

EAGLES' NEST FOOD & WINE PAIRING

30 July 2021



Food & Wine Menu

R 595 per person

Arrival drink and canapé served at 17h30 and dinner starts at 18h00

SALMON TARTARE, AVOCADO SALSA, SOYA GEL
The Little Eagle Rosé 2021

SOUTH ATLANTIC TUNA TATAKI
sesame & lime dressing, wakame rice cracker
Eagles' Nest Sauvignon Blanc 2021

KATAIFI WRAPPED TIGER PRAWNS
charred corn salsa, lemon, crème fraise, herb oil
Eagles' Nest Viognier 2018

SORBET
apple & fennel

GRILLED OUTENIQUA SPRINGBOK LOIN
king oyster mushroom, pearl onions, cranberry & red cabbage chutney, red wine jus
Eagles' Nest Shiraz, 2016

KLEINRIVIER GRUBERG
mebos custard, pickled onion, hazelnut pressed rusk,
sundried tomato
Eagles' Nest Merlot 2016

*Terms & conditions apply.
Booking essential.*

