



Food & Wine

Experience Menu

ARRIVAL GIFT FROM THE CHEF *Sommelier's Choice*

LARGE SALDANHA BAY OYSTER
apple & cucumber gazpacho, champagne gel, basil compressed cucumber, yuzu pearls
Lanzerac Sauvignon Blanc 2024

SCALLOPS
minted pea purée, cauliflower chips, citrus vinaigrette, fennel salad
Keldermeester Versameling Bergstroom 2023

AROMATIC PORK BELLY
star anise infused carrot purée, Korean carrot salad, ginger & orange glaze,
sweet potato beignets
Lanzerac Chardonnay 2024 or Lanzerac Pinotage 2022

CHEF'S PALATE CLEANSER

SEARED WILDEBEES
roast grape jus, fresh grapes, juniper spiced braised baby gem, fondant potato,
goat's cheese foam
Lanzerac Le Général 2021

ELEVATED PAVLOVA
whipped mascarpone, rose water compressed berries & pearls, pistachio crumble,
honeycomb shard, pistachio ice cream
Lanzerac Pinotage Rosé 2024

PETIT FOURS
offered by the pastry team



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

Menu is subject to availability.

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