

# CAVE À MANGER

WINE PAIRED | SEASONAL



## WINE PAIRING

935 **Sun Goddess Pinot Grigio Ramato (ITA) 2022** ●  
Harmonious blend of crisp apple, juicy pear, and tangy grapefruit.

945 **Heritage Crémant de Limoux Brut (FRA) 2020** ●  
Revealing hints of white flower, with hints of honey, green apple, and toast.



## WINE PAIRING

810 **Three Thieves Pinot Noir (USA) 2022** ●  
Raspberry and juicy cherry flavors with hints of berry jam and toasty oak.

650 **Velenosi Passo Adagio Cerasuolo d'Abruzzo (ITA) 2022** ●  
Delicate aromas of strawberries and with crisp acidity and refreshing flavors.

705 **Petal & Stem Rosé (NZ) 2023** ●  
Subtle hints of citrus add a touch of sweetness to the fragrance.

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.

810 **The Crossings Sauvignon Blanc (NZ) 2023** ●  
Intense aromas of passionfruit, citrus, and freshly cut grass.

1,050 **VN Montes Alpha Carmenere (CHL) 2019** ●  
Aromas of pastry and dark chocolate.

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.

830 **Montes Limited Selection Pinot Noir (CHL) 2021** ●  
Harmonious blend of luscious red berries, delicate floral notes.

825 **Louis Latour Duet Chardonnay Viognier (FRA) 2020** ●  
Layers of green apple, pear, and a subtle hint of vanilla.

## PLATTER



**Gourmet Cheese Platter** VVO 2,570  
Seasonal Cheeses | Homemade Jams | Assorted Fruits

**Mixed Cheese and Charcuterie Platter** VVO 3,210  
Cold Cuts Selection | Seasonal Cheeses | Crackers

## SMALL PLATES



**Chicken Liver Pâté** VVO 990  
Rhubarb Ginger Jam | Baguette

**Garlic Sun-Dried Mayo Brioche** VNO 1,050  
Sun-Dried Mayo | Cheddar | Peccorino

**Deep-Fried Camembert 2.0** V 1,290  
Homemade Tree Tomato Jam | Anise Candied Tree Tomato

**Crispy Chicken Wings** VVO 1,310  
Twice Fried | Scallions | Ginger Glaze Coating

**Crispy Salt and Pepper Mushrooms** V 1,310  
Sweet Soy Dip | Fried Jalapenos

**Cauliflower Avocado Ceviche** VN 1,310  
Yellow Pepper Coconut Tiger's Milk | Toasted Corn Chulpe

**Stuffed Chillies 3.0** VNO 1,450  
Crumbled Goats Cheese | Crunchy Bits | Onion Capsicum Filling

**Deep Fried Falafel (3 pieces)** VN 1,560  
Avo Lime Sauce

**Burrata XO + Citrus** V 1,690  
Tangerine Jam | Berries | Basil Dressing

**Gyoza Royale: Pork and Leek** 1,780  
Crispy Gyoza | Soy Glaze | Chilli Soy | Pan Fried

**Flämkiuchen (French Pizza) 12" Crispy Base** VO 1,780  
Bacon And Chives | Baby Spinach, Feta, Onion | Duck and Caramelised Onion

## WINE PAIRING



● **Heritage Boer Maak N' Plan Chenin Blanc (SA) 2022** 1,575  
Delicate floral aromas intertwine with hints of ripe tropical fruits.

● **Velenosi Passerina Brut (ITA) 2022** 1,050  
Lively acidity and flavors of green apple, lemon, and hints of white peach

## WINE PAIRING



● **Parker Coonawarra Estate Cabernet Sauvignon (AUS) 2021** 895  
Licorice, bay leaf, menthol and vanilla aromas.

● **Fantinel Tenuta Sant'Helena Pinot Grigio (ITA) 2022** 1,045  
A crisp palate filled with vibrant flavors of green apple and lemon zest.

● **Louis Latour Pouilly Fuisse (FRA) 2020** 1,650  
Balanced with enjoyable fruitiness, revealing exotic fruits aromas.

● **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.

