



Wednesday Wine & Dine

WITH BOSCHENDAL

THREE - COURSE DINNER & TASTING OF FIVE DELICIOUS WINES
WITH AN EXTRA WEEKLY WILDCARD FEATURE WINE
@R350PP

S T A R T E R

MUSHROOM ARANCINI

WITH BASIL AIOLI

OR

VEGETABLE SPRINGROLL

WITH GINGER-TOMATO JAM

M A I N

LEMON- BASIL RISOTTO

WITH FIOR DI LATTE, TOMATO OIL & PEAS

OR

CAJUN SEARED LINEFISH

WITH BABY POTATOES, CHARRED LEEKS, LIME & OLIVE OIL

HERB SALAD

OR

FLAME GRILLED RIBEYE

WITH SALTED ROSEMARY BUTTER, SEASONAL GREENS & FRIES

D E S S E R T

BLACK FOREST BROWNIE

WITH VANILLA BEAN ICE CREAM

Additional glasses & bottles

BOSCHENDAL BRUT NV - GLASS - R90 / BOTTLE - R500

BOSCHENDAL 1685 SAUV BLANC - GLASS - R55 / BOTTLE - R280

BOSCHENDAL NICOLAS - GLASS - R85 / BOTTLE - R550

BOSCHENDAL CHARDONNAY - GLASS - R55 / BOTTLE - R280

BOSCHENDAL BRUT ROSE NV - GLASS - R90 / BOTTLE - R500



BOSCHENDAL
FOUNDED 1685