

## WINE GARDEN MENU

### PIZZAS

<b>Flammkuchen</b> Homemade belly bacon, crème fraiche, Garlic and rosemary olive oil, and rocket	<b>R100</b>
<b>Prosciutto</b> 24 Month air dried prosciutto, feta, chilli oil, Napolitana, mozzarella, balsamic onion and rocket	<b>R135</b>
<b>Margherita</b> Napolitana, mozzarella, basil pesto, blushed tomatoes, fresh basil, and garlic olive oil	<b>R95</b>
<b>Garlic pita</b> Crispy pita bread, feta, crushed garlic and rosemary olive oil	<b>R70</b>
<b>Kiddies Pizza</b>	<b>R50</b>
<b>ADD</b> Chorizo, homemade bacon, salami, cheddar, feta Guacamole, balsamic onion, banana	<b>R30</b> <b>R20</b>

### MAINS

<b>Smoked Lamb Burger</b> 8 hour smoked lamb shoulder, fermented tomato ketchup, ratatouille, duck fat roasted potatoes	<b>R120</b>
<b>Salt Baked Chicken Caesar Salad</b> Salt crust baked chicken breast, grilled gem lettuce parmesan dressing, parmesan shavings, baby potatoes, blush tomatoes, garlic croutons	<b>R95</b>
<b>Poached Gnocchi</b> Parmesan sauce, poached gnocchi, grilled butternut, sage, pumpkin seeds, parmesan shavings, butternut puree	<b>R95</b>

### DESSERT

<b>Chocolate Cheesecake</b> Baked chocolate cheesecake, banana puree, grilled banana	<b>R65</b>
<b>Cheese &amp; Meat Platter for two</b>	<b>R250</b>