

Wine & Dine Wednesday's

WITH A.A. BADENHORST

THREE - COURSE DINNER & COCKTAIL ON ARRIVAL
WITH A TASTING OF FOUR DELICIOUS WINES
@R375PP

ARRIVAL COCKTAIL

CAPERITIF ELDERFLOWER SPRITZ

OR

CAPERITIF NEGRONI

STARTER

ROASTED RED PEPPER & TOMATO SOUP

WITH TOASTED CIABATTA

OR

SPINACH & FETA SPRING ROLL

WITH MARINARA DIP

MAIN

CREAMY GARLIC-BUTTERNUT & SAGE LINGUINI

WITH PARMESAN, CRISPY SAGE & TOASTED MACADAMIA CRUNCH

OR

PAN SEARED LINEFISH

WITH APRICOT CURRY SAUCE, CORIANDER - COCONUT RICE
& SEASONAL GREENS

OR

FLAME GRILLED RIBEYE

WITH CREAMY PERI-PERI SAUCE, BUTTERED MASH & SEASONAL GREENS

DESSERT

POT DE CRÈME

BAKED CUSTARD, CHOCOLATE COATED HONEYCOMB CRUNCH
& VANILLA COOKIE

Additional glasses & bottles

GLS | BTL

CAPERITIF NEGRONI	_____	R110
CAPERITIF & ELDERFLOWER SPRITZ	_____	R110
SECATEURS CHENIN BLANC	_____	R70 R270
SECATEURS SYRAH/CAB/CINSAULT	_____	R75 R280
SECATEURS RIVIERA	_____	R80 R300
PAPEGAAI RED BLEND	_____	R100 R400

