

*Cavalli*

**CHEF'S MENU**

**R595**

*Wine Pairing: R250*

tempura rapini, ginger, sesame  
shiitake tartlet, smoked macadamia

roosterkoek, cheddar, biltong  
mielebrood, sour cream

golden beetroot, gooseberries, marigold  
*Cavalli 'Pink Pony' Grenache Rose 2021*

butternut, langoustine, smoked fishbone velouté  
*Cavalli 'Filly' Chenin Blanc 2021*

gnocchi, miso, sea vegetables, hazelnut  
*Cavalli 'Foal' Chardonnay 2021*

lamb, confit turnip, karoo-bossie cheese, salt bush  
*Cavalli 'Colt' Cabernet Sauvignon 2018*

yoghurt, papaya, honey, lime  
*Cavalli 'Capriole' Method Cap Classique 2020*

petit fours

**VEGETARIAN  
CHEF'S MENU  
R545**

*Wine Pairing: R250*

tempura rapini, ginger, sesame  
shiitake tartlet, smoked macadamia

roosterkoek, cheddar  
mielebrood, sour cream

beetroot, gooseberries, pickled flowers

*Cavalli 'Pink Pony' Grenache Rose 2021*

sunchoke, sunflower seed, sultana vinaigrette

*Cavalli 'Filly' Chenin Blanc 2021*

gnocchi, miso, sea vegetables, hazelnut

*Cavalli 'Foal' Chardonnay 2021*

celeriac, onion, sour cream, cured yolk

*Cavalli 'Foal' Verdelho 2020*

yoghurt, papaya, honey, lime

*Cavalli 'Capriole' Method Cap Classique 2020*

petit fours