

## To Start & Share

---

<b>Vietnamese Rice Paper Rolls</b>   Asian Dipping Sauce <i>Perfect with our Hope Marguerite</i>	<b>R60</b>
<b>Tarte Flambee</b>   Bacon   Onion   Crème Fraiche   Chives <i>Perfect with our Chenin Blanc</i>	<b>R70</b>
<b>Portabellini Flatbread</b>   Parmesan   Rocket   Truffle <i>Perfect with our Hope Marguerite or New Baby</i>	<b>R85</b>
<b>Duck Spring Rolls</b>   Hoisin Sauce <i>Perfect with our Chenin Blanc</i>	<b>R60</b>

## Light Lunches

---

<b>The Salad</b>   Roasted Pears   Rocket   Anysbos Chevre   Toasted Almonds   Dijon Dressing <i>Perfect with our Chenin Blanc</i>	<b>R80</b>
<b>Gruyere, Thyme &amp; Onion Confit Tart</b>   Home-Grown Kale Salad   Rosa Tomatoes <i>Perfect with our Hope Marguerite</i>	<b>R85</b>
<b>Paneer, Tomato &amp; Spinach Curry</b>   Spiced Rice   Coconut Chutney   Roti <i>Perfect with our New Baby or Pinotage</i>	<b>R110</b>
<b>Hot Smoked Salmon Trout</b>   Puy Lentils   Baby Leaves   Lemon Creme Fraiche   Fig & Apple Chutney <i>Perfect with our Hope Marguerite</i>	<b>R120</b>
<b>Kalahari Wild Beef Burger</b> 180g Free Range Beef   Smoked Gruyere   Caesar Salad   Hand Cut Frites   Umami Ketchup <i>Perfect with our Dangerfield Syrah or Raoul's</i>	<b>R150</b>
<b>Farm Style Platter</b>   Selection of Cured Meats   Local Cheeses   Antipasti   Sourdough   For 2	<b>R295</b>

## Dessert

---

<b>Buttermilk Pancake</b>   Sauteed Apples   Cinnamon Caramel   Cinnamon Gelato	<b>R65</b>
<b>Pavlova</b>   Passion Fruit Curd   Elderflower Cream   Passion Fruit	<b>R65</b>
<b>Coconut Ice Cream</b>   Lychees   Passion Fruit   Coconut Crack <b>V</b>	<b>R65</b>
<b>Burnt Basque Cheesecake</b>   Sour Cherry Compote	<b>R70</b>
<b>Mexican Molten Chocolate Cake</b>   Crème Fraiche   Blackberry Coulis	<b>R75</b>
<b>Cake of the day</b>	<b>R65</b>

*A 10% service charge will be added for groups of 8 or more*



Keep in Touch @zest\_catering\_