

🍷 Recommended Wines to Pair

## Oysters

### Oyster Plain R 20

Served with lemon & tabasco

### Oyster Mignonette R 25

Served with vinegar & shallot sauce

### Oyster Rockefeller R 40

Gratinated with hollandaise & herbs

### Oyster Romans Villa R 45

Served chefs choice



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## Starters

**Tomato** 🍷 Creation Chardonnay 2021

Heirloom tomatoes | pesto | mozzarella | pine nuts

**Cauliflower** 🍷 H.P.F Kaalvoet Meisie Sauvignon Blanc 2020

Homemade croquette | romesco | black garlic mayo

**Tuna** 🍷 Bartinney Sauvignon Blanc 2022

Tuna | avo | wasabi foam | kletskopje

**Prawn** 🍷 Idiom Pinot Grigio

BBQ prawns | pineapple salsa | saffron aioli

**Springbok** 🍷 Kat se Snor Cinsault 2020

Springbok | truffle mayo | rocket | pine nuts | parmesan

**Pork** 🍷 Vrede & Lust Riesling 2020

Homemade croquette | apple slaw | cranberry gel

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## Maining



**Tabouleh** 🍷 Boshendal Chardonnay 2020

Cauliflower | spring vegetables | wheat | salsa verde

**Line Fish** 🍷 Ayama Vermentino 2020

Salsa verde | new potatoes | lemon hollandaise | vegetables

**Chicken** 🍷 Orpheus & Raven (42 year old vine) Chenin Blanc

Thai Red curry | baby corn | basmati

**Pork** 🍷 Orpheus & Raven No.7 Pinotage 2018

Pork belly | miso caramel glaze | potato | coleslaw

**Beef** 🍷 Diemersfontein Cabernet Sauvignon 2019

Beef | potato | jus | mushroom | vegetables

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## Desserts

**Cheese Cake** 🍷 Ayama Muskat

Lemon | passionfruit

**Double decker chocolate tart** 🍷 Old Road Wine Co. Pinnot Noir 2018

White and dark chocolate cake & chocolate mousse on a base of Sacher torte

**Apple Crumble** 🍷 Orpheus & Raven Gewurztraminer 2020

Warm apple crumble tart with a scoop of ice cream

**Dom Pedro**

Vanilla milkshake with a shot of Amarula (or any liquor of your choice)

**Vegan dessert of the day**

Chef's choice

3 course menu ZAR 550 | starter + main ZAR 490 | main + dessert ZAR 460

*Vegetarian & Vegan options always available | Menu items & pricing subject to change*