



Supper Club

THREE COURSE FOOD AND WINE PAIRING



FRIDAY | 27 MAY | 19H30 | R420 PP

BOOK NOW

FB: SevrugaZA | IG: sevruga_restaurant
Tel: +27 21 4215134 | Web: www.sevruga.co.za



MENU

STARTERS:

CRISPY FRIED CALAMARI

garlic, chilli, fried fresh herbs, house tartare, lemon, herb oil
(MARY LE BOW VIOGNIER 2019)

or

FRESH BLACK WEST COAST MUSSELS

steamed mussels, white wine, saffron, onion, garlic,
fresh thyme, cream, toasted sour dough
(BRUCE JACK RESERVE CHARDONNAY 2020)

or

GREEN SALAD

greens, avocado, cucumber,
wholegrain mustard dressing
(THE BERRIO SAUVIGNON BLANC 2021)

or

THE SUSHI

prawn fashion sandwich (4)
(BRUCE JACK LIFESTYLE CHENIN 2021)

MAINS:

GRILLED FRESH LINE FISH

dill cream, grilled vegetables, rosemary potato bake
(BRUCE JACK RESERVE CHARDONNAY 2020)

or

MATURED SIRLOIN STEAK

flame grilled, mushroom truffle sauce,
exotic mushrooms, baby spinach, potato puree
(MARY LE BOW RED 2019)

or

GRILLED CALAMARI TUBES

olive oil, garlic, chilli, fresh herbs, lemon, rice pilaf, aioli
(MARY LE BOW VIOGNIER 2019)

or

SILVER PLATE

tuna crunch roll (4), bam-bam roll (4), fashion sandwich (4)
(THE BERRIO SAUVIGNON BLANC 2021)

VEGETARIAN OPTION

HOUSE PARMESAN GNOCCHI

butternut, artichokes, toasted pumpkin seeds,
bella-rosa tomatoes, sage, parmesan shavings,
truffle infused, parmesan cream sauce
(BRUCE JACK RESERVE CHARDONNAY 2020)

DESSERTS:

TRIO OF ICE CREAM

or

CRÈME BRÛLÉE

fresh berries, mint
(BRUCE JACK LIFESTYLE CHENIN 2021)

Bon Appetit