

A TASTE OF

SWIRL AND SAVOUR

BLAAUWKLIPPEN

EXPERIENCE THE INCREDIBLE CUISINE & WONDERFUL WINES
THAT BLAAUWKLIPPEN HAS TO OFFER.

This 6 course pairing is available from Mondays to Sundays. Bookings are imperative, so to ensure your table, please contact **(021) 880 0133**.

1

FROM THE SEA

Flour dusted Patagonian squid with lime, green chilli & coconut aioli served with chorizo & goats' cheese.

ENJOY THIS WITH A GLASS OF
DIVA MCC

Think summer as the notes of sun flower blossoms & litchi whiff through the air. Typical Granny Smith apples with Bon Chrétien Pears and welcoming yeasty undertones followed by a sip of crisp, juicy elegance on the palate, fresh fruity acidity on the finish.

2

FROM THE TERROIR

A SPECIAL CHOICE FROM
THE CHEF & WINEMAKER

MY NOTES:

3

FROM THE LAND

Ostrich Bobotie served with sultana chutney & Poppadum.

ENJOY THIS WITH A GLASS OF
CABRIOLET

Beautifully complex with aromas of red berry fruit, vanilla oak, pepper spice, rum, sweet tobacco, chocolate, liquorice, caramel, vanilla & overripe fruit.

4

FROM THE EARTH

Deboned oxtail with roasted parsnip mousse, accompanied by vine tomatoes & rainbow carrots.

ENJOY THIS WITH A GLASS OF
RED ZINFANDEL

Aromas of young red cherries, prunes, red fruit, plums, spicy bayleaf, vanilla, & toasted oak with a palate that is fresh, playful, & balanced, with cherries, rum chocolate & a medium complexity.

5

FROM THE DAIRY

Gruyère three ways with burnt sugar, olive & rosemary quinoa

ENJOY THIS WITH A GLASS OF
**ZINFANDEL
NOBLE LATE HARVEST**

A well structured & layered wine with a complex, lingering aftertaste.

6

SWEET ENDING

Dark chocolate, orange & hazelnut sachertorte with hazelnut ice cream & poached plum

ENJOY THIS WITH A GLASS OF
10 YEAR OLD POTSTILLED BRANDY

Deep amber colour & whiffs of complex dried fruit, vanilla, smoke & white chocolate perfectly balanced by subtle wood spice & nut flavours.

MY NOTES:

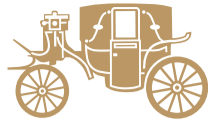
ENJOY THIS FULL 6 COURSE PAIRING FOR

R450

PER
PERSON



INSPIRED BY THE PAST. PASSIONATE ABOUT OUR FUTURE.



BLAAUWKLIIPPEN

VINEYARDS 1682

WINE TASTING

Enjoy a selection of any of our 5 wines of your choice! *Excluding Reserve Wine*

R79 per person

CHOCOLATE & WINE TASTING

R135 per person

CANAPÉ & WINE TASTING

R225 per person

Ask Your Waiter About Our

BLACKBOARD SPECIALITY DISHES

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WINE & BEVERAGES

BLAAUWKLIIPPEN VINEYARD SELECTION

	Per Bottle	Per Glass
White Zinfandel	R112	R35
Cabriolet	R112	R35
Red Zinfandel	R112	R35
MCC Diva	R155	R50

BLAAUWKLIIPPEN CULTIVAR SELECTION

	Per Bottle	Per Glass
Ons Sprinkel	R85	R30
Sauvignon Blanc	R69	R25
Merlot	R79	R30
Cabernet Sauvignon	R79	R30
Shiraz	R79	R30
Malbec	R79	R30

NOBLE LATE HARVESTS

	Per Bottle	Per Glass
Zinfandel NLH	R259	R40
Malbec NLH	R259	R40
Before & After Aperitif	R279	R45

NOT IN THE MOOD FOR WINE?

COLD BEVERAGES

Still / Sparkling Water 1L	R25
White / Red Grapetizer	R22
Ice Tea Peach	R20
Tonic water 200ml	R15
Lemonade 200ml	R15
Ginger Ale 200ml	R15

BEER

Striped Horse Lager / Pilsner	R35
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SPIRITS

333 Gin	R25
BK 10 Year Potstill Brandy	R35
Marc de Zinfandel	R20

HOT BEVERAGES

Cappuccino	R25
Americano	R20
Single Espresso	R20
Double Espresso	R25
Tea (Ceylon, Earl Grey, Breakfast, Rooibos & Green Tea)	R15
Hot Chocolate	R30
Red Cappuccino	R25

SCRUMPTIOUS GOURMET PLATTERS

GOURMET PLATTER

A medley of cheeses, charcuterie, white wine poached pear, gruyere & onion quiche, served with a beetroot, feta & rocket salad. The selection of freshly baked breads, chicken liver pate, bacon jam, hummus & pickles is perfectly rounded off by a dark chocolate brownie, a mini milk tart and a white chocolate truffle.

Vegetarian option available on request.

R225 per person

KIDDIES PICNIC BOX

Yoghurt, juice, fruit salad, chicken & mushroom pie, packet of crisps & a chocolate brownie.

R85 per person

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