

EXPERIENCE

Wine Tasting Options

CONSTANTIA GLEN FLAGSHIP TASTING

(4 Wines)

Constantia Glen Sauvignon Blanc 2023, Constantia Glen TWO 2022, Constantia Glen THREE 2022 and Constantia Glen FIVE 2022

R165

CONSTANTIA GLEN FULL HOUSE TASTING

(7 Wines)

Constantia Glen Sauvignon Blanc 2023, Constantia Glen TWO 2022, Constantia Glen THREE 2022 and Constantia Glen FIVE 2022, Constantia Saddle White 2024, Constantia Saddle Rosé 2024 and Constantia Saddle Red 2022

R210

VAN WYK FAMILY WINES TASTING

(5 Wines)

Chenin blanc 2024, Olivia Grace 2021, Rachel Rose 2023, Rebecca May 2022, Syrah 2022

R140

FULL RED WINE OR FULL WHITE WINE TASTING

(5/7 Wines)

If you only drink red or white wine, taste only the colour you enjoy.

R185

FOOD TO SHARE

PLATTERS

BILTONG AND DROË WORS | R280

Served with a baguette, smoked rooibos butter and Peppadew® pâté.

CHARCUTERIE | R280

Prosciutto, Coppa and salami, olives, gherkins & Peppadew® pâté. Served with a baguette and smoked rooibos butter.

PROSCIUTTO | R300

Prosciutto, olives, gherkins & Peppadew® pâté. Served with a baguette and smoked rooibos butter.

CHEESE | R360

La Petite France Brie, Gorgonzola, Gay's Guernsey Prince Albert Regal Mature Cheddar, Klein River Gruberg Vintage, grape jelly, seasonal fruit and nuts. Served with a baguette and smoked rooibos butter.

CHEESE & CHARCUTERIE FOR TWO | R590

Fine cheeses, cured meats, seasonal fruit, artichokes, gherkins, caper berries, Peppadew® pâté, grape jelly, olives and nuts, served with a baguette.

FLAMMKUCHEN

Thinly rolled flatbread baked in a wood-fired oven

CLASSIC | R190

With a choice of Alphen Speck or artichokes, crème fraîche, leeks, red onions and chives.

VEGAN | R240

Vegan pesto, grilled peppers, mushrooms, olives, capers, artichokes and truffle oil.

LAMB | R250

Slow roasted lamb, crème fraîche, roasted tomatoes, feta & rocket with chimichurri sauce.

WINEMAKER'S | R260

Crème fraîche, Alphen Speck, boerewors, 2 eggs, roasted tomatoes, mushrooms and rocket.

CAPRESE | R330

Buffalo mozzarella, slow-roasted tomatoes and basil pesto.

TRUFFLE & WILD MUSHROOM | R490

Fresh truffle shavings, truffle oil, crème fraîche, roasted wild mushrooms & onion.

- or without fresh truffle shavings | R300

**A discretionary 15% service charge will be added to groups of 6 or more.*

DINE

STARTERS

TOSSED GREEN SALAD

Mixed leaves, parmesan shavings, rosa tomatoes, olives, cucumber and red onion, served with the house dressing.

R90

POACHED PEAR SALAD

Served with mixed leaves, blue cheese and almond flakes.

R120

BEETROOT SALAD

Roasted beetroot, goats cheese, lettuce and walnuts, served with a honey balsamic reduction.

R130

SPRINGBOK CARPACCIO

Served with rocket and parmesan shavings.

R160

GRILLED CHICKEN PAILLARD

Served with baby leaves, rosa tomatoes, parmesan shavings and balsamic reduction.

R180

OYSTERS

6 fresh west coast oysters served with lemon, horseradish mousse and mignonette.

R290

DESSERT

AFFOGATO | R65

Vanilla ice-cream topped with a shot of espresso coffee.

ICE-CREAM | R80

2 Scoops of our homemade crème fraîche ice-cream.

DON PEDRO | R100

Amarula/Coffee Liqueur/Whisky/Frangelico and vanilla ice cream.

CRÈME BRÛLÉE | R80

Baked custard with caramelised sugar topping

AUSTRIAN PLUM & ALMOND TART | R90

Shortcrust pastry baked with a vanilla custard filling and fresh plums, served with whipped cream.

CHOCOLATE FONDANT | R100

Baked chocolate dessert topped with a cherry coulis and served with homemade crème fraîche ice-cream.

