



LANZERAC

1692



Food & Wine

Experience Menu

ARRIVAL GIFT FROM THE CHEF

Lanzerac Cap Classique on arrival

SALDANHA BAY OYSTER

aerated tomato broth, basil essence, chorizo crunch, oyster mayo, caviar

Lanzerac Keldermeester Versameling Bergpad 2022

BEETROOT & GOATS CHEESE

marinated beetroot, beetroot textures, charred bold orange, goats cheese snow

Lanzerac Pinotage Rosé 2023

SALMON & TUNA MOSAIC

carrot and orange gastrique, coconut emulsion, salmon roe, coriander oil

Lanzerac Chardonnay 2023

STRAWBERRY SORBET

HONEY GLAZED PORK BELLY

baby carrots, apple purée, deep fried mint, crackling, pan jus

Lanzerac Merlot 2022

SADDLE OF LAMB

rosemary duchess potatoes, horseradish cream, beetroot, pinotage jus
cauliflower textures, green beans, wine-soaked onions

Lanzerac Reserve 2020

TROPICAL DELIGHT

meringue, passion fruit crémeux, coconut, minted mango compote, coconut & lime

Stellenrust Chenin d' Muscat NLH 2021



Every course will be perfectly paired with our Lanzerac wine range,
selected by our Sommelier, Fundiswa Ziqubu.

For your safety and ours, Lanzerac is a cashless establishment.