



Antipasti (Cold)

Burrata R85 (v)

grilled asparagus, melted gremolata butter

Zucchini Ribbon Salad R55 (v)

radish, almonds, Parmesan and herb dressing

Peach and Plum 'Caprese' Salad R68 (v)

with basil and bocconcini

Salt Baked Beetroot Salad R55 (v)

wild rocket, toasted walnut cream, gorgonzola

Cold Smoked Olive oil Poached

Franschhoek Trout R68

candied shaved fennel, pink peppercorn
crème fraiche

Cured Angus Beef Fillet R75

pine nuts, watercress and oyster mayonnaise

A Taste of San Daniele R68

with home-made green fig preserve

Antipasti (Hot)

Lamb Meatballs R48

with rosemary marinara

Homemade Smoked Italian Sausages R55

served with caponata

Zucchini fries with Garlic Aioli R38 (v)

Deep fried Calamari R68

with lemon aioli

Crispy Wonton Pea and Ricotta 'Ravioli' R48 (v)

with smoky tomato chutney

Mushroom Arancini R45 (3 per portion) (v)

risotto balls stuffed with Fontina cheese forest
mushrooms, truffle aioli

Platters for sharing

Classic Italian Cheese platter R110

locally made, served with fig preserve

Charcuterie platter R120

mortadella, salami, Parma ham, coppa

Vegetarian Antipasti platter R85 (v)

grilled and marinated pickled vegetables,
balsamic onions and olives

We use only Estate produced EVOO and honey
and cure our own olives. Our herbs and vegetables
are grown on the Estate or sourced from
local organic producers. We use only estate
raised Black Angus beef.