● **Charles & Charles Rosé (USA) 2019** 825  
Notes of bright citrus, wild raspberry and cherry, rose petal and lavender.

● **Taaibosch Crescendo (SA) 2019** 1,430  
Velvety smooth on the palate, with a lingering finish.

● **Ghost in the Machine Chenin Blanc (SA) 2023** 1,085  
Delightful notes of green apple, pear, and zesty citrus.

● **Ghost in the Machine Chardonnay (SA) 2023** 1,085  
Enticing notes of ripe peach, crisp apple, and a touch of zesty lemon.

● **Muga Reserva (SPA) 2019** 1,050  
Aromas of wild fruits of the forest (blackberries and blueberries).

● **Domaines OTT Provence Rosé BY.OTT (FRA) 2022** 1,320  
Notes of white peach and apricot mixed with passion fruit and mango.



## WINE PAIRING

750	<b>Peter Lehmann Portrait Riesling (AUS) 2021</b> ●	Enticing aroma with hints of freshly picked limes, lifted lychee, and nectarine.
810	<b>The Crossings Sauvignon Blanc (NZ) 2023</b> ●	Intense aromas of passionfruit, citrus, and freshly cut grass.
775	<b>Louis Latour Ardeche Chardonnay (FRA) 2020</b> ●	Green apple that will develop into more honey and almond notes.
865	<b>Ménage à Trois Pinot Grigio (USA) 2022</b> ●	An intense mouthfeel with fruit flavors and a touch of vanilla imparted by oak.
1,065	<b>Yealands Estate Single Vineyard Pinot Noir (NZ) 2020</b> ●	Aromas and flavours of dark cherries, raspberries and plums.
975	<b>Vasse Felix Filius Sauvignon Blanc Semillon (AUS) 2023</b> ●	Crisp and bright, showcasing flavors of grapefruit and green apple.
970	<b>Le Chant Du Coq Rouge (SA) 2019</b> ●	Fruit-forward, showing delicious fresh black fruits and a juicy entry.
850	<b>Vasse Felix Classic Dry White (AUS) 2023</b> ●	Carries lingering hints of tangy fruit, lemon pith and jalapeno.
1,050	<b>Montes Alpha Cabernet Sauvignon (CHL) 2019</b> ●	Perfectly rounded tannins trigger an explosion of fruit on the mid-palate.
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.
1,350	<b>Clarendelle Saint-Emilion Rouge (FRA) 2019</b> ●	Velvety with black cherry, cassis, and dark chocolate flavors.
775	<b>Louis Latour Ardeche Chardonnay (FRA) 2020</b> ●	Green apple that will develop into more honey and almond notes.
895	<b>Parker Coonawarra Estate Cabernet Sauvignon (AUS) 2021</b> ●	Liquorice, bay leaf, menthol and vanilla aromas.
835	<b>Ménage à Trois Cabernet Sauvignon (USA) 2020</b> ●	Velvety tannins and flavors of dark fruits and cocoa.
1,050	<b>Montes Alpha Carmenere (CHL) 2019</b> ●	Aromas of pastry and dark chocolate.

## STARCHY SIDES

Cajun Or Garlic Parmesan Chips	VNO	550
Steamed Rice with Chives	VN	550
Homemade Bread and 2 Compound Butters	V	550

