



LONGTABLE
AT HASKELL VINEYARDS

Salt Baked Beetroot R 85.00
goats cheese, hazelnuts with local honey and balsamic vinaigrette

Potato Gnocchi R 85.00
mushroom ketchup, butternut squash and gorgonzola

Tomato Risotto R 75.00
confit tomatoes, tomato oil and sorrel

Squid and Chorizo R 85.00
baby potatoes, broccoli, confit onions and squid ink vinaigrette

Smoked Snoek Croquettes R 85.00
with brown butter vinaigrette

Ceviche of Yellowtail R 75.00
pea shoots, ginger/shallot dressing and sesame rice crackers

Roast Chicken Lollipops R 95.00
buttermilk dressing, pickled red onions, baby greens

Smoked Beef Brisket R 95.00
with bread and butter pickles and BBQ sauce

Braised Lamb Shoulder R 98.00
hummus, tzatziki, fermented chili sauce and grilled flat bread

Venison Tartare R 95.00
mustard mayo, in-house pickles, quail egg, capers, lemon/ soy dressing

Yoghurt Panna Cotta R 75.00
lemon curd, basil jelly and honey comb

Deep Fried Apple Pie R 75.00
vanilla ice cream, chantilly cream and salted caramel sauce

Churros with Bitter Chocolate Dip R 65.00

Marinated Strawberries R 85.00
lemon pelargonium mousse, strawberry sorbet, rocket and tarragon granita

Poached Peaches R 85.00
white wine and vanilla syrup, almond granola and burnt butter sage ice cream

Platters

Selection of bread and butter R 45.00

Charcuterie R 95.00

Cheese R 75.00

Prices included VAT

12% service charge will be added to tables of 8 and more

