



MURATIE

s t e l l e n b o s c h

Farm Kitchen

from our farm to your table

Amouse-bouche

Springbok Bruschetta

Bocconcini and herb oil

Paired with Lady Alice MCC

Starter

Savoury Cheesecake

Chevin baked cheese cake, puff pastry crumb and red wine caramelised onions

Paired with Johanna Dry Rosé

Palate Cleanser

MCC and citrus granita

Main

Wagyu Steak

Straw potato, romesco sauce, poached egg

Paired with vintages of Ansela van de Caab Bordeaux Red Blend

Dessert

Chocolate Soufflé

Vanilla Semifreddo and glazed orange

Paired with The Senator Cape Late Bottled Vintage Port

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