHES

- Grapefruit Salad**.....R90
*Charred Grapefruit with Toasted Pumpkin Seeds, Confit Tomatoes, Marinated Bocconcini and Greek Yoghurt Dressing
 Pairs perfectly with: Juliette Sauvignon Blanc | R95*
- Duck Salad**.....R115
*Fennel infused Duck with Roasted Stone fruit, Quail Egg, Camembert Blue and Stone Fruit Vinaigrette
 Pairs perfectly with: Single Vineyard Grand-mère Semillon | R445*
- Beetroot & Chicken Ravioli**.....R120
*Butternut and Coconut Cream, garnished with Toasted Coconut
 Pairs perfectly with: Elite Anemos Chenin Blanc | R185*
- Gnocchi (V)**.....R120
*Toasted Walnut, Charred Corn, Broccoli, Mascarpone and Parmesan Cream
 Pairs perfectly with: The Smous Sauvignon Blanc | R79*
- Tortellini**.....R130
*Truffle Wild Mushroom Tortellini, Parmesan and Anchovy Sauce
 Pairs perfectly with: Le Courier Chenin Blanc | R79*
- Sesame Seared Tuna**.....R120
*Master Stock Glazed Sesame Seared Tuna served with Lightly Pickled Ginger and Radish
 Pairs perfectly with: Pardonnez-Moi Cinsaut | R95*
- Beetroot Cured Salmon**.....R150
*Coconut Flour Blini and Beetroot whipped Crème fraiche with Lumpfish Black Caviar
 Pairs perfectly with: Single Vineyard Grand-mère Semillon | R445*
- Ribeye**.....250g - R250 | 500g - R390
*Pancetta Wrapped Ribeye, Triple cooked potato wedges, Chimichurri, Sweetened Carrots
 Pairs perfectly with: The Fat Man Pinotage | R89*
- Pork Belly**.....R195
*Smoked Pork Belly served with smoked pommes puree, Pak Choi and Sweetened Carrots. Sweet chili glaze and Hard Cider Jus.
 Pairs perfectly with: The Fat Man Pinotage | R89*

Sides

- Triple Cooked Potato Wedges - R40 | Buttered Sesame Pak Choi - R50
 Smoked Pommes Puree - R50 | Old Road Wine Company Side Salad - R40

SWEETNESS

- Smoked Dark Chocolate Panna Cotta**.....R65
Served with shortened crumb, sweetened crème fraiche and red wine berry syrup
- Macha Green Tea and Stone Fruit Parfait**.....R65
Thyme roasted Stone fruit and sweetened mascarpone with honeycomb brittle
- Lemon Meringue**.....R65
Lemon curd, Meringue two ways and a shortened crumb
- Crème Brulee**.....R65
Tant Sannie se Melkert flavoured Sponge with Brandy Snap and Berry syrup
- Trio of Mousse - Perfect For Sharing**.....R65
White Citrus, Milk Sea salt and Dark Chocolate Red Wine Mousse.



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