



Wine & Dine Wednesday

WITH FRYER'S COVE

R350 P/H FOR THREE COURSE DINNER AND TASTING OF 5 DELICIOUS WINES

ON ARRIVAL

DORINGBAY PINOT NOIR ROSE

S T A R T E R

MUSHROOM ARANCINI

WITH ROASTED GARLIC AIOLI

OR

PUMPKIN, CUMIN & GINGER SOUP

WITH COCONUT CREAM, CURRY OIL & A SIDE OF FLATBREAD

M A I N

FLAME GRILLED RIBEYE

WITH CREAMY TRUFFLE MASH & GARLIC-SHALLOT BUTTER SAUCE

OR

BUTTERED LINEFISH

WITH SEASONAL GREENS, CRUSHED BABY POTATOES

AND CREAMY CHERMOULA BUTTER SAUCE

OR

BASIL PESTO PASTA

WITH BOCCONCINI, ROASTED CHERRY TOMATOES AND ZESTY LEMON

D E S S E R T

CHERRY & RASPBERRY CRUMBLE

WITH VANILLA BEAN ICE CREAM

Additional glasses & bottles

DORINGBAY PINOT NOIR ROSE - GLASS - R60 / BOTTLE - R240

FRYER'S COVE SAUV BLANC - GLASS - R75 / BOTTLE - R280

FRYER'S COVE CHENIN BLANC - GLASS - R75 / BOTTLE - R280

FRYER'S COVE GRENACHE CINSULT - GLASS - R75 / BOTTLE - R280

FRYER'S COVE PINOT NOIR - GLASS - R85 / BOTTLE - R240