

MENU

Wine doesn't pair with food. It pairs with who you are tonight.

STARTERS	SMALL PLATES
<p>WARM MOUNT ZERO OLIVES (V) 75 Plump, premium olives infused with our secret house marinade. Wine Pairing: Sauvignon Blanc, Rosé, MCC.</p>	<p>CHICKEN LIVERS PERI-PERI 95 Pan-fried chicken livers in a spicy creamy tomato sauce. Served with crusty bread. Wine Pairing: Chenin Blanc, Pinotage, Syrah</p>
<p>WHIPPED FETA & HOT HONEY (V) 75 An airy cloud of whipped feta drizzled with local honey and topped with crushed nuts; served with warm, fluffy focaccia Wine Pairing: Chenin Blanc or Orange Wine.</p>	<p>MUSHROOM ARANCINI (V) 85 Signature risotto balls, crispy on the outside and tender within, resting on a bed of Neapolitan sauce and dusted with Parmesan. Wine Pairing: Pinot Noir or Chardonnay.</p>
<p>WARM SPICED BAR NUTS (V) 60 Warm, pan-roasted nuts tossed in rich maple syrup with a hint of sea salt. Wine Pairing: Bubbles or Pet-Nat</p>	<p>NONNA'S MEATBALLS 180 Tender beef meatballs, slow-simmered in a rich, herb-infused Napoletana sauce. Finished with a generous dusting of aged Parmesan and fresh basil. Wine Pairing: Pinot Noir or Chardonnay.</p>
<p>THE PICKLE JAR (V) 75 A crunchy selection of house-pickled vegetables and marinated peppers Wine Pairing: Bubbles or Pet-Nat</p>	<p>THE CHEBUREKI 90 Traditional deep-fried, crescent-shaped turnovers with a signature bubbly, golden crust. BEEF & PORK or POTATO & CHEESE Wine Pairing: Pinot Noir or Chardonnay.</p>
<p>FLAT BREAD BASKET 85 Freshly baked wood-fired focaccia topped with blistered cherry tomatoes, fresh rosemary, and sea salt. Served with olive oil and balsamic. Wine Pairing: Chenin Blanc, MCC, Pet-Nat</p>	<p>SALT & PEPPER SQUID 160 Tender Patagonian tubes dusted in spices and flash-fried. Served with a zesty lemon-caper aioli and a side of skinny fries to share. Wine Pairing: Sauvignon Blanc, Albariño, Pet-Nat</p>
WARMING SOUPS	SIGNATURE DUMPLINGS
<p>RUSSIAN BORSCH 180 Hearty, slow-cooked beet soup with tender beef, served with a dollop of fresh sour cream. Wine Pairing: Bold Red Blend, Ponotage, vodka</p>	<p>SIBERIAN CLASSIC (BEEF) 180 Traditional recipe. Served with sour cream, cracked black peppe Wine Pairing: Bold Red Blend or Ponotage</p>
<p>CHICKEN NOODLE SOUP 150 A delicate, clear broth with tender chicken and fine noodles. Wine Pairing: Chenin Blanc or Grenache blanc</p>	<p>PRAWN & DILL 210 Delicate prawn filling served in a zesty lemon-garlic butter emulsion with fresh herbs Wine Pairing: MCC or Chardonnay</p>
<p>SOYCE BEEF&WALNUT KHARCHO 180 Tender beef braised in a thick, flavorful broth with rice, crushed walnuts, and a signature blend of Khmeli Suneli spices. Wine Pairing: Cab Sav or spicy Syrah</p>	<p>FETA & SPINACH (V) 150 Served with burnt sage butter, toasted walnuts, and a generous dusting of parmesan. Wine Pairing: Skin contact, Rose, Chenin Old Vine</p>
<p>SOLYANKA 180 A thick, savory, and sour masterpiece served with a fresh slice of lemon. Wine Pairing: Semmilion, Pinot Noir, vodka</p>	<p>CHICKEN & HERB 150 Tender chicken filling served with a light herb butter and a side of sour cream. Wine Pairing: Skin contact, Rose, Chenin Old Vine</p>
	<p>KHINKALI 55 Handmade dough parcels filled with spiced, savory beef/ tender cheese. Served with a touch of fresh cracked black pepper. Wine Pairing: Skin contact, Pinot Noir, Cab Sav</p>

MENU

Cellar Collective Wine Bar

FROM THE FIRE

- KHACHAPURI** 160
A golden-baked bread boat with a molten heart of bubbling salty cheeses, topped with butter and a fresh egg yolk
Wine Pairing: Scin contact, creamy Chardonnay
- THE MARGHERITA PIZZA** 130
San Marzano tomato base, fior di latte, fresh basil, extra virgin olive oil.
Wine Pairing: Sauvignon Blanc
- SALAMI & HOT HONEY PIZZA** 150
Tomato base, mozzarella, thinly sliced salami, chilli-infused honey, thyme.
Wine Pairing: Rose, Chenin, Cinsault
- CHICKEN PIZZA** 150
Tomato base, mozzarella, roast chicken, and fresh coriander.
Wine Pairing: Chardonnay, Semmilion, Cinsault,
- THE PARMA PIZZA** 175
Tomato base, mozzarella, topped fresh (after baking) with Prosciutto Crudo, wild rocket, and shavings of parmesan.
Wine Pairing: MCC, Pet Nat,
- THE FUNGHI PIZZA** 135
Creamy white base (crème fraîche), wild mushrooms, mozzarella, truffle oil, and thyme.
Wine Pairing: Pinot Noir, Cinsault, Grenache Blanc

SWEET ENDINGS

- CHOCOLATE VULCANO** 70
A warm chocolate biscuit with a molten, melting heart; served with vanilla ice cream and fresh strawberries.
Wine Pairing: Dessert Wine, Rose, beer
- MEDOVIC (HONEY CAKE)** 80
Classic layered honey cake with a delicate, melt-in-your-mouth texture.
Wine Pairing: Dessert Wine, Rose, beer
- SIRNIKI** 140
Farmer's cheese pancakes served with jam, sour cream, and strawberries under a dusting of powdered sugar.
Wine Pairing: ANY Bubbles.

DRINKS

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|----------------|--------------------------------|
| GIN | COKE REGULAR / ZERO |
| VODKA | TONIC |
| WHISKEY | WATER SPARKLING / STILL |
| BEER | SMOOTHIE |
| SAVANA | POT OF TEA |



to follow



to book a table



to leave us a review