



Menu

Starters

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| Soup of the day | 28 |
| Butterflied leg of lamb served in a Pita bread <i>Topped with a confit garlic coriander pesto and a tomato and onion salsa</i> “Wine makers choice: Merlot 05” | 48 |
| Fried Calamari salad <i>Served with paw paw, tomato and a light soy and mayonnaise dressing</i> “Wine makers choice: Sauvignon Blanc 09” | 36 |
| Deep fried Risotto cakes filled with mozzarella <i>Served with a sweet bel pepper sauce</i> “Wine makers choice: Pokerhill Semillon/Chenin Blanc 09” | 38 |
| Mussels served in creamy white wine sauce <i>Topped with garlic bread crumbs</i> “Wine makers choice: Sauvignon Blanc 09” | 48 |
| Kudu Carpaccio <i>Served with capers, rocket, parmesan and lemon juice</i> “Wine makers choice: Merlot 05” | 35 |
| Autumn Salad <i>Served with roast butternut, chevin truffles and a sesame dressing</i> “Wine makers choice: Sauvignon Blanc 09” | 40 |

Service charge not included

Main Course

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| Vegetarian Gourmet burger | 73 |
| Grilled tomato, aubergine, black field mushroom and Hummus | |
| Served with deep fried root vegetables | |
| “Wine makers choice: Cabernet Sauvignon 05” | |
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| Kudu pie | 80 |
| <i>Served with seasonal vegetables and grilled pears</i> | |
| “Wine makers choice: Shiraz 05” | |
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| Line Fish | S.Q |
| <i>Please ask your waiter how it is prepared</i> | |
| “Wine makers choice: Chardonnay 08” | |
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| Penne Pasta | |
| Served with a reduced beetroot sauce, sundried tomatoes and parmesan cheese | 70 |
| “Wine makers choice: Sauvignon Blanc 09” | |
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| Pan fried prawn skewer with a chilli, lemon and garlic butter | 90 |
| <i>Served with seasonal vegetables and basmati rice</i> | |
| “Wine makers choice: Chardonnay 08” | |
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| Lamb curry served with condiments | 85 |
| <i>Roti, tomato and coriander salsa, coconut cream and yoghurt</i> | |
| “Wine makers choice: Shiraz 05” | |
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| Chicken Salad served with camembert , balsamic caramelised onions and rosa tomatoes | 62 |
| “Wine makers choice: Pokerhill Semillon/Chenin Blanc 09” | |

Service charge not included

Dessert

“Enjoy Somerbosch LBV Port with one of these delicious desserts”

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| Trio of strawberry delights Home-made strawberry ice cream, strawberry springrolls, strawberry kisses | 34 |
| Passion fruit and pear crumble <i>Served with mint flavoured vanilla ice cream</i> | 32 |
| Home-made Custard slice <i>Served with berry coullis</i> | 35 |
| Cheese Board <i>Served with melba toast and preserves</i> | 50 |
| Dom Pedro | 25 |

Service charge not included

| <i>Somerbosch Wines</i> | <i>Per bottle</i> | <i>Per Glass</i> |
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White WINES

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|---------------------------------------|------|-----|
| Chardonnay 2008 | R45 | R18 |
| Chenin Blanc 2009 | R34 | R12 |
| Sauvignon Blanc 2009 | R45 | R18 |
| Poker Hill Semillon/Chenin Blanc 2009 | R28 | R10 |
| “Somerbosch Cap Classique” | R100 | R25 |

RED WINES

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|-------------------------------|------|-----|
| Poker Hill Shiraz/Merlot 2008 | R35 | R15 |
| Pinotage 2005 | R55 | R20 |
| Merlot 2005 | R58 | R20 |
| Shiraz 2005 | R58 | R20 |
| LBV ± 100ml | R85 | R15 |
| Cabernet Sauvignon 2005 | R60 | R20 |
| Kylix 2003 | R120 | R40 |

