

CHEF'S MENU
R595
Wine Pairing: R295

SNACKS

crispy choux "snoek" nectarine
beetroot "sosatie"

BREAD

roosterkoek, "weskus botter"
seed loaf, hummus dukkha

beetroot, gooseberries, flowers
Cavalli Unoaked Chenin Blanc 2022

butternut, langoustine, smoked fishbone velouté
Cavalli Reserve Chenin Blanc 2022

gnocchi, sea vegetables, hazelnut
Cavalli 'Foil' Chardonnay 2021

wagyu brisket, eggplant, umami hollandaise
Cavalli Cabernet Sauvignon 2019

yoghurt, papaya, honey, lime
Cavalli 'Capriole' MCC 2020

petit fours

**VEGETARIAN
CHEF'S MENU
R565
Wine Pairing: R295**

SNACKS

crispy choux, sweetcorn, nectarine
beetroot "sosatie"

BREAD

roosterkoek, "fynbos botter"
seed loaf, hummus dukkha

beetroot, gooseberries, flowers
Cavalli Unoaked Chenin Blanc 2022

sunchoke, sunflower seeds, sultana vinaigrette
Cavalli Reserve Chenin Blanc 2022

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

celeriac, crème fraîche, onion, cured yolk
Cavalli 'Foal' Verdelho 2020

yoghurt, papaya, honey, lime
Cavalli 'Capriole' MCC 2020

petit fours