

WOMEN IN WINE

NOSISI MBUKU

Grilled wagyu sirloin, burnt onion,
truffle boulangère, biltong spice.

HER Chenin Blanc

LORNA VITSHIMA

Fired kingklip pastrami, herb salad,
smoked red pepper escabeche,
fried capers, fynbos vinaigrette.

HER Sauvignon Blanc

AZANIA MANA | A

Rooikrans prime beef rump, smoked bone
marrow and red wine reduction, crushed
baby potato, and salsa Verde butter.

HER Pinotage

KUTALA MONA | G

Malva toast, whipped mascarpone,
vanilla cream, salted apricot ice cream.

HER Rosé



A – ALCOHOL • **G** – GLUTEN • **N** – NUTS • **P** – PORK • **S** – SHELLFISH • **V** – VEGETARIAN • **VG** – VEGAN

Our menus are prepared using local, seasonal ingredients. All fish and seafood is sustainably sourced.

Please notify our service colleagues if you have any known food allergies or intolerance.

Our food and beverages are prepared in an environment where peanuts/nuts and other allergens are handled.

Currently there is no separate concerned allergen-free preparation area.

Menu prices are quoted in ZAR, inclusive of 15% VAT.