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Open Door

Constantia Uitsig Wine Estate

[www.opendoorrestaurant.co.za](http://www.opendoorrestaurant.co.za)

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## How We Opened Our Doors

Dating back to 1685 when the farm named Constantia was granted to Simon van der Stel, the distinctive history of Constantia Uitsig has helped shape what Open Door restaurant is today.

Following its 17th century beginnings, during several generations of ownership by the Lategan family the land was divided up and a modest school opened its doors on the property in 1902. Known as Tokai Primary School, the original schoolhouse was replaced in 1917 by the building where you now sit, built by the Colonial Government to educate the children of warders at Porter Reformatory and Pollsmoor Prison.

Tokai Primary closed down in 1987 and the property sat unused until 2001 when it was privately sold and renamed Constantia Uitsig (uitsig means view in Afrikaans). At this point the schoolhouse was converted into a wine tasting room and restaurant, The River Cafe, which operated until 2014 when the property was sold to the current owners and the schoolhouse finally reincarnated into Open Door restaurant.

# A la carte Menu

### *(Lunch served from 12h00 until 15h00 & Dinner served from 18h00 until 21h30)*

## **Starters**

**Tuna** R85

togorashi and soy seared tuna, English mustard mayonnaise and curry vinaigrette

**Cured Salmon** R110

cardamom and carrot, pickled carrots, duck fat crumble with tarragon vinegar jellies

**West Coast Mussels** R110

prosciutto broth, ginger and garlic, guanciale and toasted sourdough

**Grilled Calamari** R75

miso caramel, tomato concasse, homemade mayonnaise and roasted peanuts

**Sirloin Tartare** R90

soft spiced sriracha scotch egg with black pepper paste

**Duck and Shiitake Terrine** R85

almond and apricot chutney

**Southern Fried Quail** R79

sweetcorn and mint yoghurt salad with an Indonesian glaze

**Saffron Poached Pear Salad** R80

toasted walnuts, gorgonzola with honey mustard dressing

**Chicken Caesar Salad** R65/R85

cos lettuce, parmesan and croutons

**Cauliflower Cheese** R75

cauliflower and parmesan polenta ball, roasted cauliflower spuma, pickled cauliflower and pine nut dressing

**Pepe Buchette Goats Cheese** R85

salt roasted beetroot, honey and cumin lime dressing and toasted pecan nuts

## **Main course**

**White Onion Risotto** R105

textures of onion, leek ash and crème fraiche

**Gnocchi** R110

beetroot gnocchi, ricotta, mushrooms, seed granola and liquorice puree

**Linefish** R180

crushed dill vinegar potatoes, cauliflower puree, chilli, lime and saffron mussels

**Seared Norwegian Salmon** R210

tabbouleh salad, roasted aubergine and a pine nut gel

**Spicy White Fish & Prawn Laksa** R165

soba noodles, wilted pak choi

**BBQ Pork Belly & Cheek** R170

parma ham, cabbage hash and cranberry jus

**Waygu Beef Burger** R155

streaky bacon, white cheddar and hand-cut chips

**Rib Eye** R220

crispy potatoes with sour cream and chives, grilled butter lettuce and chimichurri sauce

**Chalmar Beef Sirloin** R195

hand-cut chips, rocket and parmesan salad with a café de paris butter

**Lamb Tortellini** R150

feta baba ganoush, harissa paste and dukkah

## **DESSERT**

**Cream Cheese Strawberry** R85

cream cheese mousse on chocolate short crust with strawberry jelly and dark chocolate liquorice sorbet

**Panna Cotta** R75

thyme panna cotta, pear and rooibos compote, vanilla sablé and orange mascarpone

**Almond Frangipane** R92

crispy milk chocolate layer, cinnamon whipped ganache and blueberry sorbet

**Coffee Parfait** R85

passionfruit curd, crushed ginger biscuit, brown butter sponge and Kahlua jellies

**Peanut Butter** R85

peanut butter mousse on vanilla sponge, lime pastilles, peanut butter caramel, coconut sorbet   
and muscovado ice cream

Four Course Food & Wine Pairing Menu

### *(Please note that this menu is to be enjoyed by the entire table)*

### *R685 incl. wine*

First Course

**Cauliflower Cheese**

cauliflower and parmesan polenta ball, roasted cauliflower spuma, pickled cauliflower and pine nut dressing

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Constantia Uitsig, Sauvignon Blanc, Constantia 2015

Second Course

**Tuna**

togorashi and soy seared tuna, English mustard mayonnaise and curry vinaigrette

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Protea Rosé, Coastal Region 2016

OR

**Southern Fried Quail**

sweetcorn and mint yoghurt salad with an Indonesian glaze

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Joostenberg, Chenin Blanc, Paarl 2016

Third Course

**BBQ Pork Belly & Cheek**

parma ham, cabbage hash and cranberry jus

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Diemersdal, Pinotage, Durbanville 2015

OR

**Linefish**

crushed dill vinegar potatoes, cauliflower puree, chilli, lime and saffron mussels

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InCahoots, Chardonnay, Western Cape 2015

Fourth Course

**Panna Cotta**

thyme panna cotta, pear and rooibos compote, vanilla sablé and orange mascarpone

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Constantia Uitsig, Red Muscat, Constantia NV

## **CHILDREN’S MENU**

### *(Served from 12h00 until 15h00 & Under 12 Yrs Only)*

**Spaghetti** R65

Pea, bacon and parmesan

**Hake** R75

Pan roasted, butternut fingers and cucumber

**Crispy fried Chicken** R80

Crumbed nuggets with hand-cut chips

**Toasted Sandwich** R60

White cheddar, tomato with chips

**Ice Lolly** R25

**Home-made Vanilla Ice Cream   
& Chocolate Sauce** R40

**Cookies & Chocolate Milk** R35