



MCC

Louisvale Cap Classique Brut Chardonnay	R75	R275
Louisvale Cap Classique Brut Chardonnay/Pinot Noir Rose	R75	R275

White Wine

Louisvale Chardonnay	R70	R250
Louisvale Chavant	R50	R175
Louisvale Unwooded Chardonnay	R40	R125
Louisvale Sauvignon Blanc	R40	R125

Rosé

Stone Road Cinsault Rosé	R25	R85
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Red Wine

Louisvale Merlot	R45	R145
Louisvale Cabernet Sauvignon	R45	R145
Louisvale Dominique	R55	R185
Louisvale Limited Merlot	R100	R375
Louisvale Limited Cabernet Sauvignon	R100	R375
The Boris	R125	R475
Louisvale V Barrels	R140	R525

Soft Drinks

Soft Drink	R25
Coke/Coke Zero	R30
Appletiser	R35
Ice tea	R35
Still Water 1L	R45
Sparkling Water 1L	R45
Juice	R25
<i>Orange, Apple, Berry</i>	
Milkshakes	R40
<i>Vanilla, Chocolate, Salted Caramel, Mixed Berry</i>	
Kahlua Dom Pedro	R50
Jameson Dom Pedro	R55

Hot Drinks

Espresso Single Double	R28 R32
Cappuccino	R34
Latte	R36
Macchiato	R32
Americano	R32
Tea	R32
Hot Chocolate	R36
Chai Latte	R36
Red Cappuccino	R36
Syrup	+R8
<i>Vanilla, Caramel, Hazelnut</i>	
Decaf Alternative	+R5
Milk Alternative	+R10



Beers & Ciders

Loxtonia Stonefruit Cider	R45
Craft Beer	R55
Castle Lite	R35

Spirits

Jameson	R35
Johnny Walker Black	R35
Cruxland Gin	R35
KWV 10year	R35
Imoya Brandy	R60
Vodka	R35

Appetisers

(V) Spring Salad **R100**

Greens, Green Beans, Baby Marrow, Peas, Radish, Goats Cheese, Peanuts & Creamy Garlic Dressing

(VG) Bruschetta **R90**

Vegan Cream Cheese, Mushrooms, Caramelised Onions, Truffle Oil & Basil

Pork Belly Bites **R100**

Brown Sugar Bourbon Glaze, Roast Onion Puree & Apple Chutney

Smoked Trout Rillette **R110**

Trout Caviar, Capers, Radish, Dill Oil & Crostini

Fried Calamari **R90**

Umami Aioli, Cucumber & Pickled Red Onion

Mains

Gourmet Burger **R180**

Please ask your service ambassador for the flavour of the day

Sous Vide Beef Brisket **R190**

Corn Risotto, Pickled Red Onion, Tomato Chutney & Basil

Deboned Pork Neck **R190**

Braised Cabbage, Brown Sugar Turnips, Beetroot, Grilled Onion, Mushroom Puree & Port Reduction

Mussels **R200**

Pernod Cream, Confit Tomatoes, Asparagus & Linguine

Grilled Seabass **R240**

Potato Gnocchi, Grilled Spring Onion, Radish, Crispy Leeks, Leek Cream & Paprika Oil

(VG) Potato Gnocchi **R150**

Coconut Curry, Sweet Potato, Spinach, Cherry Tomatoes & Coconut Flakes

Dessert

Kiwi **R100**

Yoghurt Mousse, White Chocolate Chiffon Cake, Kiwi Salsa & Kiwi Ice Cream

Panna cotta **R100**

Vanilla Bean & Honey Panna Cotta, Yuzu Pearls, Almond Crumble, Kumquat Consommé & Candied Kumquat

Lemon Tart **R95**

Strawberry Gel, Burnt Meringue, Candied Lime, Strawberry & Lime Sorbet

(VG) Coconut Mousse **R95**

Rum-Soaked Pineapple, Chai Seed Cracker, Olive Oil Cake

Ice Cream or Sorbet Trio **R70**

Please ask your service ambassador for the flavour of the day

Cheese Platter **R130**

Indezi River Cheese, Klein River Colby, Forest Hill Camembert, Preserves & Toasted Bread

Tasting Menu

Welcome Drink

1st Course

(V) Spring Salad

Greens, Green Beans, Baby Marrow, Peas, Radish, Goats Cheese, Peanuts & Creamy Garlic Dressing

Louisvale Sauvignon Blanc

2nd Course

Fried Calamari

Umami Aioli, Cucumber & Pickled Red Onion

Louisvale Unwooded Chardonnay

3rd Course

Sous Vide Beef Brisket

Corn Risotto, Pickled Red Onion, Tomato Chutney & Basil

Louisvale Cabernet Sauvignon Blanc

4th Course

(VG) Coconut Mousse

Rum-Soaked Pineapple, Chai Seed Cracker, Olive Oil Cake

Louisvale Cap Classique Brut Chardonnay

R300 per person without Wine

R500 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