

EXPERIENCE

Wine Tasting Options

CONSTANTIA GLEN FLAGSHIP TASTING (4 Wines)

Constantia Glen Sauvignon Blanc 2023, Constantia
Glen TWO 2023, Constantia Glen THREE 2022
and Constantia Glen FIVE 2022
R190

VAN WYK FAMILY WINES TASTING (5 Wines)

Chenin blanc, Olivia Grace,
Rachel Rose 2024, Rebecca May 2024, Syrah 2022
R155

CONSTANTIA GLEN FULL HOUSE TASTING (7 Wines)

Constantia Glen Sauvignon Blanc 2023, Constantia
Glen TWO 2023, Constantia Glen THREE 2022 and
Constantia Glen FIVE 2022, Constantia Saddle
White 2024, Constantia Saddle Rosé 2024
and Constantia Saddle Red 2022
R230

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.
R200

** If you purchase wine by the bottle to the value of R1500, one wine tasting fee will be waived.*

FOOD TO SHARE

PLATTERS

BILTONG AND DROË WORS | R290
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 | R380
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 | R620**
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 | R290
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 | R550
Fresh truffle shavings, truffle oil, crème fraîche,
roasted wild mushrooms & onion.
- or without fresh truffle shavings | R320

** 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.

R130

WILD MUSHROOM SOUP

A wild mushroom and coconut cream soup served with a baguette.

R100

BEETROOT SALAD

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

R140

SPRINGBOK CARPACCIO

Served with rocket and parmesan shavings.

R160

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 | R120

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

RINDSGULASCH

Traditional Austrian Goulash made with beef, paprika, onions and served with Spatzle.

R185

WAGYU BEEF BURGER*

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

R210

CHICKEN SCHNITZEL*

Crispy crumbed chicken breast served with a mushroom sauce and a seasonal side salad.

R200

TROUT ROSTI

Potato rosti served with oak smoked trout and crème fraîche.

R230

KINGKLIP*

Beer battered and served with salad and tartare sauce.

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

R280

BEEF SHORT RIB

Served with parsnip, potato and bone marrow mash, roasted baby vegetables and red wine jus.

R290

SEARED BEEF FILLET*

Served with salad and béarnaise sauce.

R320

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

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

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

WINE

CONSTANTIA GLEN WINES

CONSTANTIA GLEN
SAUVIGNON BLANC 2023 R70 | R265
A classic, unwooded Constantia
Sauvignon Blanc.

CONSTANTIA GLEN
TWO 2023 R120 | R465
A lightly wooded white blend of
64% Sauvignon Blanc and 36% 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 and Sémillon.

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 R105 | R400
A lightly wooded Chenin Blanc
from Stellenbosch.

OLIVIA GRACE R85 | R325
A vibrant, well-balanced blend of
63% Chenin Blanc, 21% Roussanne,
14% Riesling and 2% Viognier.

RACHEL ROSE 2024 R90 | R350
A skin-contact white blend of
43% Chenin Blanc, 29% Roussanne
and 28% Viognier.

REBECCA MAY 2024 R95 | R375
A southern-Rhone inspired light-
bodied red blend of 72% Cinsaut,
14% Grenache and 14% Syrah.

SYRAH 2022 R95 | R375
A medium bodied 100% Syrah from Elgin.

SPECIAL WINE OFFERINGS

ROSEMARIE & FUNA
BRUT CAP CLASSIQUE R450
A blend of Chardonnay and Pinot Noir, kept
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

**.Not available to persons under the age of 18 years. Please drink responsibly.*