

# CAVE À MANGER

WINE PAIRED | SMALL PLATES



## WINE PAIRING

- 795 **Trumpeter Reserve Pinot Noir (ARG) 2023** ●  
Subtle notes of rose petals, vanilla, and a touch of clove.
- 650 **Velenosi Passo Adagio Cerasuolo d'Abruzzo (ITA) 2022** ●  
Delicate aromas of strawberries and with crisp acidity and refreshing flavors.
- 930 **Heritage Cahors Malbec (FRA) 2020** ●  
Deep, dark fruit notes of blackberry, plum, and black cherry.
- 715 **Off The Charts Pinotage (SA) 2021** ●  
Black cherry, plum, dark chocolate, and a hint of Indian spice
- 740 **Santa Cristina Giardino Rosé (ITA) 2022** ●  
Floral and fruity notes of pink grapefruits, wild strawberries, ripe apples.
- 825 **Charles & Charles Rosé (USA) 2019** ●  
Notes of bright citrus, wild raspberry and cherry, rose petal and lavender.
- 1,050 **Montes Alpha Carmenere (CHL) 2019** ●  
Aromas of pastry and dark chocolate.
- 830 **Montes Limited Selection Pinot Noir (CHL) 2021** ●  
Harmonious blend of luscious red berries, delicate floral notes.
- 710 **Santa Cristina Umbria (ITA) 2021** ●  
Well-balanced, smooth, and savory with crisp freshness and a fruity aftertaste.
- 735 **Gris Blanc Rosé (FRA) 2022** ●  
Light and fresh on the palate.
- 820 **Cote Des Roses Chardonnay (FRA) 2022** ●  
Butter and spice to the profile; hints of pear add sweetness to the mineral finish.
- 935 **Sun Goddess Pinot Grigio Ramato (ITA) 2022** ●  
Harmonious blend of crisp apple, juicy pear, and tangy grapefruit.
- 1,125 **Velenosi Solesta Rosso Piceno DOC Superiore (ITA) 2021** ●  
Flavors of blackberry, plum, and dark chocolate unfold.

## GRAZE + PLATTER



- Chicken Liver Pâté** 🌱🌿 970  
Rhubarb Ginger Jam | Baguette
- Garlic, Pesto and Chili Brioche 2.0** 🌱🌿 1,050  
Black Olive Cream | Grated Gouda | Celery Leaf Pesto
- Crispy Chicken Wings** 🌱🌿 1,290  
Twice Fried | Scallions | Ginger Glaze Coating
- Crispy Salt and Pepper Mushrooms** 🌱 1,290  
Sweet Soy Dip | Fried Jalapenos
- Deep-Fried Camembert 2.0** 🌱 1,290  
Homemade Tree Tomato Jam | Anise Candied Tree Tomato
- Cauliflower Avocado Ceviche** 🌱🌿 1,310  
Yellow Pepper Coconut Tiger's Milk | Toasted Corn Chulpe
- Stuffed Chillies 3.0** 🌱🌿 1,370  
Roasted Onion | Crunchy Bits | Vegan Sriracha | Garlic Cream
- Wild Mushroom and Leek Gyoza (7 Pieces)** 🌱🌿 1,560  
Pan-Fried | Jeow Som Dip | Spring Onions | Sesame | Chilli Soy
- Sticky Panfried Tofu** 🌱🌿 1,650  
Ginger and Gochujang Coating | Crispy Tempura Bits
- Burrata 5.0** 🌱🌿 1,660  
Beetroot and Orange Salad | Orange Balsamic Dressing | Rice Paper
- Flämkiuchen (French Pizza) 12" Crispy Base** 🌱🌿 1,780  
Bacon And Chives | Mushroom and Leek | Duck and Caramelised Onion
- Gourmet Cheese Platter** 🌱🌿 2,570  
Seasonal Cheeses | Homemade Jams | Assorted Fruits
- Mixed Cheese and Charcuterie Platter** 🌱🌿 3,210  
Cold Cuts Selection | Seasonal Cheeses | Crackers

