



From the start, in

**May 1996**

it has been our goal to delight each guest with a superb dining experience in our warm, relaxing venue set in the heart of the glorious Helderberg countryside. We use only fresh, often organic and where possible local ingredients to prepare our dishes. They are inspired by South African favourites and flavours from around the world. The fresh seasonal and inspirational menu changes almost every day, the main menu four times a year. Wine plays a major role in the partners' lives and many of the local winegrowers are regular patrons. And so situated on Winery Road, it remained only to put a prefix in front of the name. No erf number, no twisted Freudian logic, just the abbreviation of the founding year designating the beginning of good fortune...

### **Food & Wine**

When pairing food and wine, there are no rules, only guidelines.

Eat what you like & drink what you like

But if you do want to bring out the best in a meal it helps to pick wines that compliment what you are eating.

Please feel free to ask us for more information if you so wish.

Happy eating and drinking-Cheers



## TASTING MENU

*A journey of what we perceive is the “full monty” of current menu classics, each dish matched with the wines of partners Ken Forrester & Martin Meinert.  
**Please note that this menu is available per table ONLY***

### **BEETROOT AND GOATS CHEESE RISOTTO**

Rocket and applewood bacon  
*- Ken Forrester Sauvignon Blanc 2010 –*

...

### **OPEN PRAWN RAVIOLI**

Marinated in lemon and chilli, flambéed in Pernod  
*- Ken Forrester Chenin Blanc Reserve 2010 -*

...

### **BARBEQUED QUAIL CONFIT**

Bitter greens and sweet roasted onion  
*- Ken Forrester Renegade 2006 -*

...

### **BASIL SORBET**

...

### **WILD MUSHROOM TARTE TATIN**

Truffle cream and parmesan shavings  
*- Martin Meinert Devon Crest 2005 -*

...

### **“HOLLANDSE” PEPPER FILLET**

Rolled in crushed peppercorns, pan fried in a rich cream and brandy sauce  
*- Martin Meinert Synchronicity 2006 -*

...

### **FRENCH APPLE FLAN**

With cinnamon cream  
*- something “sticky”-*

R410.00pp including wine – R290.00pp excluding wine



## TO START WITH...

### **BARBEQUED QUAIL CONFIT**

Bitter greens and sweet roasted onion

60

*- Riesling and other crisp whites go very well, a light red will also be a treat*

### **ROAST BUTTERNUT AND RICOTTA TART**

Warm tomato dressing

60

*- crisp, Viognier or Chardonnay or Chenin -*

### **BEEETROOT AND GOATS CHEESE RISOTTO**

Rocket and applewood bacon

60

*- teams well with fruity Sauvignon Blanc, Unwooded Chardonnay or bright red such as Pinot Noir or light Shiraz -*

### **LITTLE SEAFOOD PLATTER**

Miso salmon, open prawn ravioli and deep fried calamari

65

*- teams well with a bubbly, a barrel fermented Chardonnay or a bright red such as Pinot Noir -*

### **CRISPY PORK BELLY STRIPS**

Still here by popular demand, on caramelised sweet potato with home made tomato chutney

55

*- almost any white wine with crisp acidity and good body,  
try a zingy Chardonnay or a crisp Sauvignon blanc -*

### **ORGASMIC, ORGANIC MIXED LEAF SALAD**

Griddled vegetables, feta, pine nuts, olives,  
oven baked croutons and parmesan shavings

55

*-something young and fresh will suit all the accompaniments  
of this refreshing salad -*

*= wine suggestions -*



## MAIN COURSE

### MARINATED LAMB RUMP

Roast sweet potato and parsnip purée and popped tomato salsa  
105

*- perfect for muscular Cabernet or Earthy Merlot-*

### WILD MUSHROOM TARTE TATIN

Truffle cream and parmesan shavings  
95

*- think barrel fermented Chardonnay, Pinot Noir, or even Cab based blend -*

### WEST COAST MUSSELS

In a lightly curried cream with chips and mayo on the side

**starter - 55      main - 95**

*- beautiful with Chenin, or even Viognier! -*

### THE FAMOUS GATRILES DUCK AND CHERRY PIE

Roasted duck in a rich port and black cherry sauce, topped with home-made puff pastry  
105

*- what about something with Chateau Neuf-Du-Pap influence here  
- Forrester Renegade or go big - Gypsy of course -*

### PASTURE REARED CHICKEN

Roasted in Pancetta with sage and pecan stuffing, on roast garlic mashed potato  
95

*- great with zingy fruit inspired white such as Sauvignon Blanc or Viognier,  
for red, Pinot Noir or light Shiraz-*

### MISO SALMON

Deep fried in Ketaifi pastry, on bok choy with soy reduction and wasabi mayonnaise  
110

*- this dish needs a rich wine , we suggest Chenin Blanc or Chardonnay  
or if you prefer a red, go with something fruit driven, Pinotage if you dare -*

### SIDE DISHES -charged at R18.50 per portion

- \*Beetroot and sour cream
  - \*Honey and garlic roasted butternut
  - \*Tempura greens and mushrooms
  - \*Small organic salad
  - \*House cut chips
- (or make them posh and add truffle oil and parmesan cheese –R25 per portion)



## WHAT'S YOUR BEEF?

After years of trial and error we have come to the realization that the only way to serve the perfect steak is to use well marbled, mature, free range beef, dry aged on the bone.  
We monitor the meat's maturation ensuring unequalled flavour (no sweet marinades) and true texture

### “HOLLANDSE” PEPPER FILLET

Rolled in crushed black peppercorns, pan fried in a rich cream and brandy sauce and flambéed at the table  
R120

### RUMP OR SIRLOIN

Small 250g R88  
Medium 500g R145

### PRIME RIB ON THE BONE

Size varies, according to availability, priced at R25.95 / 100g  
(Please ask your server)

### YOUR CHOICE OF OUR HOUSE GOURMET SAUCES & BUTTERS

Rich red wine bordelaise sauce with marrow  
Creamy mushroom and garlic sauce  
Madagascar peppercorn cream sauce  
Béarnaise sauce  
Chilli and garlic butter  
Whole grain mustard butter  
Asian salsa – ginger, garlic, lemon, coriander, chilli  
R18 each

### THE “96” PRIME BEEF BURGER

100% pure beef with caramelised onions, sautéed black mushrooms and a slither of brie, on a toasted, pesto rubbed ciabatta, with tempura courgettes and tomato, spring onion and chilli salsa  
250g - 88      500g - 145

*Wine Suggestion – a **BIG** glass of anything red!!!!*





## **CALORIE CORNER**

### **CRÈME BRULÉE**

Gatriles original since 1974 with nothing added – a benchmark after all  
45

### **CHOCOLATE, CHOCOLATE, CHOCOLATE**

Our famous recipe, served with vanilla bean ice cream  
55

### **ESPRESSO CHEESECAKE**

50

### **FRENCH APPLE FLAN**

With cinnamon ice cream  
50

### **STEAMED TREACLE PUDDING**

Homemade vanilla custard  
50

### **ASSORTED SORBET AND ICE CREAMS**

Please enquire what tantalizing flavours are available  
45

### **96 WINERY ROAD DESSERT PLATTER**

A taste of our finest desserts, on a single platter  
70

### **DALEWOOD CHEESE BOARD**

Local Jersey cheeses with home baked oat cookies and preserve  
70

*Wine suggestion – wines can be successfully paired to many desserts but it is best to pair them carefully. Fruit desserts & cheesecake go well with many late harvest wines but chocolate desserts will be too strong. Here try port or the new move towards Cabernet. Let us help you choose the right one for your sweet tooth.*