

THE SOMMELIER'S PAIRING EXPERIENCE

On arrival
Chapel Down Brut Reserve

Jack's Creek Wagyu Tartare

Truffle, egg yolk cream, condiments, anchovy aioli, parmesan, crispy potato

2021 Umberto Cesari 'Liano' Rubicone

Baked Scallops

Truffle cauliflower purée, sichuan chilli butter, crispy biltong crumb

2022 Tenuta Gorgi Tondi 'Kheirè' Grillo Riserva

Ricotta Ravioli

Spring vegetable, cherry tomato, courgette pesto

2023 Gabriëlskloof 'Amphora' Sauvignon Blanc

Jack's Creek fillet Wagyu MB3-5

Grilled to perfection with our signature basting, served with roasted potatoes

2019 Poderi Aldo Conterno Barolo 'Bussia'

Malva pudding

Apricot jam, custard, walnut tulies, fior di latte gelato

2023 Glenwood Vineyards Gran Duc Noblesse
