

CAVE À MANGER

WINE PAIRED | SEASONAL



WINE PAIRING

850 *Velenosi Prope Montepulciano d'Abruzzo DOC (ITA) 2021* ●
Offers a rich ruby-red hue and intense aromas of ripe red fruits with a hint of spice.

1,005 *La Scolca Gavi DOCG Valentino (FRA) 2023* ●
Showcasing crisp acidity, delicate almond notes, and a long, refreshing finish.

1,135 *Villa Antinori Rosso Toscana (ITA) 2020* ●
Succulent plums mingling with subtle notes of dried herbs and rustic tobacco.

945 *Orange Gold Blanc (FRA) 2024* ●
It reveals notes of white flowers, candied fruit, and a hint of white pepper.

1,435 *Louis Latour Chablis La Chanfleure (FRA) 2023* ●
Flavors of citrus, white peach, and a subtle hint of chalky minerality.

Menage a Trois Bourbon Barrels Cabernet Sauvignon (USA) 2022 ●
865 Aromas of black cherry, cocoa, and smoky vanilla.

1,000 *Sun Goddess Pinot Grigio Ramato (ITA) 2022* ●
Aromas of ripe peach, apricot, and citrus blossoms.

1,050 *San Giovanni Della Sala (ITA) 2023* ●
Pleasurable notes of tropical fruit fuse with light mineral sensations.

1,210 *Domaine Tropez Rosé (FRA) 2023* ●
Mango and passion-fruit with a lift of citrus and flowers.

1,160 *Terroir Hunter Carbernet Alto Maipo (CHL) 2022* ●
Mix of ripe blackcurrant and blackberry, accented by cedar and gentle spice.



WINE PAIRING

800 *Trumpeter Reserve Chardonnay (ARG) 2024* ●
Subtle oak delivers a soft finish with lingering notes of vanilla and spice.

865 *Menage A Trois Lavish Merlot (USA) 2022* ●
Aromas of black cherry, boysenberry, and cocoa rise from the glass.

1,365 *La Scolca Piemonte Pinot Noir D.O.C (ITA) 2020* ●
Red berry fruit tones raspberry, cherry, and hints of wild red fruit.

1,140 *Ghost in the Machine Chardonnay (SA) 2023* ●
Notes of ripe peach, citrus, and a hint of oak,

CLASSIC



Chicken Liver Pâté 🌱🍷
Rhubarb Ginger Jam | Baguette

Deep-Fried Camembert 2.0 🌱
Homemade Tree Tomato Jam | Green Apple

Crispy Salt and Pepper Mushrooms 🌱
Sweet Soy Dip | Fried Jalapenos

Heirloom Tomato Caprese 🌱
Fresh Buffalo Mozzarella | Purple Basil | Carrot Leaf Pesto

Cauliflower Avocado Ceviche 🌱🍷
Yellow Pepper Coconut Tiger's Milk | Toasted Corn Chulpe

Stuffed Chillies 3.0 🌱🍷
Crumbled Goats Cheese | Crunchy Bits | Onion Capsicum Filling

Watermelon Stracciatella Carpaccio 🌱
Marinated Melon | Stracciatella | Melon and lime dressing | Chillli Honey

Crispy Chilli Oil x Burrata
Olive Oil | Spelt Sourdough | Fermented Mango Compote | Basil and Fennel

Flàmküchen (French Pizza) 12" Crispy Base 🌱🍷
Bacon And Chives | Baby Spinach, Feta, Onion | Duck and Caramelised Onion Brie, Pear Honey | Smoked Beef and Red Pepper

Mixed Cheese and Charcuterie Platter 🌱🍷
Cold Cuts Selection | Seasonal Cheeses | Crackers

SMALL PLATES



Cheesy Mieliebrood (Corn-Bread Brioche) 🌱
Garlic Butter | Melted Mozzarella | Chives

Crispy Chicken Wings 🌱🍷
Twice Fried | Scallions | Ginger Glaze Coating

Buttermilk Chicken Bao Bun (3 Pieces)
Homemade Bao | Buttermilk Chicken Filling

Chilli Garlic Prawns 🌱🍷
Confit Garlic | Fresh Limuru Chillies | Parsley

WINE PAIRING



● *The Specialist Lodi Zinfandelo (USA) 2020* **905**
Flavors of ripe plum, chocolate-dipped raspberries, and baking spices.

