



## TASTING ROOM NIBBLES

### SMALL PLATES

<b>Citrus &amp; rosemary marinated olives with feta</b> (Sp) (M) (V)	R45	<b>Artichoke and ricotta ravioli</b> with burnt butter and capers (G) (M) (Mu) (V) (Ga)	R85
<b>Baby marrow and chickpea taquito</b> with jalapeno mayo, corn and pickled onion. (G) (Sp) (Mu) (Vg) (Ga)	R55	<b>Chargrilled chicken wings with chipotle dressing</b> (Sp) (S) (Ga)	R65
<b>Harissa rubbed cauliflower</b> with tomato-chilli jam, tahini dressing and dukkah. (Sp) (N) (Ss) (Mu) (Vg) (Ga)	R60	<b>Grilled beef sirloin with truffle and parmesan</b> (M) (G) (Mu)	R65
<b>Harissa rubbed cauliflower lettuce cups</b> with lemon mayo, toasted almonds, crispy onions and rice crisps. (Sp) (N) (Vg) (Ga)	R55	<b>BBQ glazed pork ribs with salted chilli mayo</b> (Sp) (C) (Mu) (S) (Po) (Ga)	R90
<b>Corn riblets with Asian dressing</b> (Sp) (S) (Ss) (Vg) (Ga)	R60		

### SHARING PLATTERS

<b>CK platter</b> Pork loin ribs, buffalo wings, deep fried calamari, onion rings, thick cut fries and coleslaw (G) (Mo) (Ss) (C) (Sp) (S) (Po) (Ga)	R490	<b>Charcuterie platter</b> A selection of 5 local meats. Serves two guests each and comes with an assortment of pickled vegetables with pear, apple and raisin chutney (G) (Ss) (Sp) (Po) (E)	R280
<b>Garden grazer's platter</b> Harissa rubbed cauliflower lettuce cups, baby marrow and chickpea taquito, corn riblets with toasted pita bread, pickled vegetable, chickpea hummus with feta, homemade baba ganoush and dukkha spice (V) (Sp) (N) (G) (M) (Ss) (S) (Ga)	R360	<b>Cheese &amp; charcuterie platter</b> A selection of 3 local cheeses and 3 local meats. Serves two guests each and comes with an assortment of pickled vegetables, preserved sweet figs, pear, apple and raisin chutney, and homemade sesame seed crackers (G) (M) (Ss) (Sp) (Po) (E)	R300
<b>Cheese platter</b> A selection of 5 local cheeses. Serves two guests each and comes with pear, apple and raisin chutney, cape red onion marmalade, preserved sweet figs and homemade sesame seed crackers (G) (M) (Ss) (Sp) (V) (E)	R215		



(C) Celery (Cl) Cereals with gluten (Cr) Crustacean (E) Eggs (F) Fish (L) Lupin (Ga) Garlic (G) Gluten (M) Milk (Mo) Molluscs (Mu) Mustard (N) Nuts (P) Peanuts (Po) Pork (Ss) Sesame (S) Soya (Sp) Sulphur Dioxide (V) Vegetarian (Vg) Vegan.

Our menus celebrate the finest ingredients that have made a short journey from source to your fork, and the wines from our very own vineyard - so when you dine with us, think of it as you helping the environment, one bite (or sip) at a time!