

Cork & Fork

Wagyu Beef Burger 165

with a mixed salad

Vegan Burger 130

with a mixed salad

Creamy Mussels 180

mussels served in a creamy white wine and garlic sauce

Harvest Platter 365

assortment of artisanal cheeses, cured meats, preserves and served with homemade bread and melba toast

Oysters

(Subject to availability)

Single Oyster 45

one wild mossel bay oyster

6 Oysters 250

six wild, hand-dived mossel bay oysters

6 Oysters + Rosé 415

6 mossel bay oysters paired perfectly with a bottle of our rothko rosé

Oyster Pairing 235

three oysters paired with two rosés and one of our white wines

Bites

Oxtail Croquettes 120

served on a butternut purée and topped with salsa verde

Chocolate Brownies 80

served on freshly whipped cream and seasonal berries

Food & Wine Pairing 200

one rosé, two whites and two reds paired with a strawberry, two artisanal cheeses and cured meats

Winter Warmers 445

includes a complimentary glass of holden manz Syrah or a free tasting of four red wines

Hungarian Beef Goulash

tender beef slow-cooked in a rich beef broth with paprika, onions, tomato and herbs.

or

French Onion Fettucini

fettuccine tossed with slow-cooked caramelised onions, thyme, white wine and a rich, savoury cream sauce.

and

Traditional Malva Pudding

traditional Cape malva pudding served warm with smooth vanilla custard.