

# c u v é e

RESTAURANT

## Starters

Grilled "Boerewors" Kaapse Vonkel Mustard and Spiced Peaches **R70**

*Simonsig Kaapse Vonkel Brut*

Kudu Carpaccio with Coriander Pesto, Parsnips and Pickled Carrot **R75**

*Simonsig Mr Borio's Syrah*

Baby Onion Tarte Tatin, Gorgonzola Panna Cotta and Balsamic Pickled Figs **R65**

*Simonsig Sunbird Sauvignon Blanc*

Beetroot Salad with Toasted Mixed Nuts and Home-Made Labneh  
and Berry Vinaigrette **R70**

*Simonsig GSM*

## Mains

Line Fish of the Day SQ

Braised Pork Belly with Celeriac Puree, Rémoulade, Crackling, Grilled Pear and Jus **R175**

*Simonsig Chardonnay*

Chicken Roulade with Mushroom Duxelles, Kale Puree, Roasted Mushroom, Baby Hasselback Potatoes and Jus **R165**

*Simonsig Chenin Avec Chêne*

Butternut and Feta Ravioli with Sage Butter and Pickled Butternut **R160**

*Simonsig Sunbird Sauvignon Blanc*

Grilled Chicken Caesar Salad with Baby Gem Lettuce, Poached Egg, Parmesan Croutons and Anchovy Dressing **R160**

*Simonsig Chardonnay*



**SIMONSIG**  
STELLENBOSCH



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## From the grill

Served with a Choice of Sides

Fillet 250g **R200**

Rib-eye 250g **R190**

Cuvée Beef Burger (180g), Red Onion Marmalade and Emmental Cheese on a Home-Made Brioche Bun **R135**

### Sauces

Wild mushroom **R35**

Pepper **R30**

### Sides

Sweet Potato Chips

Home Made Chips

Baby Potatoes with Rosemary Salt

## Dessert

Rooibos Panna Cotta with Honey Jelly, Oat Crumble and Grilled Stone Fruit **R80**

*Simonsig Kaapse Vonkel Brut Rose*

Crème Brûlée with Biscotti **R80**

*Simonsig Straw Wine*

Crustless Chocolate Torte, Malibu Gel, Malibu Sorbet and Toasted Coconut **R85**

*Simonsig Redhill Pinotage*

Traditional Malva Pudding with Home-Made Rosemary Ice Cream **R75**

*Simonsig Kaapse Vonkel Demi-sec*

Home-Made Ice Cream/Sorbet **R25**

Cheese Plate for Two with Home-Made Preserves and Crisps **R160**

*Simonsig Straw Wine*



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