



LONGTABLE

AT HASKELL VINEYARDS

Something for Breakfast...

- * **Homemade Granola**
Granola | Bulgarian yoghurt | fresh fruit | roasted nuts | honey
- * **Mushroom On Toast**
Herbed Cream | poached egg | Prosciutto crumb
- * **Baked Eggs**
Baked eggs | mushrooms | spinach | Danish Feta | cherry tomatoes
- * **Avocado & Poached Egg**
Avocado | cherry tomatoes | poached egg | sauce hollandaise | prosciutto crumb

– R88.00pp

- * **Additional eggs are R15 each**
 - **Extra bread R 3.00 per slice**





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Something cold...

- **New Style Sashimi**
Fresh fish with ponzu | sesame oil | pickled ginger | wasabi mayo | spring onions
- **Panko Spiced Chevin**
Pickled, roasted beets | balsamic reduction | wild rocket
- **Chicken Liver Paté**
with cucumber pickle | ciabatta crisps | panko breadcrumb gremolata | dried fruit chutney
- **Strawberry Garden Salad**
with Danish feta | spiced pecans | shaved garden radish | poppyseed dressing

Something hot...

- **Spring Vegetable Pasta**
homemade pappardelle pasta | Rosemary-thyme oil | toasted hazelnuts | lemon
- **“Okonomiyaki” style Duck Breast**
with Chinese cabbage pancake | lime mayo | garden spring onion | herb salad | pickled ginger | sesame seed | nori | spicy citrus soy dressing
- **Chalmar Beef Fillet (100g)**
with chimichurri | pickled red onion | white beans | grilled baby leeks | beef jus | crisp leeks
- **Lemon Thyme Ricotta Gnudi**
Pistachio-sage burnt butter | truffle honey | crispy prosciutto
- **Line Fish**
carrot & courgette ribbons | miso and pineapple broth and coriander





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

- **Dark Chocolate Mousse**
Spiced chocolate soil berry | mint get | honey comb | fresh berries
- **Walnut and Olive Oil Cake**
with salted caramel | compressed granny smith apple | Chantilly cream.
- **Lemon Posset**
with meringue shards | raspberries
- **Longtable Tiramisu**
with amaretti cookies | espresso espuma | mascarpone mousse | Valrhona chocolate twigs

Cheese and Charcuterie Board

R230.00

- 2 PLATES – R 225.00pp
- 3 PLATES – R 315.00pp
- 4 PLATES – R 396.00pp

Midweek Special- Wed to Thursday

- R225.00pp
- R275.00pp
- R299.00pp

Any additional plates – R 99.00 per plate

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

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

Midweek special cannot be used in conjunction with Entertainer or used on public holidays.