## WINE PAIRING



- **Santa Cristina Toscana IGT Red (ITA) 2021** 1,280  
Fruity notes of cherries, blackberries, and plums.
- **Fantinel Tenuta Sant'Helena Pinot Grigio (ITA) 2022** 1,045  
A crisp palate filled with vibrant flavors of green apple and lemon zest.
- **Cune Rioja Gran Reserva (SPN) 2017** 1,240  
Soft with silky tannins, good, fresh acidity, and a long finish.
- **Clarendelle Boudeaux Blanc (FRA) 2022** 1,080  
Ripe fruit flavours balanced out by a lovely vivaciousness.
- **Louis Latour Pouilly Fuisse (FRA) 2020** 1,650  
Balanced with enjoyable fruitiness, revealing exotic fruits aromas.
- **Clarendelle Bordeaux Rouge (FRA) 2016** 1,080  
Flavors of blackberry, dark chocolate, and a subtle note of spice.
- **Taibosch Crescendo (SA) 2019** 1,430  
Velvety smooth on the palate, with a lingering finish.
- **Muga Reserva (SPA) 2019** 1,050  
Aromas of wild fruits of the forest (blackberries and blueberries).
- **Cigalus Blanc (FRA) 2022** 1,610  
Exotic fruits with a slightly toasted edge.
- **Ghost in the Machine Chardonnay (SA) 2023** 1,085  
Enticing notes of ripe peach, crisp apple, and a touch of zesty lemon.
- **Domaines OTT Provence Rosé BY.OTT (FRA) 2022** 1,320  
Notes of white peach and apricot mixed with passion fruit and mango.
- **Heritage Boer Maak 'N' Plan Chenin Blanc (SA) 2022** 1,575  
Delicate floral aromas intertwine with hints of ripe tropical fruits.
- **Domaines OTT Provence Rosé BY.OTT (2022)** 1,320  
Crisp and refreshing, with flavors of red berries, citrus zest, and hints of minerality.



## WINE PAIRING

## LAND + SEA



## WINE PAIRING



810	<b>The Crossings Sauvignon Blanc (NZ) 2023</b> ●	Flavors of zesty lime, grapefruit, and ripe passionfruit are balanced by a lively acidity.
820	<b>Cote Des Roses Chardonnay (FRA) 2022</b> ●	Butter and spice to the profile; hints of pear add sweetness to the mineral finish.
910	<b>Tormaresca Castel Del Monte Trentangeli Rosso (ITA) 2018</b> ●	Dense ruby red with intense aromas of red berry fruit, violets, and sweet spices.
775	<b>Louis Latour Ardeche Chardonnay (FRA) 2020</b> ●	Green apple that will develop into more honey and almond notes.
1,065	<b>Yealands Estate Single Vineyard Pinot Noir (NZ) 2020</b> ●	Aromas and flavours of dark cherries, raspberries and plums.
865	<b>Ménage à Trois Pinot Grigio (USA) 2022</b> ●	An intense mouthfeel with fruit flavors and a touch of vanilla imparted by oak.
740	<b>Bruce Jack Reserve Chardonnay (SA) 2023</b> ●	Pear and apricot on the palate, as well as fresh basil and lime, and warm vanilla.
970	<b>Le Chant Du Coq Rouge (SA) 2019</b> ●	Fruit-forward, showing delicious fresh black fruits and a juicy entry.
825	<b>Louis Latour Duet Chardonnay Viognier (FRA) 2020</b> ●	Layers of green apple, pear, and a subtle hint of vanilla.
895	<b>Parker Coonawarra Estate Cabernet Sauvignon (AUS) 2021</b> ●	Liquorice, bay leaf, menthol and vanilla aromas.
1,050	<b>Montes Alpha Cabernet Sauvignon (CHL) 2019</b> ●	Perfectly rounded tannins trigger an explosion of fruit on the mid-palate.
855	<b>Hesketh Adelaide Hills Sauvignon Blanc (AUS) 2022</b> ●	Classic notes of citrus, green apples and vibrant limey acidity.
1,255	<b>Ghost in the Machine Shiraz (SA) 2022</b> ●	Dark fruit flavors, complemented by hints of chocolate and a touch of pepper.
1,050	<b>Montes Alpha Carmenere (CHL) 2019</b> ●	Aromas of pastry and dark chocolate.

