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 2026, Constantia Saddle Rosé 2026 and Constantia Saddle Red 2022

R240

VAN WYK FAMILY WINES TASTING
(4 Wines)

Chenin Blanc 2026, 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 | R320
San Daniele Prosciutto, Bresaola and salami, olives, gherkins & Peppadew® pâté. Served with a baguette and smoked rooibos butter.

BILTONG AND DROË WORS | R350
Served with a baguette, smoked rooibos butter and Peppadew® pâté.

PROSCIUTTO | R370
San Daniele Prosciutto, olives, gherkins & Peppadew® pâté. Served with a baguette and smoked rooibos butter.

CHEESE | R470
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 | R750
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 | R190
Alphen Speck, crème frâiche, mozzarella, leeks, red onions and chives.

ARTICHOKE | R190
Artichokes, crème frâiche, mozzarella, leeks, olives and chives.

LAMB | R260
Slow roasted lamb, crème frâiche, mozzarella, roasted tomatoes, feta & rocket with chimichurri sauce.

VEGAN | R290
Vegan pesto, grilled peppers, mushrooms, olives, capers, artichokes and truffle oil.

CAPRESE | R350
Buffalo mozzarella, slow-roasted tomatoes and basil pesto.

WILD MUSHROOM | R350
Truffle oil, crème frâiche, 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 frâiche 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 frâiche 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 frâiche.

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.

VAN WYK FAMILY WINES

CHENIN BLANC 2026 — R120 | R465
A lightly wooded Chenin Blanc from Stellenbosch. Barrel-fermented and matured for 8 months.

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)

CONSTANTIA SADDLE WINES

CONSTANTIA SADDLE WHITE 2026 — | R175
A refreshing and flavourful unwooded Sauvignon blanc.

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.

SPECIAL WINE OFFERINGS

ROSEMARIE & FUNA BRUT ROSÉ CAP CLASSIQUE — | R490
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.

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
Constantia Saddle Frosé (*Frozen rosé cocktail*)	R90
Cappuccino/Latte	R48
Americano/Cortado	R40
Single espresso/ Double espresso	R40
Selection of Tea	R30
Hot Chocolate	R55
Irish Coffee - with Whisky, Coffee Liqueur, Amarula or Frangelico	R100
Oat or Almond Milk	R20

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