



La Colline Egg spooma

Trout caviar, onion bacon jam
Meteorique Blanc de Blanc 2023

Three Streams Mediterranean Trout

Champagne dressing, Avo, Pomegranate
Haute Cabrierè Pinot Noir Rosé 2025

Pineapple and vanilla gazpacho(V)

Candy pineapple, wild garlic oil
Rickety Bridge Sauvignon Blanc 2025

Kalahari gemsbok carpaccio

Barigoule dressing, organic micros greens,
smoked standford
Kloof Street Chenin Blanc 2024

Struisbaai Kabeljou (N)

Pea risotto, sugar snap peas
Great Heart Chardonnay 2023

OR

Dalewood whipped feta ravioli(V)

Smoked tomato sauce, confit heirloom tomatoes, basil
Wildeberg Terroir Cinsault 2023

La Combé suckling pig

Roasted plums, organic baby turnips, plum jus
Chamonix Pinot Noir 2023

OR

Kroonstad flame grill beef fillet

Baby corn, polenta, popcorn, beef jus
Allee Bleue Estate Pinotage 2024

La Colline blackberries

Vanilla panna cotta, chantilly cream, honeycomb
Pierre Jourdan Ratafia NV

*Please consult with your host for any allergens or dietary
requirements*

*Menu **R1250** with wine pairing **R750***

Please note that we are operating cashless