<b>Naomi Shimeji "Pasta" 2.0</b> ✓🌱	1,290	Glazed Mushrooms   Shredded Enoki Mushrooms
<b>Thai Mango Salad</b> ✓🌱	1,450	Marinated Mangoes   Crumbled Goats Cheese   Pumpkin seeds   Ginger Dressing
<b>Miso Glazed Eggplant</b> ✓No 🌱🌱	1,565	Roasted and Glazed Eggplant   Green Onions   Raw White Radish Salad
<b>Buttermilk Chicken Bao Bun</b>	1,575	Homemade Bao   Buttermilk Chicken Filling
<b>Spicy Rigatoni Pasta</b> ✓🌱	1,590	Parsley Walnut Pesto   Crumbled Goats Cheese   Sage
<b>Calamari Carbonara 2.0</b> 🌱🌱	1,660	Cream   Black Pepper   Bacon Croutons
<b>Mediterranean Snapper</b> 🌱	1,980	Wasabi Mash   Lemon Butter   Coriander
<b>Braised Beef Short Ribs</b> 🌱🌱	2,030	BBQ Glaze   Mango Chutney   Coriander
<b>Chilli Garlic Prawns</b> 🌱🌱	2,090	Confit Garlic   Fresh Limuru Chillies   Parsley
<b>French Style Cassoulet</b>	2,130	White Beans   Confit Duck   Slow Cooked Pork Belly   Sausage
<b>The Steak Chop Burger</b>	2,200	Brioche Bun   Angus Beef Fillet   Handcut Fries   Emmental   Bacon
<b>Chilli Ginger Soft Shell Crab</b>	2,520	Deep Fried and Coated in Brioche Breadcrumbs   Lemon Aioli   Scallion Salad
<b>Aged Lamb Chops (Limited Edition)</b>	2,995	Truffle Mash   Gochujang Jus
<b>South African Imported Black Angus Sirloin (200g)</b>	3,150	Chimichurri   Roasted Baby Carrots 🌱

● <b>Vasse Felix Chardonnay (AUS) 2022</b>	1,350	Flavors of purified lemon, ginger, custard, and delicate peach.
● <b>Art De Vivre Languedoc Rosé (FRA) 2022</b>	860	Red berries, blackcurrant, and strawberry are completed with rose and citrus notes.
● <b>Napa Cellars Pinot Noir 2018 (USA) 2020</b>	1,260	Hint of cola, black pepper, and light spiciness.
● <b>Louis Latour Bourgogne Chardonnay (FRA) 2020</b>	1,065	Lemon, lime, slate, pear, apple skin, light butter and spice flavours.
● <b>Ox Hardy Upper Tintara Shiraz (AUS) 2017</b> ✓N	1,075	Generous and elegant with bright notes of blackberry and dark plum.
● <b>Tormaresca Salento Calafuria Rosé (ITA) 2021</b>	910	An intense mouthfeel with fruit flavors and a touch of vanilla imparted by oak.
● <b>Terroir Hunter Sauvignon Blanc (CHL) 2021</b>	1,080	An intense acidity and velvety smoothness with a long finish.
● <b>Heritage Cahors Malbec (FRA) 2020</b>	930	Deep, dark fruit notes of blackberry, plum, and black cherry.
● <b>Bruce Jack Berrio Sauvignon Blanc (SA) 2021</b>	1,150	Green pepper, cut grass, asparagus and fresh green peas.
● <b>Le Riche Reserve Cabernet Sauvignon (SA) 2021</b>	2,615	Black fruit, a creamy mouthfeel and dark chocolate finish.
● <b>Villa Antinori Riserva Chianti Classico Red (ITA) 2021</b>	1,110	Floral undertones complete the bouquet with accents of lavender, rose petals.
● <b>Rutini Collection Chardonnay (ARG) 2022</b>	1,005	Vibrant notes of citrus and tropical fruits, hints of vanilla from oak aging.
● <b>Fantinel La Roncaia Fusco Merlot (ITA) 2018</b>	1,775	Velvety tannins and flavors of dark fruits and cocoa.
● <b>Napa Cellars Cabernet Sauvignon (USA) 2018</b>	1,505	Dark fruit and earthy tobacco notes with spicy clove, mocha, and vanilla.

## STARCHY SIDES

<b>Dusted Or Garlic Parmesan Chips</b>	✓No	470
<b>Rasin, Cumin and Cinnamon Steamed Rice</b>	✓N	495
<b>Homemade Bread and 2 Compound Butters</b>	✓	680
<b>Baked Mac and Cheese</b>	✓	900

## THE WINE BOX

- ✓ Vegetarian
- ✓No Vegetarian Option
- ✓N Vegan
- ✓No Vegan Option
- 🌱 Gluten Free
- 🌱🌱 Gluten Free Option

\*Some dishes may contain nuts or allergens

V13.9

## GREEN SIDES

<b>Baby Spinach, Blue Cheese, Pear and Walnut Salad</b>	✓N	490
<b>Classic Garlic Tender stem Broccoli</b>	✓No	550
<b>Green Avocado "Caprese" Salad</b>	✓No	675