

BREAD BOWL | 70 PER PERSON

Hummus and herb butter

MAINS

Two course R 395 including a glass of wine / R 350 excluding wine

**Wine to select from*

GRILLED BEEF STEAK

Pommes Anna, roasted root vegetables, mustard butter

SLOW ROASTED PORK BELLY

Crispy polenta, bacon chutney, herb emulsion

MIELIE PAP GNOCCHI

Wild mushrooms, seasonal tomatoes, tomato smoor

GRILLED LINEFISH

Harrisa veloute, new potatoes, spring salsa

CAPRESE SALAD

Burrata, heirlooms tomatoes, balsamic reduction, wild rocket

DESSERT

ROOIBOS AND HONEY PANNA COTTA

Homemade Honeycomb

75% DARK CHOCOLATE TORTE

Citrus dust

PISTACHIO ICE-CREAM

crystalized nuts

SIDES

BUCHUNAISE | 45

PEPPERCORN SAUCE | 45

TASTINGS

WINE TASTING | 155

4 Wines- Sauvignon Blanc, Hidden Treasure, Hidden Gems, Hidden Secret

CAP CLASSIQUE TASTING | 160

Brut, Brut Rose, Sparkling Sauvignon blanc

CHOCOLATE & WINE PAIRING | 265

DRINKS

RED

2022 Hidden Gems*	495 / 165
2020 Hidden Secret*	445 / 145
2020 Petit Verdot	920 / -
2024 Merlot	395 / -

WHITE

2025 Hidden Valley Sauvignon Blanc*	245 / 78
2025 Hidden Treasure*	205 / 68

BUBBLES

2021 Brut*	395 / 115
2021 Brut Rose*	395 / 115
2025 Sparkling Sauvignon blanc*	245 / 90

COCKTAILS

Aperol Spritz	110
Mimosa	95
Negroni Sbagliato	95

BEERS

Cluver & Jack Cider	65
CBC Lager	45
Castle Lite	45
Heineken Zero	45

NON-ALCOHOLIC DRINKS

Handcrafted Kombucha Soda	40
Sparkling Water 750ml	35
Still Water 750ml	35