MAINS

VEGAN SLIDERS (V)*

Homemade mushroom patties with lettuce, tomato and gherkin salsa on sesame seed buns with onion rings.

R180

WAGYU BEEF BURGER*

Served with with Cheddar cheese, lettuce, tomato and gherkin salsa on a Brioche bun with onion rings.

R195

TROUT ROSTI

Potato rosti served with oak smoked trout and crème fraîche.

R230

SEARED TUNA NICOISE

Served with olives, potatoes, boiled egg, beans, tomatoes and lettuce with an anchovy based dressing.

R250

KINGKLIP*

Beer battered and served with salad and tartare sauce.

- *or* grilled and served with an olive & caper salsa

R260

SEARED BEEF FILLET*

Served with salad and béarnaise sauce.

R320

CHAR GRILLED RIB-EYE*

30 day dry-aged beef Rib-eye served with salad and béarnaise sauce.

R380

LOBSTER ROLL*

A choice of one or two Lobster tails dressed in cocktail sauce with lettuce, avocado salsa and cucumber.

R490/875

* Served with a choice of potato fries or sweet potato fries

During busy periods please expect a 45 minute waiting time for mains.

WINE

CONSTANTIA GLEN WINES

CONSTANTIA GLEN SAUVIGNON BLANC 2023 R70 | R265

A classic, unwooded Constantia Sauvignon Blanc.

CONSTANTIA GLEN TWO 2022 R115 | R440

A lightly wooded white blend of 62% Sauvignon Blanc and 38% Sémillon.

CONSTANTIA GLEN THREE 2022 R135 | R525

A red blend of 54% Merlot, 28% Cabernet Sauvignon and 18% Cabernet Franc.

CONSTANTIA GLEN FIVE 2022 R235 | R930

Our flagship red blend of 28% Cabernet Franc, 28% Cabernet Sauvignon, 21% Merlot, 14% Petit Verdot and 9% Malbec

CONSTANTIA SADDLE WINES

CONSTANTIA SADDLE WHITE 2024 | R155

A refreshing and flavourful unwooded Sauvignon blanc.

CONSTANTIA SADDLE ROSÉ 2024 | R160

This rich, full-flavoured dry Rosé is made from all five Bordeaux red grape varieties grown on the estate.

CONSTANTIA SADDLE RED 2022 | R240

A blend of 38% Petit Verdot, 30% Malbec, 20% Merlot and 12% Cabernet Franc, matured in barrel in 16 months.

VAN WYK FAMILY WINES

CHENIN BLANC 2024 R105 | R400

A lightly wooded Chenin Blanc from Stellenbosch.

OLIVIA GRACE 2021 R85 | R325

A vibrant, well-balanced blend of 63% Chenin Blanc, 21% Roussanne, 14% Riesling and 2% Viognier.

RACHEL ROSE 2023 R90 | R350

A skin-contact white blend of 50% Chenin Blanc, 47% Viognier and 3% Roussanne.

REBECCA MAY 2022 R90 | R350

A southern-Rhone inspired light-bodied red blend of 69% Cinsaut, 23% Grenache and 8% Syrah.

SYRAH 2022 R95 | R375

A medium bodied 100% Syrah from Elgin.

SPECIAL WINE OFFERINGS

ROSEMARIE & FUNA BRUT ROSÉ MCC 2018 | R450

A blend of Chardonnay and Pinot Noir, on the lees for 3 years before disgorgement.

CONSTANTIA GLEN THREE 2020 | R615

65% Merlot, 25% Cabernet Sauvignon, 10% Cabernet Franc.

CONSTANTIA GLEN FIVE 2018 | R1200

30% Cabernet Franc, 22% Cabernet Sauvignon, 22% Merlot, 16% Petit Verdot and 10% Malbec.

BEVERAGES

Still/Sparkling water R32

Non-alcoholic Mojito R50

Sanpellegrino sparkling fruit drinks R55

Inverroche Gin & Tonic (*Amber or Classic*) R80

Darling Brew Beers (*Slow Beer, Roque Pony or Bone Crusher*) R70

Darling Brew non-alcoholic Beers (*Ginger Bomb, Just Naked non-alcoholic beer*) R45

Cappuccino/Latte/Cortado R40

Americano R35

Single espresso/ Double espresso R35

Selection of Tea R30

Hot Chocolate R48

Irish Coffee - with Whisky, Coffee Liqueur, Amarula or Frangelico R100

Oat or Almond Milk R25