

WINE DOWN WEDNESDAY MENU

PIZZAS

Flammkuchen Homemade belly bacon, crème fraiche, Garlic and rosemary olive oil, and rocket <i>The Six Flowers Gewürztraminer Pinotage</i>	R100
Prosciutto 24 Month air dried prosciutto, feta, chilli oil, Napolitana, mozzarella, balsamic onion and rocket <i>Chardonnay Malbec Shiraz</i>	R135
Margherita Napolitana, mozzarella, basil pesto, blushed tomatoes, fresh basil, and garlic olive oil <i>Sauvignon Blanc Chenin Blanc Merlot</i>	R95
Garlic pita Crispy pita bread, feta, crushed garlic and rosemary olive oil <i>Gewürztraminer Malbec</i>	R70
Homemade Pork Belly bacon Napolitana, fior de latte, Pork belly, banana, garlic and feta <i>The Caracal</i>	R130
Kiddies Pizza	R50
Kiddies Brownie	R35
ADD	
Chorizo, homemade bacon, salami, cheddar, feta	R30
Guacamole, balsamic onion, banana	R20

MAINS

Smoked Lamb Burger 8 hour smoked lamb shoulder, fermented tomato ketchup, ratatouille, duck fat roasted potatoes <i>The Caracal Malbec Shiraz</i>	R120
Salt Baked Chicken Caesar Salad Salt crust baked chicken breast, grilled gem lettuce parmesan dressing, parmesan shavings, baby potatoes, blush tomatoes, garlic croutons <i>Chenin Blanc The Six Flowers</i>	R95

DESSERT

Pecan pie Glazed pecan nut pie, whipped vanilla mascarpone and soil	R65
Cheese & Meat Platter for two <i>The Maria Noble Late Harvest The Owl Post Pinotage</i>	R250

**Prices exclude wine recommendations*