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MCC		
Louisvale Cap Classique Brut Chardonnay	R80	R310
Louisvale Cap Classique Brut Chardonnay/Pinot Noir Rose	R80	R310
White Wine		
Louisvale Chardonnay	R75	R280
Louisvale Chavant	R55	R210
Louisvale Unwooded Chardonnay	R40	R140
Louisvale Sauvignon Blanc	R40	R140
Rosé		
Stone Road Cinsault Rosé	R30	R115
Red Wine		
Louisvale Merlot	R50	R180
Louisvale Cabernet Sauvignon	R50	R180
Louisvale Dominique	R55	R210
Louisvale Limited Merlot	R100	R355
Louisvale Limited Cabernet Sauvignon	R100	R375
The Boris	R145	R570
Louisvale V Barrels	R155	R615

Soft Drinks

Cordial	R5
<i>Lime Passionfruit Cola</i>	
Soft Drink	R25
Coke	R30
Coke Lite Fanta Crème Soda	R30
Appletiser Grapetiser	R40
Lipton Ice tea	R40
Still Water 1L	R45
Sparkling Water 1L	R45
Juice per Glass	R25
<i>Orange Apple Berry</i>	
Milkshakes	R50
<i>Vanilla Chocolate Salted Caramel Mixed Berry</i>	
Kahlua Dom Pedro	R60
Jameson Dom Pedro	R65

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

Craft Cider	R55
<i>Please ask your service ambassador</i>	
Craft Beer	R55
<i>Please ask your service ambassador</i>	
Castle Lite	R35

Spirits

Jameson	R35
Johnny Walker Black	R35
Cruxland Gin	R35
KWV 10year	R35
Vodka	R35

Appetisers

(VG) Cheese Jaffle **R85**

Three Cheese & Basil Pesto Filling, Tomato Relish

(V) Creamy Labneh **R95**

Baked Red Onion, Herb Oil, Crispy Garlic & Toasted Ciabatta

Mussels **R95**

Creamy White Wine Sauce, Leeks, Dill & Toasted Bread

Crispy Calamari **R85**

Curry Sauce, Pickled Carrots & Coriander

Baked Camembert **R130**

Biltong, Caramelised Onion, Honey, Thyme & Toasted Bread

Mains

Gourmet Burger **R175**

Please ask your service ambassador for the flavour of the day

Sous Vide Chicken Supreme **R175**

Potato Dauphinoise, Grilled Leeks, Tenderstem Broccoli, Mushrooms & Brown Butter Hazelnut Sauce

Deboned Pork Neck **R190**

Scotch Quail Egg, Potato Puree, Honey Carrots, Beetroot, Walnut, Grilled Onions & Citrus Jus

Grilled Lamb **R240**

Leg Chop on the Bone, Mushroom Risotto, Green Beans, Pickled Red Onion & Red Wine Jus

Yellow Coconut Seafood Curry **R260**

Prawns, Hake, Calamari, Green Beans, Tomatoes, Red Peppers & Basmati Rice

(V) Risotto **R120**

Butternut, Spinach, Mushrooms, Toasted Pecan Nuts & Crispy Onions

Desserts

Valrhona 64% Dark Chocolate Souffle **R115**

Cherry Orange Compote & Hazelnut Praline Ice Cream

Peach & Almond Bakewell **R95**

Cinnamon & Pecan Ice Cream

Milk Tart Crème Brûlée **R90**

Orange Sorbet & Guava Gel

Ice Cream or Sorbet Trio **R75**

Please ask your service ambassador for the flavour of the day

Cheese Platter **R160**

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

Tasting Menu

Welcome Drink

1st Course

(V) Creamy Labneh

Baked Red Onion, Herb Oil, Crispy Garlic & Toasted Ciabatta

Louisvale Chavant

2nd Course

Crispy Calamari

Curry Sauce, Pickled Carrots & Coriander

Louisvale Chardonnay

3rd Course

Deboned Pork Neck

Scotch Quail Egg, Parsnip Puree, Honey Carrots, Beetroot, Walnut, Grilled Onions & Citrus Jus

Louisvale Dominique

4th Course

Peach & Almond Bakewell

Cinnamon & Pecan Ice Cream

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

Last order for our Tasting Menu is 14h00