

Vino

PROTEA

	by the glass	by the bottle
Pinot Grigio	30	85
Sauvignon Blanc	30	85
Chenin Blanc	30	85
Chardonnay	30	85
Rosé	30	85
Merlot	30	85
Shiraz	30	85
Cabernet Sauvignon	30	85

TERRA DEL CAPO

Pinot Grigio	35	95
Sangiovese	40	120
Arné	60	180

CAPE OF GOOD HOPE

Altima Sauvignon Blanc	55	165
Riebeeksrivier Chenin Blanc	50	150
Van Lill Chenin Blanc	100	290
Caroline (<i>White Rhône-style White Blend</i>)	65	195
Serruria Chardonnay	80	235
Sneeuwkrans Pinot Noir	125	375
Riebeeksrivier Syrah	50	150
Basson Pinotage	80	235

JEAN ROI

Cap Provincial Rosé	90	265
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L'ORMARINS

L'Ormarins Blanc de Blancs	70	265
Brut Classique NV	55	205
Brut Classique Rosé NV	55	205
Vintage Brut Rosé	55	205
Private Cuvée	120	475
Ou Bosstok Chenin Blanc (SOLD OUT)	120	350
Ou Bosstok Cinsault	120	350

ANTHONIJ RUPERT

Optima (<i>Bordeaux-style Red Blend</i>)	90	260
Syrah	150	450
Merlot	150	450
Cabernet Sauvignon	235	700
Cabernet Franc	235	700

All our wines
are available to
enjoy in the
Antipasti bar
at our Cellar
door price.



TERRA DEL CAPO

ANTHONIJ RUPERT WINES

Antipasti

PLEASE CHOOSE FROM OUR SELECTION OF SMALL PLATES

VEGETERIAN

Orzo Salad (V) 95

Tomato, Cucumber, Feta, Dried Olives, Green Tahini Dressing

Burrata Caprese (V) (GF) 95

Mozzarella, Tomato

Artichoke Romaine Salad (V) (GF) (N) 110

Grana Padano Dressing, Hazel Nuts

Smoked Corn and Aged Cheddar Arancini (V) 110

Red Pepper Pesto

Porcini and Mozzarella Ravioli (V) 155

Parmesan Sauce

Spinach and Ricotta Malfatti (V) 110

Dumplings, Napolitano Sauce

SEAFOOD

Salt & Pepper Squid (GF) 155

Dill Mayo

Cured Franschoek Trout (GF) 175

Horseradish Yoghurt, Cucumber Salsa

Pan Fried Sole (GF) 185

Shaved Fennel, Tomato and Green Olive Salsa

TRUFFLE DISHES

Tagliatelle (V) 120

Parmesan Cream

Potato wedges (V) (GF) 85

With Truffle Salt & Truffle Aioli

MEAT

Lamb Porchetta (GF) (N) 125

Deboned Lamb Rib, Rocket, Salsa Verde, Pistachio

Beef Tagliata (GF) 275

Rocket, Parmesan Shavings

Pollo Milanese 120

Panko Crusted Free Range Chicken, Mushroom Sauce

Salsiccia Sausages (GF) 170

Sautéed Potatoes, Peppers

Parma Ham and Melon (GF) 185

PLATTERS

Cheese platter 265

Artisinal Cheeses, Preserve

Charcuterie platter 290

Expertly Sourced Charcuterie, Olives, Pickled Onions

Mixed Platter with Charcuterie and Cheese 325

DOLCE

Panna Cotta (GF) 65

Tiramisu 100

Cake of the day 75

Ice cream 55

Ask your waiter for flavour of the day

KIDS MENU

Parmesan Pollo Fingers 85

Chips, Homemade Tomato Sauce

Mortadella & Cheese Tramezzino 85

Chips, Homemade Tomato Sauce

Spaghetti Bolognese 75

Parmesan



ESTATE PRODUCED TRUFFLES, HONEY, OLIVES & OLIVE OIL
HERBS & VEGGIES IN SEASON, ESTATE PRODUCED | ESTATE RAISED BLACK ANGUS BEEF
EXPERTLY SOURCED LOCAL & INTERNATIONAL ARTISANAL CHEESE & CHARCUTERIE

(V) Vegetarian | (GF) Gluten Free | (N) Contains Nuts