LANZERAC
1692

Food & Wine

Experience Menu

ARRIVAL GIFT FROM THE CHEF
Wine Sommelier's paired selection

SCALLOP & CORN CHOWDER
corn chowder, mascarpone, apricot, chilli, coriander, tapioca
Lanzerac Pinotage Rosé 2025

RICOTTA & ROOT SALAD
homemade ricotta, carrot, orange, heirloom beetroots, potato gnocchi
Lanzerac Chardonnay 2026

HOT SMOKED SALMON GRAVLAX
salmon trout, cucumber, coconut yoghurt, herbs, hay, botanical gin, rye flour, seeds, lemon, methi masala
Lanzerac Merlot 2024

CHEF'S PALATE CLEANSER

VENISON SIRLOIN ON THE BONE
bone marrow, red cabbage, pickle juice, potato, celeriac, demi glaze, garden peas
Lanzerac Heritage Unlabelled

STICKY FIG TART
6-month pecorino, sesame, goat's cheese, fig, honey, walnut, thyme
Lanzerac Cap Classique NV

SUMMER FRUIT SOLSTICE
coconut, mango, lime, passion fruit, white chocolate
Stellenrust Chenin d'Muscat 2024

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

Menu is subject to availability.
For your safety and ours, Lanzerac is a cashless establishment.