



LANZERAC  
1692



# Food & Wine

## *Experience Menu*

ARRIVAL GIFT FROM THE CHEF  
*wine sommelier paired selection*

### KAROO CURED OYSTER

Saldana Bay oyster, rooibos, tamarind, pink pepper, grapefruit  
*Lanzerac Cap Classique*

### SPICY OCTOPUS

mango, masala, chorizo, blood orange, heirloom tomatoes, coriander  
*Lanzerac Keldemester Bergstroom 2023 | Kurktrekker 2023*

### MISO CAULIFLOWER

coconut yoghurt, black garlic, pinenuts coriander, cauliflower  
*Lanzerac Merlot 2024*

### CHEF'S PALATE CLEANSER

### BONELESS OXTAIL

oxtail, parsnip, oak, lime, radish, prosciutto, spinach, shallot, ale  
*Lanzerac Pinotage 2023*

### SPICED PUMPKIN & BROWN BUTTER PANNACOTTA

cinnamon, nutmeg, clove, white chocolate, orange, ginger, hazelnuts  
*Stellenrust Chenin De Muscat 2024*

### CHERRY BLOSSOM PETIT FOUR

cherry, vanilla, white chocolate, condensed milk  
*Lanzerac Pinotage Rose 2025*



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.