

## STARTERS

**MUSSELS & CLAM CHOWDER - R125**  
With corn / crispy bacon

**FALAFEL HUMMUS BOWL - R110**  
Couscous / tomato / cucumber salsa

**ANGUS BEEF FILLET TATAKI - R 135**  
Onion ponzu sauce / garlic crisp / celery

## MAINS

**DRY AGED RIB EYE - R 315**  
Shimeji mushroom ragout / oven baked pommes dauphinoise  
baby carrots / truffle jus / roast butternut purée / mushroom soil

**SALMON DIJONNAISE - R395**  
Sweet potato purée / mushroom / shrimp croquette

**GRILLED CHICKEN TIKKA - R220**  
Sautéed spinach / chick pea / curry sauce

**CAULIFLOWER STEAK - R195**  
Dijon mustard / black bomber cheddar / parsnip purée

**SEARED DUCK BREAST - R 320**  
Carrot / parsnip purée / carrot leaf / pablo beetroot  
red wine cabbage / truffle granola / beetroot chips / duck sauce

## DESSERT

**PUMPKIN CHEESECAKE - R95**  
Cinnamon ice cream

**CHOCOLATE TERRINE & PISTACHIO MOUSSE - R120**  
Gold leaves dust / vanilla cream

**CHOCOLATE FONDANT - 155**  
Malibu ice cream

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## PAIRING MENU - R695

### STARTER

**SEARED AHI TUNA / PEACH SALSA / SEAWEED LEAVES / AVOCADO MOUSSE /  
SPRING ROLL / EDAMAME BEANS**  
*Paired with Davinci MCC*

### MAIN

**BRAISED LAMB NECK / CAULIFLOWER PURÉE / SAUTÉED EXOTIC MUSHROOM  
WITH A ROSEMARY CABERNET SAUVIGNON JUS**  
*Paired with CAM Inspired Charlima Blend*

### DESSERT

**BERRY PANNACOTTA / BLUE BERRY & HIBISCUS MOUSSE / GARDEN BERRIES /  
HONEYCOMB CRUNCH / SALTED MERINGE DUST**  
*Paired with DV GIN NERO signature cocktail*

  
Executive Chef

## WINE LIST

### SAUVIGNON BLANC

	Bottle		Glass
Tokara Reserve Collection	R540		
La Motte	R350		R80
Arnistonbay	R310		R75
Nico Grobler The Valley	R320		R75
Kleine Zalze Vineyard Selection	R480		R105
Bon Courage Estate The Gooseberry Bush	R290		R70

### CHARDONNAY

	Bottle		Glass
Fat Bastard	R320		R90
Kleine Zalze Vineyard Selection	R480		R105
Leeu Passant	R920		
Tokara Reserve Collection	R720		
Collectors Reserve The Cableway	R520		R115

### CHENIN BLANC

	Bottle		Glass
L'AVENIR Single Block	R790		
Bosman Generation 8	R320		R90
Kleine Zalze Vineyard Select	R440		R95
Delheim Wild Ferment	R460		R105
Durbanville Hills Cape Garden	R520		R95

### PINK WINES

	Bottle		Glass
L'avenir Glenrose	R550		
Durbanville Hills	R340		R90
Delheim Pinotage Rose	R320		R80
The Valley	R390		R95
Nederburg	R320		R80

### WHITE BLENDS

	Bottle		Glass
Swartberg Wingerde Miracle Bush	R720		
Vrede & Lust White Mischief	R470		R105
Tokara Directors Reserve	R960		

### CABERNET SAUVIGNON

	Bottle		Glass
The Manor House	R570		
Collectors Reserve The Castle Of Good Hope	R520		R115
Lanzerac	R670		
Kleine Zalze Family Reserve	R1 050		
Math & Co	R950		

## MERLOT

	Bottle		Glass
Bosman Generation 8	R390		R95
Thelema	R490		R105
La Bri	R680		
Durbanville Hills The Lighthouse	R550		R115
Math & Co	R890		

## PINOTAGE

	Bottle		Glass
Beyerskloof	R360		R85
Doolhof Single Vineyard	R720		
Backsberg	R660		
Durbanville Hills Promenade	R550		R115