● *Villa Antinori Pinot Bianco Tenuta Monteloro (ITA) 2023* **1,090**
Delicate aromas of white peach, green apple, acacia flowers, and a touch of citrus.

● *Ghost in the Machine Malbec Viognier (SA) 2023* **1,140**
Bursting with wild berry jam, framed by silky tannins and a whisper of exotic spice.

● *Fantinel Sant Helena Frontiere Pinot Bianco (ITA) 2022* **1,175**
Floral notes of white blossoms and orchard fruits like pear and apple.

● *La Scolca Gavi DOCG Valentino (ITA) 2023* **1,005**
Showcasing crisp acidity, delicate almond notes, and a long, refreshing finish.

● *St Johns Road The Evangelist Barossa Shiraz (AUS) 2015* **1,990**
Aroma busting with fresh dark cherries, coffee-oak, violets and a subtle lick of spice.

● *Domaines OTT Provence Rosé BY.OTT (FRA) 2023* **1,180**
Red berries, fresh peach, and rose petals weave harmoniously with hints of citrus zest.

● *Louis Latour Pouilly Fuisse (FRA) 2022* **1,655**
Balanced with enjoyable fruitiness, revealing exotic fruits aromas.

● *Vasse Felix Chardonnay (AUS) 2022* **1,370**
Flavors of purified lemon, ginger, custard, and delicate peach, finishing with a dry,

● *Pascal Jolivet Pouilly Fume Terres Blanches (FRA) 2023* **1,850**
Notes of wet stones and citrus, this wine is elegant with peach flavours.

WINE PAIRING



● *Domaine Tropez Blanc (FRA) 2023* **1,210**
Offering white-fleshed fruit, delicate florals, pear, and lemon zest.

● *Rutini Collection Malbec (ARG) 2022* **1,395**
Lifted by undertones of vanilla, mocha, and sweet spice from oak aging.

● *Fantinel La Roncaia Fusco Merlot (ITA) 2018* **1,465**
Ripe black cherry, plum, blackberry, and red berries.

● *Domaine Tropez Blanc (FRA) 2023* **1,210**
Offering white-fleshed fruit, delicate florals, pear, and lemon zest.

WINE PAIRING		
1,175	Fantinel Sant Helena Frontiere Pinot Bianco (ITA) 2022 ●	Floral notes of white blossoms and orchard fruits like pear and apple.
1,135	Clarendelle Medoc Rouge (FRA) 2017 ●	Layers of rich dark fruit flavors, including black cherry, cassis, and plum.
1,100	Yealands Estate Single Vineyard Pinot Noir (NZ) 2020 ●	Aromas and flavours of dark cherries, raspberries and plums.
780	Louis Latour Ardecche Chardonnay (FRA) 2022 ●	Aromas of white peach, lemon zest, and green apple, with a subtle floral undertone.
1,055	Le Chant Du Coq Rouge (SA) 2019 ●	Fruit-forward, showing delicious fresh black fruits and a juicy entry.
1,580	The Drift Estate Boer Maak N' Plan Chenin Blanc (SA) 2023 ●	White peach, ripe pear, and citrus blossom, supported by hints of wet stone.
1,160	Terroir Hunter Carbernet Alto Maipo (CHL) 2021 ●	Mix of ripe blackcurrant and blackberry, accented by cedar and gentle spice.
1,050	Clarendelle Bordeaux Blanc (FRA) 2022 ●	Bright and structured, with flavors of citrus, green apple, and pear.

WINE PAIRING		
1,250	Parker Coonawarra Terra Rosa Shiraz (AUS) 2019 ●	Generous and elegant with bright notes of blackberry and dark plum.
1,080	Montes Alpha Carmenere (CHL) 2021 ●	Ripe black and red fruits, including blackberries, figs, and dried plums.
980	The Show Cabernet Sauvignon (USA) 2021 ●	Aromas of black cherry, blackberry, and plum dominate.
1,135	Clarendelle Medoc Rouge (FRA) 2018 ●	Good concentration and black fruit aromas of blackberry and blueberry.
1,350	Cune Rioja Gran Reserva (FRA) 2016 ●	Ripe fruits in perfect balance with spices, toffee, roasted coffee and balsamic notes.

