



Taste Learn
Discover

DINNER SERIES

WITH CHEF
MARTHINUS FERREIRA

Freshly-baked bread, lavender ash butter,
garlic aioli and olives

Méthode Cap Classique Brut NV

Lightly cured hake, Cape Malay oil,
cucumber, coconut, chutney and tempura

The Manor House Chardonnay 2021

Polenta croquettes, cauliflower purée, beurre
noisette, crispy kale, sultanas, pine nuts and capers

The Winemasters Grenache Carignan Rosé 2022

Slow-cooked leg of Karoo lamb,
BBQ red cabbage, potato bake and lamb jus

Double Barrel Reserve Bordeaux-style red blend 2020

French toast, brûléed banana whipped cream,
lime and butterscotch sauce

The Winemasters Noble Late Harvest 2022

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