



SEAFOOD & WINE PAIRING MENU

FIRST TASTES

pêcheur board to share, homemade smoked mussels, crispy patagonian squid, smoked trout ribbons, snoek pâte, wild rocket, lemon & pepper dressing, rye bread

or

yellowtail citrus ceviche, coconut milk, capsicum puree, coriander, garden mint, tomato oils, lemon pearls, bird's eye chili

or

fresh saldanha bay mussels, thai broth, cilantro, lemongrass, chili

glass of Hendrik Lodewyk CC

SIGNATURE PLATES

squid ink pappardelle & prawn pasta, prawn bisque, green chili, saffron

or

herb-cruste line fish, salt & vinegar gnocci, dashi beurre blanc, baby marrow, braised baby leeks, tomato

glass of Du Preez Estate Sauvignon Blanc



DU PREEZ
ESTATE