

To Start & Share

Vietnamese Rice Paper Rolls Asian Dipping Sauce V <i>Perfect with our Hope Marguerite</i>	R65
Hand Cut Frites Truffle Mayo	R50
Home-made Spanakopita (3s) Tzatziki <i>Perfect with our Chenin Blanc</i>	R85
Cheese, Chilli & Corn Samosas Minted Yoghurt Sauce (4s) <i>Perfect with our Raoul's</i>	R90
Tarte Flambee Bacon Onion Crème Fraiche Chives <i>Perfect with our Chenin Blanc</i>	R110
Portabellini Flatbread Parmesan Rocket Truffle <i>Perfect with our Dangerfield Syrah</i>	R115

Light Lunches

The Salad Warm Roasted Root Panzanella Carrot Beets Butternut Red Onion Labneh Seeds <i>Can be made vegan with vegan labneh</i> <i>Perfect with our Chenin Blanc</i>	R100
Gruyere, Thyme & Onion Confit Tart Home-Grown Kale Salad Rosa Tomatoes <i>Perfect with our Hope Marguerite</i>	R125
Butter Chicken Bunny Chow Free Range Chicken Curry Brioche Bun Coconut Chutney Chilli Crisp <i>Make it vegetarian – Chickpea Curry Bunny Chow</i> <i>Perfect with our Hope Marguerite</i>	R145 R125
Fishcakes Hot Smoked Trout & Hake Fishcakes Colourful Garden Salad Asian Dressing <i>Perfect with our Chenin Blanc</i>	R150
Lamb Shawarma Karoo Lamb Soft Flatbread Garlic Yoghurt Cucumber & Poppy Seed Salad <i>Perfect with our Mourvedre</i>	R170
Roast Beef & Bratkartoffeln Free-Range Beef Fillet Sautéed Potatoes with Bacon Tartar Sauce <i>Perfect with our Dangerfield Syrah</i>	R200
Farm Style Platter Selection of Cured Meats Local Cheeses Antipasti Sourdough Serves 2-3	R425

Dessert

Buttermilk Pancake Sauteed Apples Cinnamon Caramel Cinnamon Gelato	R75
Coconut Ice Cream Lychees Passion Fruit Coconut Crack V	R75
Burnt Basque Cheesecake Sour Cherry Compote	R75
Molten Chocolate & Whiskey Cake Coffee Cream	R75
Almond Torte Bay & Vanilla Poached Apricots Vanilla Mascarpone Crème Fraiche	R85
Affogato Double Espresso Vanilla Gelato	R85

Lunch served until 3pm. Desserts & farm platters served until 430pm
A 10% service charge will be added for groups of 8 or more
Please keep in touch with us @zest_catering_@beaumontwines