



ALTO



STELLENBOSCH

MENU

STARTERS

SOUP OF THE DAY Served with fresh or toasted ciabatta. Please ask your waitron.	R85.00
VENISON CARPACCIO Fermented apple & pear, red onion, crispy caper, wild rocket, Parmesan & balsamic reduction. <i>Alto Shiraz</i>	R110.00
SHELLFISH DUO Fresh black mussels, tiger prawns, garlic cream, oregano & chorizo crumb with toasted ciabatta. <i>Alto Rouge</i>	R135.00
GNOCCHI ROMANO Creamy Parmesan spinach, wild mushroom, cherry tomato, pine nut, sage butter & crispy leek. <i>Alto Cabernet Sauvignon</i>	R95.00 / R165.00

MAINS

CUT OF THE DAY 300g AAA grade Chalmar Sirloin, caramelized onion puree, beef jus, hand cut truffle fries, onion rings, wild rocket salad. <i>Alto Cabernet Sauvignon</i>	R265.00
ROASTED PORK BELLY Wholegrain mustard mash, braised red cabbage, charred baby apple, sweet potato ribbons & bacon brandy cream. <i>Alto Rouge</i>	R235.00
GRILLED LINEFISH Parsley baby potatoes, exotic greens, saffron mussel emulsion, tomato gremolata & pangritata. <i>Alto Cabernet Sauvignon Rosé</i>	R245.00
ALTO ROUGE BURGER Homemade beef patty, tomato chili jam, mustard mayo, smoked mozzarella, pickles, fresh rocket with hand-cut fries & crispy onion rings. <i>Alto Rouge</i>	R165.00
BRAISED LAMB SHANK Red wine braised, biltong mash, roasted rainbow carrots, pearl onions, salsa Verde & lamb jus. <i>Alto Shiraz</i>	R245.00
BAKED MELANZANE Layers of grilled aubergine, potato, napolitana sauce & Bechamel topped with Parmesan & Mozzarella, served with a Mediterranean side salad. <i>Alto Cabernet Sauvignon</i>	R165.00



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SIDES & SAUCES

HAND-CUT TRUFFLE PARMESAN FRIES	R55.00
GARDEN SALAD	R55.00
GRILLED VEGETABLES	R65.00
ONION RINGS	R35.00
WILD MUSHROOM SAUCE	R35.00
GREEN PEPPERCORN SAUCE	R35.00
BREAD & BUTTER	R30.00

BOARD TO SHARE

CHEESE PLATTER Selection of Dalewood cheeses, beef biltong, olives, pickles, crudités, fig preserves, jalapeno jelly, seasonal fruit with fresh ciabatta & butter.	R175.00
CHARCUTERIE PLATTER Selection of cured meats, beef biltong, olives, pickles, hummus, pesto, crudités, seasonal fruit with fresh ciabatta & butter.	R250.00
ALTO VINEYARD PLATTER Selection of Dalewood cheeses and cured meats, olives, pickles, hummus, pesto, crudités, fig preserve, jalapeno jelly, seasonal fruit with fresh ciabatta & butter.	R395.00

SOMETHING SWEET

BAKED WHITE CHOCOLATE CHEESECAKE Pistachio biscuit base & blueberry compote	R85.00
STICKY TOFFEE PUDDING Amarula Crème anglaise, brandy dates, spiced exotic nuts & orange Chantilly	R85.00
ICE CREAM & CHOCOLATE SAUCE 3 scoops of homemade vanilla pod gelato, Belgian dark chocolate sauce & toasted almond flakes.	R75.00

KIDDIES MENU

<i>Only available for children 12 years and younger.</i>	
CHEESEY BEEF BURGER & CHIPS	R85.00
MAC & CHEESE	R75.00
ICE CREAM & CHOCOLATE SAUCE	R35.00



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