

TASTING ROOM NIBBLES

SMALL PLATES

Black bean and corn taquito Avocado, lime, chipotle mayo, coriander and corn salsa (G) (Sp) (Mu) (Vg) (Ga)	R85	Lamb koftas Yoghurt dressing, garden herbs (Sp) (S) (Ss) (Vg) (Ga) (G)	R65
Cauliflower wings Asian dressing, spring onion, slaw (Sp) (N) (Ss) (Vg) (Ga) (Mu) Panko-coated camembert	R70	Chargrilled chicken wings with chipotle dressing (Sp) (S) (Ga)	R90
	R65	BBQ glazed pork ribs with salted chilli mayo (Sp) (C) (Mu) (S) (Ga) (Po)	R95
Deep fried camembert with homemade spicy tomato-chilli ja balsamic reduction and tortilla chips (G) (Ga) (E) (M) (Sp) (Mu) (V)		Citrus and rosemary marinated olives with feta (Sp) (M) (V)	R70

SHARING PLATTERS

CK platter	R515	Charcuterie platter	R360
Pork loin ribs, buffalo wings, deep fried calamari, onion ric cut fries and asian slaw (G) (Mo) (Ss) (C) (Sp) (S) (Po) (Ga)		A selection of 5 local meats. Serves two guests each and comes with an assortment of pickled vegetables, fresh fruit, homemade bread and tomato chutney (G) (Ss) (Sp) (Po) (E)	
Garden grazer's platter	R410		
Cauliflower wings, black bean and corn taquito, toasted p	ita bread,	Cheese and charcuterie platter	R420
marinated olives with feta, chickpea hummus with dukkah spice and ciabatta (V) (Sp) (N) (G) (M) (Ss) (S) (Ga)		A selection of 3 local cheeses and 3 local meats. Serves two guests each and comes with an assortment of pickled vegetables, preserved sweet figs, homemade bread, tomato chutney, fresh fruit, and homemade sesame seed crackers	
Cheese platter	R300	(G) (M) (Ss) (Sp) (Po) (E)	
A selection of 5 local cheeses. Serves two guests each and with pear, tomato chutney, cape red onion marmalade, p sweet figs, fresh fruit and homemade sesame seed cracke (G) (M) (Ss) (Sp) (V) (E)	reserved		

(C) Celery (Cl) Cereals with gluten (Cr) Crustacean (E) Eggs (F) Fish (L) Lupin (Ga) Garlic (G) Gluten (M) Milk (Mo) Molluscs (Mu) Mustard (N) Nuts (P) Peanuts (Po) Pork (Ss) Sesame (S) Soya (Sp) Sulphur Dioxide (V) Vegetarian (Vg) Vegan.

Our menus celebrate the finest ingredients that have made a short journey from source to your fork, and the wines from our very own vineyard - so when you dine with us, think of it as you helping the environment, one bite (or sip) at a time!