## SHIRAZ

	Bottle		Glass
Boschendal	R440		R105
Bizoe Estalèt Syrah	R790		
First Sighting	R560		R115
La Bri	R740		

## PINOT NOIR

	Bottle		Glass
The Valley	R460		R105
Peter Falke	R540		
Ataraxia	R990		
Shannon Rockview Ridge	R890		

## RED BLENDS

	Bottle		Glass
Aa Badenhorst Papegaai	R410		R95
Le Bonheur Prima	R440		R95
Delheim Grand Reserve	R1 180		
Thelema Mountain Red	R470		R105
Beyerskloof Synergy	R520		R115
Doolhof Single Vineyard Malbec	R720		
The Brew Master Bordeaux Blend	R880		

## CHAMPAGNE / SPARKLING WINES

	Bottle
Dom Perignon Blanc	R12 400
Moët & Chandon	<i>from</i> R1 850
Veuve Clicquot	<i>from</i> R2 150
Armand De Brignac Brut Gold	R16 500
Graham Beck	R750
Pongracz Brut	R520
DV MCC	R450
Durbanville Hills Sauvignon Sparkling	R390
Math & Co Brut Rose	R1 150
Zadetto	<i>from</i> R950

## CELLAR SELECT

### **Le Bonheur Blanc Fume Reserve**

**R680**

The wine reveals generous layers of gooseberries, crisp green apples and notes of citrus blossoms. An ideal wine to partner with a mild thai chicken, satay curry or a seared cajun tuna with a honey glaze. An absolute must is a blue cheese and fig pairing. At 450m above sea level Le Bonheur also have one of the highest Sauvignon Blanc vineyards in Stellenbosch. Overlooking False Bay, this vineyard benefits from cool ripening conditions.

### **Waterford Estate Jem**

**R4 190**

This is a master blend of different red varietals that collectively epitomise the best of the vintage at Waterford Estate. The Jem is truly unique, consisting of eight different red varietals planted on the Estate. It is created with the idea of showcasing the artistry behind winemaking, which is the skill of blending - combining all the components into a seamless whole, that's greater than the sum of its parts. The Jem is rated among the best wines South Africa produces and voted among the Top 1% of wines in the world.

### **Chamonix Cabernet Franc 2020**

**R1 190**

At harvest the grapes are handpicked and will undergo berry-selection on sorting tables before the whole berries are fermented in stainless steel and concrete tanks for 2-3 weeks. The grapes are pressed and after malolactic fermentation the wine matures for 18 months in 228l French oak barrels with 25% being new oak.

### **Le Bonheur Petit Verdot Reserve**

**R1 090**

Petit Verdot has a less well known but larger-berried cousin, Gros Verdot. Verdot roughly translates as "green one" and reflects the variety's propensity to under ripeness. Therefore, in cool seasons Petit Verdot vines produce bunches speckled with green, unripened berries. Petit Verdot wines tend to have a dense, violet-black appearance due to the high levels of anthocyanins in the berry's thick skins. They also have high tannin levels, thanks to the small berries creating a high ratio of skin and seeds to juice.

### **L'AVENIR Single Block Pinotage**

**R990**

The L'Avenir Single Block Pinotage is made from a selection of only the finest barrels produced from L'Avenir's famed Block 2 Pinotage vineyard. This is the Estate's flagship and the pinnacle of modern, Stellenbosch Pinotage.

## CELLAR SELECT

### Inspired Merlot

R650

Luscious and smooth, with generous note of black cherries, plums, dark chocolate with fragrant potpourri and vanilla. The depth of fruit flavours are echoed on the palate and enveloped in earthy, spicy tones. A vivacious Merlot with finesse and character. Enjoy on its own with inspiring company or serve with casseroles, pasta dishes, beef stews or fillet mignon.

### Zonnebloem LAURÈT

R720

The 2016 remains closed and nervy, wrapping brooding fruit and fresh herbs in fine, savoury tannins. Capsicum and tea leaf presently dominate the dry palate. A level up in concentration and structure in the flagship is on display in this vintage that makes Laureat stand amongst more serious Bordeaux blends and deserving of further cellaring.