



YEAR END FUNCTIONS

THREE COURSE DINNER

// 250



TO START

PAN-FRIED CHICKEN LIVERS & CHORIZO BRUSCHETTA

Rhebokskloof Hillside White

GLS // R45 BTL // R140



MAINS

GINJA PIE & RUSTIC CUT MIXED FRIES

Rhebokskloof Shiraz

GLS // R58 BTL // R233

OR

CASHEW CRUSTED HAKE FILLET, CHARGRILLED GREEN BEANS, BUTTERNUT & FETA

Rhebokskloof Chardonnay

GLS // R55 BTL // R208

OR

5 SPICED PORK BELLY RIBS AND RUSTIC CUT MIXED FRIES

Rhebokskloof Pinotage

GLS // R58 BTL // R233



DESSERT

MILK TART SPRING ROLLS, CINNAMON ICE CREAM

Paul Cluver Noble Late Harvest

GLS // R60

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