STARCHY SIDES

Salted Chips	●VNO	550
Steamed Rice with Chives	●VN	550
Homemade Bread and 3 Compound Butters	●V	550
Baked Mac and Cheese		950

MAINS		
Calamari Carbonara 2.0 ●V●O		1,660
Cream Black Pepper Bacon Croutons		
Gyoza Royale: Pork and Leek		1,780
Crispy Gyoza Soy Glaze Chilli Soy Pan Fried		
Butternut Pesto Tortellini ●V		1,860
Slow Roasted Butternut Sage Sauce		
Slow Braised Osso Bucco		2,090
Gremolata Bacon Orzo Pasta		
Braised Beef Short Ribs ●V●O		2,130
BBQ Glaze Mango Chutney Coriander		
Mediterranean Snapper ●V		2,210
Wasabi Mash Lemon Butter Coriander		
5 Spice Pork Belly		2,250
Steamed Rice Jim Jaew Sauce Steamed Pak Choy		
Chilli Ginger Soft Shell Crab		2,690
Battered and Deep Fried Sweet Chilli Wakame Salad		

THE JOSPER COLLECTION

Josper Grilled Pork Chop		1,850
Carrot Ginger Mash Apple and Mustard Sauce Lemon Broccolini		
Wagyu Burger		1,950
Sourdough Potato Bun Aged Gouda Bhajia		
Herbed Organic Chicken Breast		2,230
Mustard Mash Beurre Blanc Sauce		
Smoked Lamb Chops		2,850
Served with Paccheri Pasta White Wine Black Pepper Reduction Walnuts		
Josper Fired South African Steak ●V		3,210
Steaks:- Sirloin Picanha Fillet Sauce:- Café de Paris Butter Mushroom Brandy Gorgonzola		

- V Vegetarian ●VO Vegetarian Option ●VN Vegan
- VNO Vegan Option ●GF Gluten Free ●GF●O Gluten Free Option

*Some dishes may contain nuts or allergens

WINE PAIRING		
●	Ghost in the Machine Clairette Blanche (SA) 2024	1,195
Notes of green apple, citrus pith, and chamomile tea.		
●	Parker Terra Rossa Cabernet Sauvignon (AUS) 2021	1,250
Aroma of red and black fruits, leather, spice and a hint of earth from the French oak.		
●	Parker Coonawarra Terra Rosa Shiraz (AUS) 2019 ●VN	1,250
Generous and elegant with bright notes of blackberry and dark plum.		
●	Rutini Collection Sauvignon Blanc (ARG) 2024 ●VN	1,015
Intense fruity aromas and notes of pink grapefruit, herbs and freshly cut grass.		
●	Cantina Del Garda Amarone Della Valpolicella (ITA) 2020	1,430
Rich, concentrated flavors of dried cherries, plum, and a whisper of spice.		
●	Château l'Hospitalet Grand Vin Blanc (FRA) 2021	1,780
Lush and refined with ripe peach, citrus, and a creamy finish.		
●	Aldobrandesca Vie Cave Toscana I.G.T Malbec (ITA) 2022	1,545
Notes of ripe blackberry, black cherry, and sweet spice.		
●	Le Riche Chardonnay (SA) 2022	1,360
Delicate aromas of brioche, fresh stoned fruit, and a lemony tang.		

WINE PAIRING		
●	Château l'Hospitalet Grand Vin Rouge (FRA) 2021	1,780
Smooth and full-bodied with dark fruit, spice, and silky tannins.		
●	Taaibosch Crescendo (SA) 2020	1,810
Blackcurrant, plum, and cedar, supported by elegant tannins and fresh acidity.		
●	Vasse Felix Filius Cabernet Sauvignon (AUS) 2022	1,010
Alluring mix of dark berries, subtle oak, and a hint of herbal notes.		
●	Château l'Hospitalet Grand Vin Rouge (FRA) 2021	1,780
Smooth and full-bodied with dark fruit, spice, and silky tannins.		
●	Rutini Collection Malbec (ARG) 2022	1,395
Blackberries, cassis, and dried violets, lifted by undertones of vanilla.		

GREEN SIDES

Greenhouse Salad (Daily Harvest) - Lemon Basil Dessing	●VNO	550
Classic Garlic Tender stem Broccoli + Anchovy Butter	●VNO	550
Green Avocado "Caprese" Salad	●VN	550