

EXPERIENCE

Wine Tasting Options

CONSTANTIA GLEN FLAGSHIP TASTING (4 Wines)

Constantia Glen Sauvignon Blanc 2026, Constantia
Glen TWO 2024, Constantia Glen THREE 2023
and Constantia Glen FIVE 2023

R195

CONSTANTIA GLEN FULL HOUSE TASTING (7 Wines)

Constantia Glen Sauvignon Blanc 2026, Constantia
Glen TWO 2024, Constantia Glen THREE 2023 and
Constantia Glen FIVE 2023, Constantia Saddle
White 2025, Constantia Saddle Rosé 2026
and Constantia Saddle Red 2022

R240

VAN WYK FAMILY WINES TASTING (4 Wines)

Olivia Grace 2025, Rachel Rose 2025,
Rebecca May 2025, Syrah 2023

R145

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.

R210

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

FOOD TO SHARE

PLATTERS

CHARCUTERIE | R 320

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

BILTONG AND DROË WORS | R 350

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

PROSCIUTTO | R 370

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

CHEESE | R 470

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 | R 750

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

FLAMMKUCHEN

Thinly rolled flatbread baked in a wood-fired oven

CLASSIC | R 190

Alphen Speck, crème fraîche, mozzarella, leeks,
red onions and chives.

ARTICHOKE | R 190

Artichokes, crème fraîche, mozzarella, leeks, olives and chives.

LAMB | R 260

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

VEGAN | R 290

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

CAPRESE | R 350

Buffalo mozzarella, slow-roasted tomatoes
and basil pesto.

WILD MUSHROOM | R 350

Truffle oil, crème fraîche,
grated pecorino, roasted wild mushrooms & onion.

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

DINE

STARTERS

BEETROOT SALAD

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

R170

SPRINGBOK CARPACCIO

Served with rocket and pecorino shavings.

R170

FALAFEL SALAD

Falafel balls, mixed leaves, pecorino shavings, rosa tomatoes, olives, cucumber and red onion, served with the house dressing.

R180

KATAIFI GOATS CHEESE

Baked goats cheese wrapped in shredded phyllo pastry accompanied by red wine fig compote, toasted almond flakes and drizzled with black truffle honey.

R190

OYSTERS

4 fresh West Coast oysters served with lemon, horseradish creme and red onion mignonette.

R290

DESSERT

AFFOGATO | R70

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

ICE-CREAM | R80

2 Scoops of our homemade crème fraîche ice-cream.

CRÈME BRÛLÉE | R85

Rooibos infused 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.

DON PEDRO | R110

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

CHOCOLATE FONDANT | R130

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

MAINS

RINDSGULASCH

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

R190

VEGAN BURGER*

Plant based vegan patty with lettuce, tomato and gherkin salsa, caramelized onions on a vegan bun with onion rings.

R190

GRILLED CHICKEN PAILLARD

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

R200

WAGYU BEEF BURGER*

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

R240

add truffle mayo | R40

TROUT ROSTI

Potato rosti served with oak smoked trout ribbons and crème fraîche.

R260

KINGKLIP*

Beer battered and served with salad and tartare sauce.

- *or* grilled and served with tamarind herb butter.

R310

SEARED TUNA

Sesame seed encrusted seared tuna on a bed of baby greens, topped with crispy onions and a light Umami dressing.

R340

SEARED BEEF FILLET*

Served with salad and béarnaise sauce.

R400

** 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 2026 R75 | R290

A classic, unwooded Constantia Sauvignon Blanc.

CONSTANTIA GLEN
TWO 2024 R125 | R490

A lightly wooded white blend of 70% Sauvignon Blanc and 30% Sémillon.

CONSTANTIA GLEN
THREE 2023 R145 | R565

A red blend of 55% Merlot, 32% Cabernet Franc and 13% Cabernet Sauvignon.

CONSTANTIA GLEN
FIVE 2023 R250 | R990

Our flagship red blend of 28% Cabernet Franc, 24% Cabernet Sauvignon, 22% Merlot, 15% Petit Verdot and 11% Malbec.

CONSTANTIA SADDLE WINES

CONSTANTIA
SADDLE WHITE 2025 R165

A refreshing and flavourful unwooded Sauvignon blanc and Sémillon.

CONSTANTIA
SADDLE ROSÉ 2026 R180

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.

BEVERAGES

Still/Sparkling water R32

Non-alcoholic Mojito R55

Sanpellegrino sparkling fruit drinks R60

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

Darling Brew Beers (*Slow Beer Lager, Roque Pony Pale Ale or Bone Crusher Wiessbier*) R70

Darling Brew non-alcoholic Beers (*Ginger Bomb, Cape Fox Lager non-alcoholic beer*) R45

VAN WYK FAMILY WINES

OLIVIA GRACE 2025 R95 | R375

A lightly wooded white blend of 57% Sémillon and 43% Roussanne. Barrel-fermented and matured for 14 months in fourth-fill French oak barrels.

RACHEL ROSE 2025 R95 | R375

A skin-fermented white blend of 40% Viognier, 33% Chenin Blanc and 27% Sémillon Gris. Matured in third-fill French oak barrels for 14 months.

REBECCA MAY 2025 R105 | R400

A southern-Rhone inspired light-bodied red blend of 81% Cinsaut, 13% Syrah and 6% Grenache. Matured in fourth-fill French oak barrels for 9 months.

SYRAH 2023 R105 | R400

A medium bodied 100% Syrah from Elgin. Matured in French oak barrels for 16 months. *Platter's Guide 5 stars (95 points)*

SPECIAL WINE OFFERINGS

ROSEMARIE & FUNA R450

BRUT ROSÉ CAP
CLASSIQUE

A blend of Pinot Noir and Chardonnay, kept on the lees for 2 years before disgorgement.

CONSTANTIA GLEN
THREE 2020 R690

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

CONSTANTIA GLEN
FIVE 2019 R1250

25% Cabernet Sauvignon, 23% Cabernet Franc, 23% Petit Verdot, 18% Merlot and 11% Malbec.

Cappuccino/Latte R48

Americano/Cortado R40

Single espresso/ Double espresso R40

Selection of Tea R30

Hot Chocolate R55

Irish Coffee - with Whisky, Coffee R100

Liqueur, Amarula or Frangelico

Oat or Almond Milk R20