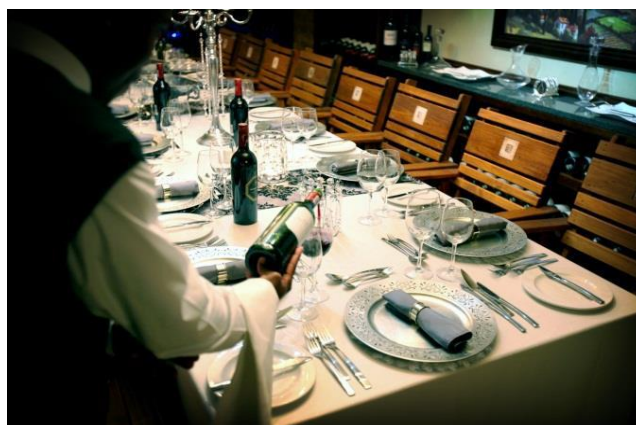


KLOOFZICHT WINE CELLAR



The wine cellar is a warm and welcoming space, making it the perfect venue for intimate lunches or dinners for groups of up to 20 people. The Cellar is also equipped with a flat screen television to ensure sporting events can be enjoyed with no interruption.

Pax:	20 Max
Venue hire:	R4,500.00
Lunch and Dinner :	Served Monday to Sunday
Waiter Service:	Maximum 3 waiters per function
Bar Arrangement:	Either on consumption, help yourself or waiter service
Menus & Costing:	2 Dinner menus to choose from at R365.00 per person.
Wine and Whiskey Tasting:	Ask the coordinator about our whiskey and wine tasting options.

KLOOFZICHT WINE CELLAR

Set menu 1

Starters

Deconstructed Duck Stir Fry

Pickled Red Cabbage, Green Beans, Glass Noodles with Pepper Gel
Or

Duo of Goat Cheese Salad

Wild Mushrooms, Poached Berry, Candied Nuts, Micro Herb Salad
Or

Kloofzicht House Salad

Rooibos Pickled Cucumber, Herb Marinated Mozzarella and Olives, Balsamic Glazed
Tomato and Micro Herbs, Pickled Carrots with Herb Oil

Fresh Fruit Sorbet

Main Course

Beef Fillet

Cauliflower Puree, Baby Pak Choi, Pomme Dauphine, Truffle Butternut Mousse
and Herb Jus
Or

Slow Braised Pork Belly

Apple and Fennel Puree, Crispy Skin, Baby Carrot, Soft Polenta, Ginger Foam,
Pineapple Crisp and Vanilla Jus
Or

Mille Feuille V

Baby Leeks, and Spinach, Peppadew Micro Herb Salad
with Parmesan Sauce

Dessert

Cheese Board

Selection of Local and International Cheeses Served
with Preserves & Biscuits
Or

Dark Chocolate Tart

with Salted Caramel, Poached Wild Berry
and Chocolate Ganache
Or

Key Lime Pie

Lime Pie Topped with Whipped Meringue

KLOOFZICHT WINE CELLAR

Set menu 2

Starters

Sous Vide Line Fish

with Picked Vegetables, Green Olive Tapenade and Shaved Parmesan Crisp
Or

Four Textures of Corn & Smoked Beef

with Saffron Corn Panna Cotta, Charred Corn, Corn Puree, Popped Corn
Or

Caesar Salad

Coz Micro Greens, Parmesan Crisp, Tomato Dust
with Anchovy Dressing

Fresh Fruit Sorbet

Main Course

Beef Fillet

Butternut and Cardamom Puree, Yorkshire Pudding,
Pak Choi, Beetroot Fondant, Baby Vegetables and Thyme Jus
Or

Squid Ink Risotto with Flaked Line Fish

Pea Velouté, Mussel, with Saffron Foam
Or

Chick Pea Tian V

Butternut Chutney, Baby Vegetables, Herb Chick Pea and Butternut Puree

Desserts

Cheese Board

Selection of Local and International Cheeses Served
with Preserves & Biscuits
Or

Mini Chocolate Fondant

and Warm Chocolate Brownie with Lemon Sorbet
Or

Deconstructed Milk Tart

with Apple Jelly and Sugar Spring