

# WINE Bar

## MIX & MATCH. TASTE & PAIR.

We recommend 5 - 6 plates for sharing between 2.

### Try with Cap Classique

BURRATA ROMANESCO (V,D) R 180  
Tomato & capsicum sauce

GRILLED TIGER PRAWNS (S,N,D) R 190  
Almond & miso bisque

CITRUS CHICKEN R 185  
Asian Greens, Lemon & Sesame Seeds

VENISON FILLET MEDALLIONS (D,A) R 135  
Pomme-parsley purée, mushrooms  
Garlic butter

### Delicious with Rosé

TEMPURA BABY LEEK MILANESE (V,G) R 95  
Anchovy & wild garlic mole, sesame salt

PAN FRIED CAPE CHOKKA (S) R 95  
Lemon & garlic olive oil, crispy ciabatta

YAKITORI CHICKEN (N,A) R 175  
Lemon grass sticky rice, soy & lemon glaze

BRAISED BEEF SHORT RIB (G,A) R 115  
Celeriac purée, caraway onions

### Lovely with Whites

VEGAN SCALLOPS (V,D) R 85  
King oyster mushroom, truffle scented pea purée

WEST COAST CLAMS (S,A,G,D) R 125  
Garlic butter, chili & fresh parsley, toasted sourdough

GRILLED SALMON (D) R 185  
Red bell pepper sauce, oregano, tomatoes, crispy sage

TURKEY PINE-NUT POTLI (G,N,D) R 110  
Braised turkey breast, oregano, red chili

### Pairs well with Red

BEETROOT TARTARE (V,G,D) R 75  
Cashew cream, wild arugula, pickled caper berry, ciabatta

PORK BELLY BITES (D) R 115  
Green apple, homemade herbed mustard

GLAZED DUCK BREAST (N,A) R 210  
Maple roasted walnuts, grilled apples, cranberry jus

ROASTED LOIN OF KAROO LAMB (N,D,A) R 140  
Uchucuta sauce, baby spinach, roasted artichokes

V: Vegetarian | G: Gluten | D: Dairy | N: Nuts | S: Shellfish | A: Alcohol



ANNO 1691  
**ASARA**  
WINE ESTATE & HOTEL  
STELLENBOSCH

### Enjoy with Dessert Wine

KIWI & KEY LIME TART (G,A,D) R 75  
Lime curd, fresh kiwi fruit, basil crust

CHERRY & CHOCOLATE PETIT GATEAU (G,N,D) R 75  
Chocolate mousse, black cherry, Walnut Crunch

MANGO & CARDAMON CRÈME BRÛLÉE (D) R 75  
Vanilla Ice-cream

Please note a 10 % gratuity will be added to each table.