

Starters

Traditionally Spanish tappas offers a chance to taste several small dishes as opposed to a single starter, they can also be enjoyed as a light meal

Smoked aubergine risotto with red onion marmalade *V* R56

Mozzarella and pesto parcel with smokey baba ganouche and fresh rocket finished with fresh lemon dressing *V* R56

Haloumi cheese with tomato jam, pickled cucumber with rosemary chilli dust *V* R56

Smoked salmon with caper mayonnaise, potato crisps, pickled avocado, chilli, fresh black pepper R56

Salt and pepper squid served with lemon aioli R56

Marinated bowl of olives R45

Slow cooked beef bao bun with Asian dressing R56

Smokey beef taco with pan fried garlic mayonnaise and marinated cabbage with tempura slivers of jalapeno topped with coriander infused cream R56

Dim sum

Steamed stuffed Asian style dumplings with dipping sauces

Chicken dim sum R50

Pulled pork dim sum R50

Mushroom and mozzarella cheese *V* R50

Mains

The Cellar Fillet R240

The cellar fillet served with roast butternut, fresh rocket and creamy chermoula sauce finished with potato crisps

Tom Yum Chicken R160 *VV*

Chicken breast with tom yum and coconut milk broth, fresh greens, dried mango chutney, sweet potato ravioli and fresh coriander and sweet potato crisps

Slow cooked Asian Pork Belly R220

Chinese style sticky pork with roast garlic air, sweet and sour dressing, stir-fried greens topped with crackling

Gorgonzola Beetroot Gnocchi R160

Beet gnocchi served in gorgonzola and sage cream with toasted walnuts, beetroot, fresh herbs and lemon gel

Seafood Laksa R240 *VV*

A beautifully light Indonesian dish served with stir fry vegetables infused coconut broth, mussels, calamari and prawns, finished with chili herb oil and fresh coriander

48 Hour Beef Brisket R240

Served with cauliflower and roast garlic puree, cauliflower flowers florets, grape chutney, pickled cucumber and red thyme infused jus, finished with mushroom and black pepper dust

Crispy Asian Duck R260 *VV*

Crispy roast duck served with Asian style broth, noodles, vegetables, spiced peanut crumble, roast and marinated peppers finished with lime dressing

Desserts

The Cellar Crème Brule R65

Delicate baked custard topped with caramelized sugar and served with passion fruit dressing

Strawberry Cheesecake R80

Strawberry cheesecake with black pepper fudge biscuits, macerated strawberries and mint ice cream with vanilla vodka foam

Snickety Snicket R80

A snicker inspired dessert of peanut praline, chocolate with ginger ice cream

Assorted Ice Creams R70

Your waitron will inform you of our daily selection

Please note a 10% service fee may be added to tables of 6 or more

Tel: 0663465364

Email info4hope@gmail.com

Diemersfontein wine Estate wellington
south africa



Wine list



Please ask your waiter to assist with our amazing wine tastings

Wine tasting R50

Sauvignon blanc	R110/R40
Chenin blanc	R110/R40
Rose'	R110/R40
The prodigy	R110/R40
The Original Pinotage	R175/R56
Cabernet Sauvignon	R175/R56
Shiraz	R175/R56
Harlequin	R95/R40
Malbec Reserve	R315
Pinotage Reserve	R315

Lunch Menu

R175pp

Lunch menu 1 22

Starter

Falafel with tomato chilli ginger jam, cucumber mint salad, haloumi and zesty yoghurt

Main Course

Marinated Asian chicken breast with Asian broth stir-fry vegetables and egg noodles

Dessert

Apple pecan parcels with lemon syrup and whipped Chantilly cream

Tea or coffee



Open lunch and dinner Wednesday to Saturday and Sunday lunch.

Lunch 12pm to 3pm

Dinner 6pm to 9:30pm