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Louisvale Cap Classique Brut Chardonnay	R85	R330
Louisvale Cap Classique Brut Chardonnay/Pinot Noir Rose	R85	R330
White Wine		
Louisvale Chardonnay	R75	R290
Louisvale Chavant	R60	R235
Louisvale Unwooded Chardonnay	R45	R165
Louisvale Sauvignon Blanc	R45	R165
Rosé		
Louisvale Cinsault Rosé	R45	R165
Red Wine		
Louisvale Merlot	R55	R205
Louisvale Cabernet Sauvignon	R55	R205
Louisvale Dominique	R60	R230
Louisvale Limited Merlot	R100	R375
Louisvale Limited Cabernet Sauvignon	R100	R375
The Boris	R155	R605
Louisvale V Barrels	R160	R630

Soft Drinks

Cordial	R5	
<i>Lime</i> <i>Passionfruit</i> <i>Cola</i>		
Soft Drink	R25	
Coke	R30	
Coke Lite Fanta Crème Soda		R30
Appletiser Grapetiser	R40	
Lipton Ice tea	R40	
Still Water 1L	R45	
Sparkling Water 1L	R45	
Juice per Glass	R30	
<i>Orange</i> <i>Apple</i> <i>Berry</i>		
Milkshakes	R50	
<i>Vanilla</i> <i>Chocolate</i> <i>Salted Caramel</i> <i>Mixed Berry</i>		
Ice Coffee	R45	
Espresso, Ice Cream, Milk & Ice		
Kahlua Dom Pedro	R60	
Jameson Dom Pedro	R65	

Hot Drinks

Espresso Single Double	R30 R32
Cappuccino	R36
Latte	R38
Macchiato	R34
Americano	R34
Tea	R34
Hot Chocolate	R42
Chai Latte	R42
Red Cappuccino	R42
Decaf Alternative	+R5
Milk Almond Oat	+R10

Beers & Ciders

Craft Cider	R55
<i>Please ask your service ambassador</i>	
Craft Beer	R55
<i>Please ask your service ambassador</i>	
Castle Lite	R35

Spirits

Jameson	R35
Johnny Walker Black	R35
Cruxland Gin	R35
KWV 10year	R35
Vodka	R35

Appetisers

(V) Spring Salad **R165**

Beetroot, Red Onion, Blue Berries, Cucumber, Feta, Candied Pecan Nuts, Greens & Honey Balsamic Vinaigrette

Marinated Artichokes **R165**

Lemon Whipped Ricotta, Bacon, Red Onion, Olives & Garlic Olive Oil

Grilled Prawns **R170**

Garlic Butter, Ratatouille, Basil Oil & Lemon Aioli

Mussels **R160**

Creamy White Wine Garlic Broth, Herbs, Tomato Concasse & Toasted Bread

Mains

Grilled Fish of the Day **SQ**

Cannellini Beans, Leeks, Mushroom Ragout, Herb Roasted Tomatoes & Lemon Parsley Sauce

Seafood Tagliatelle **R290**

Prawns, Mussels, Chilli, Garlic, Herbs, White Wine & Olive Oil

Deboned Pork Neck **R260**

Potato Dauphinoise, Honey Beetroot, Garlic Carrots, Sauce Robert & Toasted Hazelnuts

Sous Vide Chicken Leg **R230**

Cheesy Corn Risotto, Wilted Spinach, Roasted Onions & Sauce Chasseur

(V) Potato Gnocchi **R190**

Corn, Mushrooms, Sundried Tomatoes, Persillade, Toasted Pine Nuts & Indezi Cheese Sauce

-Add Chicken **R50**

Desserts

Choux au Craquelin **R100**

Tonka Bean Crème Patissiere, Cherry Jam & White Chocolate Shards

Chocolate Flan Tart **R115**

Blueberry Gel, Macerated Blueberries & Amasi Ice Cream

Ice Cream or Sorbet Trio **R90**

Please ask your service ambassador for the flavour of the day

Cheese Platter **R135**

Selection of Three Cheeses, Preserves & Toasted Bread

Tasting Menu

Welcome Drink

1st Course

(V) Spring Salad

Beetroot, Red Onion, Blue Berries, Cucumber, Feta, Candied Pecan Nuts, Greens & Honey Balsamic Vinaigrette

Louisvale Sauvignon Blanc

2nd Course

Grilled Prawns

Garlic Butter, Ratatouille, Basil Oil & Lemon Aioli

Louisvale Chavant

3rd Course

Deboned Pork Neck

Potato Dauphinoise, Honey Beetroot, Garlic Carrots, Sauce Robert & Toasted Hazelnuts

Louisvale Cabernet Sauvignon

4th Course

Choux au Craquelin

Tonka Bean Crème Patissiere, Cherry Jam & White Chocolate Shards

Louisvale Cap Classique Brut Chardonnay

R400 per person without Wine

R600 per person with Wine

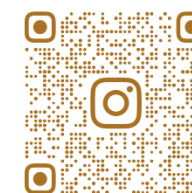
Please inform your service ambassador if you have any dietary requirements that the kitchen needs to be informed of

Due to time constraints, it is essential that all parties at the table order the Tasting Menu

To ensure prompt service and quality

Last order for our Tasting Menu is 14h00

Please note we are a CASHLESS facility



@LVWINESSA