

PLATTERS & SMALLS

The Wine Glass Platter	(serves two) a delicious deli composition of charcuterie, cremona gorgonzola, cajun spiced and camembert cheeses, colby cheese, chicken liver pate with port jelly, kalamata and giant green spanish olives, and pickled mediterranean vegetables - served with preserved fig, crackers and toasted garlic ciabatta	310
Field Guide Platter	(serves two) typical south african composition of biltong, droeëwors and cabanossi, cajun spiced, camembert, colby and leyden cheeses, kalamata olives and pickled red and yellow peppers - served with preserved fig, crackers and toasted garlic ciabatta	298
Regional Cheese Platter	(serves two) our chef's selection of 9 local cheeses, including cremona gorgonzola, colby, mature gruberg, havarti, leyden, overberg and smoked stanford cheeses, and cajun spiced and camembert - accompanied by grilled yellow and red peppers, preserved fig, crackers and toasted garlic ciabatta	265
Ciabatta Side	slices of freshly baked ciabatta bread, olive oil and balsamic vinegar	21

CHEFS PLATES/STARTERS

compose your own culinary experience: order for one (two to three plates make up a main course) or select different dishes for the table and share amongst friends

SALADS

Baby Beetroot Salad	baby beetroot, feta, pickled red onion and rocket tossed in olive oil with salt and freshly cracked pepper	42
Vietnamese Garden Spring Rolls	fresh and crunchy rolls of julienned vegetables and herbs wrapped in rice paper, served with a spicy ginger-ponzu-soy dipping sauce	54
Hot & Cold Cucumber Salad	Crisp, sweet and spicy cucumber bites tossed in an Eastern sesame oil and rice vinegar dressing	56

VEGETABLES

Green Beans & Feta	whole green beans tossed in a rich, smoky-paprika tomato sauce, topped with melted feta and a crack of black pepper	48
Zucchini & Rosemary Fries	savoury courgette fries in a rosemary and grana padano tempura crust	65
Patatas Bravas	crispy potato cubes served spanish style with a spicy, smoked-paprika tomato puree and roasted garlic aioli on the side	52

SEAFOOD

Boqueronnes	the traditional spanish tapas dish of marinated white anchovy fillets, served with toasted garlic ciabatta	86
Salsa Verde Panko Crusted Hake	crispy panko crusted, salsa verde marinated hake served with a homemade aioli and matchstick potato fries	72
Salt & Pepper Squid	savoury and peppery fried squid, served on a bed of crisp, raw, julienned vegetables and fresh herbs, with salsa verde aioli on the side	82
Norwegian Salmon	pan seared norwegian salmon served with pineapple and chilli jam on the side (subject to availability)	SQ
Perlemoen Arancini	sustainably sourced, whole baby abalone enclosed in risotto, mozzarella and minced abalone, served with garlic aioli (subject to availability)	75
Crayfish Thermidor	sustainably sourced, west coast crayfish tail served the traditional french way in a creamy white wine and brandy sauce (subject to availability)	SQ

POULTRY & MEAT

Bacon & Dates	dates stuffed with cream cheese and wrapped in streaky bacon	49
Firecracker Duck	spicy, thai-style shredded duck served on crepes with hoisin sauce, julienned cucumber and spring onion	69
Cape Malay Spring Rolls	the traditional south african bobotie dish with curried beef mince, sultanas and egg custard wrapped in a crispy spring roll and served with a yoghurt-cucumber raita	65
African Antelope Spring Rolls	rosemary and red wine marinated kudu and blesbuck venison in a crispy spring roll, served with preserved fig, coriander and chilli jam on the side	98
The Wine Glass Steak-Frites	medium rare sliced fillet of beef served with a creamy pink peppercorn sauce and matchstick potato fries	104
Fillet Tagliata	medium rare sliced beef fillet served with roasted cherry tomatoes, grana padano shavings, with a drizzle of truffle oil and balsamic glaze on a bed of rocket - finished off with cracked black pepper	118

MAIN COURSES

select a single main course, serving size commensurate with full south african portions

Red Lentil Soup (Vegetarian)	Rich, comforting red lentil and vegetable soup served with a dollop of lemon & mint yoghurt. Garlic ciabatta toast on the side	56
Aubergine Rollatini (Vegetarian)	Grilled aubergine cannelloni's filled with ricotta and herbs, topped with mozzarella and parmesan and then skillet-baked on an Italian tomato base	64
Double-Baked Sweet Potato (Vegetarian)	Grilled yam skins filled with a combination of sweet potato, chickpeas and spinach, topped with mozzarella cheese and oven-baked	105
Zucchini-Pesto Linguini (Vegetarian)	Grilled zucchini in a light and creamy basil pesto linguini, served with crunchy hazelnuts and lemon on the side	74
Linguine ai Frutti di Mare	a decadent, ocean-fresh seafood pasta with prawns, line fish and clams in a light cream, lemon and chilli sauce, sprinkled with fresh parsley	152
Salsa Verde Panko Crusted Hake	250 gram crispy panko-crusted hake, pre-marinated in salsa verde and served with a homemade salsa verde aioli. Select any two of the following sides: green beans & feta zucchini & rosemary fires patatas bravas	152
Chicken Piccata	Butterflied and pan-fried chicken breast smothered in a succulent lemon-butter and whole-caper sauce. Select any two of the following sides: green beans & feta zucchini & rosemary fires patatas bravas.	95
Chicken Camembert	Whole chicken breast stuffed with camembert cheese and herbs, oven baked and served on an Italian tomato base. Select any two of the following sides: green beans & feta zucchini & rosemary fires patatas bravas.	124
Traditional Cape Lamb Curry	uniquely south african, spicy lamb curry served with basmati rice, a crunchy poppadum, fruit chutney and cucumber raita	148
Beef Bourguignon	The French winter classic, slow cooked in the traditional way: tender beef braised in a rich and hearty red wine and vegetable stew. Served with white rice.	128
The Wine Glass Steak-Frites	250 gram medium rare sliced fillet of beef served with a creamy pink peppercorn sauce. Select any two of the following sides: green beans & feta zucchini & rosemary fires patatas bravas.	230

DESSERTS

Irish Coffee Panna Cotta	layered irish whiskey and coffee panna cotta topped with chocolate soil and an almond tuille	55
Chocolate-Orange Torte	70% dark chocolate and orange torte, topped with toasted almonds and desiccated orange rind	65
Apple Roses	small sweet apples, thinly sliced and dressed in a cinnamon and apricot compote, baked in crispy puff pastry and served with a scoop of vanilla ice cream	45
Cheese & Dessert Wine	chef's selection of local cheese accompanied by a choice of chilled: Beaumont Goutte D'Or (Chenin Blanc Noble Late Harvest) OR Beaumont Cape Vintage Port (Tinta Barocca & Pinotage Blend)	120

DRINKS

please request your waiter to bring you a drinks menu for full barista service: coffees, teas, hot drinks
cold drinks, mineral water
wine, beer, cocktails