## MAINS



<b>Thai Mango Salad</b> V	1,450
Marinated Mangoes   Crumbled Goats Cheese   Pumpkin seeds   Ginger Dressing	
<b>Crispy Fried Aubergine</b> V	1,610
Panko Crumbs   Garlic Cream   Chilli Mayo	
<b>Buttermilk Chicken Bao Bun (3 Pieces)</b>	1,630
Homemade Bao   Buttermilk Chicken Filling	
<b>Calamari Carbonara 2.0</b> V O	1,660
Cream   Black Pepper   Bacon Croutons	
<b>Spicy Amatriciana Pasta</b>	1,785
Guanciale   Peccorino Cheese   Parsley	
<b>Malindi Tuna Crudo</b>	1,985
Raw Tuna   Raspberry   Jalapeño Tigers Milk   Lime Mayo	
<b>Braised Beef Short Ribs</b> V O	2,130
BBQ Glaze   Mango Chutney   Coriander	
<b>Chilli Garlic Prawns</b> V O	2,190
Confit Garlic   Fresh Limuru Chillies   Parsley	
<b>The Steak Chop Burger</b>	2,200
Brioche Bun   Angus Beef Fillet   Handcut Fries   Emmental   Bacon	
<b>Mediterranean Snapper</b> V	2,210
Wasabi Mash   Lemon Butter   Coriander	
<b>5 Spice Pork Belly</b>	2,250
Steamed Rice   Garlic Gochujang Glaze   Steamed Pak Choy	
<b>Chilli Ginger Soft Shell Crab</b>	2,690
Deep Fried and Coated in Brioche Breadcrumbs   Lemon Aioli   Scallion Salad	
<b>Duck à l'Orange Our Way</b>	2,690
Confit Duck   Orange Duck Jus   Orange Sweet Potato Puree   Purple Potato Chips	
<b>Fall Apart Lamb Shoulder</b>	2,995
Lamb Jus   Butternut Purée	
<b>South African Imported Black Angus Sirloin (200g)</b>	3,210
Pepper Jus   Roasted Baby Carrots   Mash or Chips	

V Vegetarian V O Vegetarian Option VN Vegan  
 VN O Vegan Option G Gluten Free G O Gluten Free Option

\*Some dishes may contain nuts or allergens

V15.6

## WINE PAIRING



● <b>Art De Vivre Languedoc Rosé (FRA) 2022</b>	860
Red berries, blackcurrant, and strawberry are completed with rose and citrus notes.	
● <b>Louis Latour Bourgogne Chardonnay (FRA) 2022</b>	1,065
Delicate fruit flavours and a hint of nutty butter in the finish.	
● <b>Louis Latour Bourgogne Chardonnay (FRA) 2020</b>	1,065
Lemon, lime, slate, pear, apple skin, light butter and spice flavours.	
● <b>Tormaresca Salento Calafuria Rosé (ITA) 2021</b>	910
An intense mouthfeel with fruit flavors and a touch of vanilla imparted by oak.	
● <b>Ox Hardy Upper Tintara Shiraz (AUS) 2017</b> VN	1,075
Generous and elegant with bright notes of blackberry and dark plum.	
● <b>Louis Latour Pouilly Fuisse (FRA) 2020</b>	1,650
Balanced with enjoyable fruitiness, revealing exotic fruits aromas.	
● <b>Heritage Cahors Malbec (FRA) 2020</b>	930
Deep, dark fruit notes of blackberry, plum, and black cherry.	
● <b>Le Riche Chardonnay (SA) 2022</b>	1,275
Delicate aromas of brioche, fresh stoned fruit, and a lemony tang.	
● <b>Villa Antinori Riserva Chianti Classico Red (ITA) 2021</b>	1,110
Floral undertones complete the bouquet with accents of lavender, rose petals.	
● <b>Terroir Hunter Sauvignon Blanc (CHL) 2021</b>	1,080
An intense acidity and velvety smoothness with a long finish.	
● <b>Fantinel La Roncaia Fusco Merlot (ITA) 2018</b>	1,775
Velvety tannins and flavors of dark fruits and cocoa.	
● <b>Hesketh Adelaide Hills Sauvignon Blanc (AUS) 2022</b>	855
Classic notes of citrus, green apples and vibrant limey acidity.	
● <b>Le Riche Reserve Cabernet Sauvignon (SA) 2021</b>	2,615
Black fruit, a creamy mouthfeel and dark chocolate finish.	
● <b>Ghost in the Machine Shiraz (SA) 2022</b>	1,255
Dark fruit flavors, complemented by hints of chocolate and a touch of pepper.	
● <b>Napa Cellars Cabernet Sauvignon (USA) 2018</b>	1,505
Dark fruit and earthy tobacco notes with spicy clove, mocha, and vanilla.	

## GREEN SIDES

Farm Lettuce, Blue Cheese, Pear and Cashew Salad	VNO	550
Classic Garlic Tender stem Broccoli	VNO	550
Green Avocado "Caprese" Salad	VN	550