

EXPERIENCE

Wine Tasting Options

CONSTANTIA GLEN FLAGSHIP TASTING (4 Wines)

Constantia Glen Sauvignon Blanc 2024, Constantia
Glen TWO 2023, Constantia Glen THREE 2022
and Constantia Glen FIVE 2022

R190

CONSTANTIA GLEN FULL HOUSE TASTING (7 Wines)

Constantia Glen Sauvignon Blanc 2024, 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

VAN WYK FAMILY WINES TASTING (4 Wines)

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

R140

FULL RED WINE OR FULL WHITE WINE TASTING (5/6 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, mozzarella, 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, mozzarella, roasted tomatoes,
feta & rocket with chimichurri sauce.

WINEMAKER'S | R260

Crème fraîche, mozzarella, 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,
parmesan shavings, 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

POACHED PEAR SALAD

Served with mixed leaves, blue cheese and almond flakes.

R140

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 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 2024	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	SOLD OUT
A lightly wooded Chenin Blanc from Stellenbosch.	
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 ROSÉ CAP CLASSIQUE	R450
A blend of Pinot Noir and Chardonnay, kept on the lees for 2 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	

BEVERAGES

Still/Sparkling water	R32	Cappuccino/Latte/Cortado	R40
Non-alcoholic Mojito	R50	Americano	R35
Sanpellegrino sparkling fruit drinks	R55	Single espresso/ Double espresso	R35
Inverroche Gin & Tonic (<i>Amber or Classic</i>)	R80	Selection of Tea	R30
Darling Brew Beers (<i>Slow Beer, Roque Pony or Bone Crusher</i>)	R70	Hot Chocolate	R48
Darling Brew non-alcoholic Beers (<i>Ginger Bomb, Just Naked non-alcoholic beer</i>)	R45	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.