

### Soft Drinks

Soft Drink	R23
Coke/Coke Zero	R24
Appletiser	R28
Bos Ice tea	R26
Still Water	R24/R36
Sparkling Water	R24/R36
Juice	R25
Kahlua Dom Pedro	R48
Jameson Dom Pedro	R55

### Hot Drinks

Espresso Single/Double	R24/R26
Cappuccino	R28
Latte	R30
Hazelnut Latte	R32
Macchiato	R26
Americano	R26
Tea	R28
Hot Chocolate	R30
Chai Latte	R30
Red Cappuccino	R30
Decaf Option	+R2

### Beers & Ciders

Non-Alcoholic Beers	R35
Stellenbrau Lager	R55
Stellenbrau Ale	R55
Loxtonia Crispy Cider	R45
Loxtonia Stonefruit Cider	R45
Castle Lite	R35

### Spirits

Jameson	R35
Johnny Walker Black	R35
Cape Town Gin	R35
KWV 5year	R25
Imoya Brandy	R60
Reyka Vodka	R35



# LOUISVALE

### Appetisers

(V) Tenderstem Broccoli **R100**

*Cucumber, Grilled Red Onion, Poached Egg, Dill & Smoked Paprika Aioli*

Smoked Snoek Mousse **R90**

*Cucumber Ribbons, Basil Mayonnaise, Apricot Puree, Grilled Onions & Candied Lemon*

Seared Ostrich Steak **R80**

*Grilled Spring Onion, Baby Marrow, Gooseberry & Ginger Sauce*

### Mains

Grilled Squid Strips **R200**

*Turmeric Cauliflower, Slow Roast Tomatoes, Cucumber, Shaved Radish, Malay Sauce & Coriander Oil*

Braised Pork Belly **R175**

*Leek Mushroom Duxelle, Crispy Leeks, Pulled Belly Croquettes, Potato Dauphinoise, Pea Puree & Garlic Jus*

Beef Short Rib **R190**

*Smoked Stanford, Creamy Potatoes, Exotic Mushrooms, Red Wine Onions, Honey Pickled Beetroot & Jus*

(V) Spinach Pappardelle **R140**

*Mixed Mushrooms, Toasted Walnuts, Mint, Basil & Pecorino*

### Dessert

Guava Mousse **R75**

*Beetroot Jelly, Vanilla Sponge & Rooibos Sorbet*

Pina Colada **R80**

*Grilled Malibu Pineapple, Micro Sponge, Pineapple Gel, Coconut Flakes & Coconut Ice Cream*

Chocolate Crème Brûlée **R90**

*Macerated Cherries, Chocolate Tuile, Rosewater Ice Cream*

### Tasting Menu

Welcome Drink

1<sup>st</sup> Course

Smoked Snoek Mousse

*Cucumber Ribbons, Basil Mayonnaise, Apricot Puree, Grilled Onions & Candied Lemon*

**Louisvale Unwooded Chardonnay**

2<sup>nd</sup> Course

(V) Spinach Pappardelle

*Mixed Mushrooms, Toasted Walnuts, Mint, Basil & Pecorino*

**Louisvale Chardonnay**

3<sup>rd</sup> Course

Braised Pork Belly

*Leek Mushroom Duxelle, Crispy Leeks, Pulled Belly Croquettes, Potato Dauphinoise, Pea Puree & Garlic Jus*

**Louisvale Dominique**

4<sup>th</sup> Course

Pina Colada

*Grilled Malibu Pineapple, Micro Sponge, Pineapple Gel, Coconut Flakes & Coconut Ice Cream*

**Louisvale MCC Brut**

**R300 per person without Wine**

**R480 per person with Wine**

**Please inform your service ambassador if you have any dietary requirements that the kitchen needs to be informed of**

**Due to time constraints, it is essential that all parties at the table order the Tasting Menu**

**To ensure prompt service and quality**