

WINE BAR



For our FARM to PLATE Food Concept, we have partnered with local, independent farmers who share our food philosophy. Rearing healthy animals on bio-diverse pastures. All grass-fed. All free range. Respectful of each animal, our in-house butcher and chefs pay homage to the entire animal. The FARM to PLATE menu celebrates various cuts and traditional recipes. Our beef is dry aged & matured for a minimum of 32 days.

THE SUN TASTES LIKE CORN 215

Crispy Cornbread Fritters, Caramelised Onion, Corn Riblets, Jalapeño, Marinated Tofu
Burnt Orange & Chipotle Emulsion

THE HARBOUR SINGS SUMMER SALAD 325

Watermelon, Poached Prawn Tails, Feta, Wild Rocket, Mint, Pickled Fennel, Cos Lettuce
Citrus Segments & Lemongrass-Citrus Vinaigrette

SMOKE BENEATH THE SKIN 245

Glazed Smokey Pork Cubes, Spanish Adobo Sauce, Sesame-Cucumber Salad, Arancini

THE FIRE PIT DREAMED OF FLOWERS 295

Rooibos & Oak Smoked Chicken, Crispy Fries, Rainbow Apple Kimchi Salad
Your choice of Peri-Peri Sauce OR Roast Lemon & Garlic Mayo

HARBOUR LIGHTS 195

Tempura Line Fish, Minted Mushy Peas, Lemon Zest Fries, Tartar Sauce

THE FLAME WEARS RED 195

Grilled Dry Aged Beef Kebab, Smoked Red Pepper Aioli & Milho Frito

CHEESE BOARD 395

Blue Cheese, Chevin & Gruyere, Artisanal Bread, Almonds, Preserves & Biltong

THE CLASSIC VINEYARD Perfect to share between 2 395

Artisanal Charcuterie, Homemade Preserves, Mixed Dips & Pickles
Freshly Baked Bread, Local Cheeses, Fresh Fruit & Beef Samosas

DESSERT

THE CARAMEL ALASKAN 95

Vanilla Marshmallow, Dark Caramel Ice Cream, Banana Sponge, Hazelnut Brittle
Bacon Infused Maple Syrup

MOUSSE DE MARACUJA 125

Passionfruit Mousse, Granadilla & Lime Coulis, Coconut Sorbet & Lime Zest

THE SUNDAY AFTERNOON 95

Milk Tart Filled Chocolate Chip Cookie, Rooibos-Cinnamon Dust
"Pannekoek" Ice Cream

Please note a 10% gratuity will be added to each table. Please alert your waiter should you have any allergens.