

## WELCOME

Dear Guest, welcome to Cape Point Vineyards, a unique farm in Noordhoek where vines are lazily nestled between mountains and ocean.

Cool breezes from the sea make for a slow growing season, with a late harvest that results in a yield that is rich in minerality, structure and tone.

As with the vineyards in Noordhoek, you'll find that people here likewise take it slow. So too in the kitchen we take time in selecting fresh ingredients and crafting all components of our dishes by hand.

So whilst you are on this side of the mountain, we ask you to succumb to our nature: Take your time, sit back, relax, and simply enjoy life and the breathtaking view

## STARTERS

Carpaccio of beef with pickled mushrooms, toasted ciabatta, burnt onion mayo and garlic chives	85
Smokey glazed, hibachi chargrilled calamari with pickled daikon noodles, tempura leaves and ponzu dressing	79
Panko crumbed prawns with yuzu mayo, pickled ginger, toasted nori, spring onion, sweet soy and squid ink cracker	135
Slow roast pork belly, spiced apple compote, walnut crumble and rocket shoots with cider sauce	95
Fresh shucked oysters on the rocks with coriander and lime gel, coconut caviar and sea lettuce	165
Duck liver pate, rillettes and cured duck breast with peach and apricot relish, scorched peach gel, shoestring wafers and rosemary-almond crumble	115
Sugar cured Norwegian Salmon with marinated artichokes, fennel, lemon-fennel aioli, and caraway sprouts	105
Baby beet salad, sultana compote, chevin gratinée, salted hazelnut praline and caper berries with balsamic vincotto aioli	85

## MAINS

Char grilled rib eye with confit tomatoes, basil bocconcini arancini and African garlic jus	225
Pan fried rainbow trout with edemame beans, sugar snaps, fennel, pak choi, red scallions, wild rice and Ponzu sauce	245
Harissa lamb braised shoulder and cutlet with sultana-pine nut cous-cous, baby marrow spaghetti, pomegranate sauce and mint yoghurt	245
Seared Cape Point Tuna with a Thai vegetable salad, shaved coconut toasted sesame seeds and a chilli-lime Thai dressing	205
Soy marinated duck breast with wok vegetables, sirarcha egg noodles and ginger soy broth	215
Slow braised Springbok shank draped with butternut puree, charred spring onions, celeriac and a straw wine sauce	205
Baked Provencal vegetable tart with herbed cream cheese and rémoulade sauce	195
Star Aniseed poached nectarine, gorgonzola, cumin and honey roast macadamia nuts with garden leaves, spring onion and garden sprouts	135
Long Beach Seafood Platter – Line fish, black mussels, calamari, tiger prawns, CPV sauces, shoe string fries and garden salad	440
With West Coast Crayfish	660

## DESSERT

Lemon sorbet, lemon ash meringue, lemon curd, honey-thyme crumble with burnt lemon butter	95
Silvermine Forest – Dark chocolate soil with white chocolate cremeaux, milk chocolate marquise, frozen truffles, coco fairy floss and pistachio cake	135
Baked cheesecake with ginger biscuit, butter salted caramel and crushed Brazil nuts	75
Pavlova meringue, passion fruit, mango, banana, pineapple and fresh coconut with white chocolate mousse	85
Cape Malva pudding with poached apricots, vanilla bean custard foam and Amarula ice-cream	70

## HOT BEVERAGES

Espresso	16   20
Macciato	20
Cappuccino	22
Latte	28
Americano	16   18
Hot Chocolate	24
Mochacino	24   28
Ceylon/ Rooibos Tea	20