

## WINE GARDEN MENU

### PIZZAS

**Flammkuchen** **R100**  
 Homemade  
 belly bacon, crème fraiche,  
 Garlic and rosemary olive oil, and rocket

**Prosciutto** **R135**  
 24 Month air dried prosciutto, feta, chilli oil,  
 Napolitana, mozzarella, balsamic onion  
 and rocket

**Margherita** **R95**  
 Napolitana, mozzarella, basil pesto, blushed  
 tomatoes, fresh basil, and garlic olive oil

**Garlic pita** **R70**  
 Crispy pita bread, feta, crushed garlic  
 and rosemary olive oil

**Homemade Pork Belly bacon** **R130**  
 Napolitana, fior de latte, Pork belly,  
 banana, garlic and feta

**Smoked lamb shoulder** **R130**  
 Napolitana, mozzarella, 8 hour smoked lamb shoulder,  
 fermented tomato ketchup, ratatouille, tzatziki and rocket

**Confit chicken** **R120**  
 Napolitana, fior de latte, confit chicken legs,  
 roast onion and mushroom

**Kiddies Pizza** **R50**  
**Kiddies Brownie** **R35**

**ADD**  
 Chorizo, homemade bacon, salami, cheddar, feta **R30**  
 Guacamole, balsamic onion, banana **R20**

### DESSERT

**Pecan pie** **R65**  
 Glazed pecan nut pie, whipped vanilla mascarpone  
 and soil

**Cheese & Meat Platter for two** **R250**

*The Maria Noble Late Harvest / The Owl Post Pinotage*

*\*Prices exclude wine recommendations*