



LONGTABLE

AT HASKELL VINEYARDS

Something cold...

- ***Whipped Goats Cheese***
with oven roasted beetroot, homemade hummus and pumpkin seed dukkah
- ***Abalobi Fish Ceviche***
Poke style ceviche with pickled ginger, crispy noodles, toasted nori and a spicy ponzu dressing
- ***Kudu Carpaccio***
with truffle mayo, cured free range egg yolk, thyme salt, apricot & pistachio crackers
- ***Chilled Asian Pea Soup***
with lime- coriander mascarpone and fermented chili oil
- ***Summer Salad from our Garden***
What's fresh & in season

Something hot...

- ***Caprese Style Risotto***
tomato risotto with sundried tomato, foir de latte mozzarella cheese and basil pesto.
- ***Goats Cheese and Lemon Ravioli***
with crispy prosciutto, asparagus, burnt sage butter and parmesan
- ***Chicken Roulade***
with mushrooms & globe artichoke, truffle jus and crackling
- ***Slow Roasted Pork Belly Taco***
with kimchi, fresh coleslaw, coriander and lime
- ***Pressed Lamb Shoulder***
with baba ganoush, feta, macadamia nuts, z'atar spice, nasturtium pesto, served on naan bread
- ***Cape Malay "inspired" Snoek Croquettes***
with bay leaf pickled onion curry

Something sweet...with a delicious glass of bubbly or whatever you feel will make you happy !

- **Bruleed White Chocolate Milk Tart**
with rooibos gel and raspberry crumb
- **Dark Chocolate Olive Oil Cake**
with crème fraiche
- **Pina Colada Coconut Panna cotta**
with grilled pineapple, a rum syrup and toasted coconut shavings
- **Passionfruit Eton Mess**
With passionfruit curd, whipped cream and meringue
- **Baklava Baked Brie**
with walnut honey syrup and cardamom poached pears

2 PLATES – R 205.00pp

3 PLATES – R 295.00pp

4 PLATES – R 385.00pp

Any additional plates – R 95.00 per plate

Please note that for groups of 5 guests and more the same amount of plates must be selected.

A 12% service fee will be added to tables of 8 and more.