

L'HUGUENOT  
VINEYARDS

---

WINE VILLAGE & FOOD

---



FOOD MENU

## SMALL PLATES:

### Traditional Terrine – R85

Wild game terrine rolled in duck skin, apricots, leeks, baby onion, pickled fennel, rocket, blackberry & star anise puree

### Squid Ward – R75

Patagonia squid stuffed with sushi rice, squid ink, kewpi mayo, crispy tentacles, coriander & teriyaki pearls, pickled ginger, radish, crispy wonton, bonito flakes

### Pork Spring Roll - R65

Slow roasted pulled pork, hoisin marinade, julienne carrot, red onion, cabbage, wild rocket, homemade sweet chilli sauce

### Mobster Lobster – R135

Marinated crayfish tail, roasted watermelon granita, cucumber, red pepper essence, confit tomatoes, slow roasted garlic & tomato mayo, crispy potato chard

### Seared Tuna – R95

Sesame crusted yellowfin tuna, noodles, vegetable spaghetti, edamame beans, miso & mirin dressing, roasted wasabi cashews, coconut milk sphere

### Beef Tortillas – R70

Mini Mexican tortillas, spicy slow braised beef cheek, chipotle chilli aioli, garden plum tomato & pepper salsa, lettuce, raita, dehydrated corn

### Melanzana – R65

Crispy aubergine, pickled cucumber & avocado, smoked cherry tomato, crispy onions, fresh basil & lime juice, charred aubergine puree, walnut butter bruschetta (V)

### Baked Camembert - R75

Phyllo wrapped baked camembert, raw honey infused Greek yogurt, balsamic ice cream, caramelized onion & thyme, cranberry coulis (V)

## KIDDIES MENU:

*(Kids 12 and under)*

### Kiddies Platter - R45

Cucumber, baby plum tomatoes, cheddar batons, apple, ciabatta

### Calamari & Chips - R50

Crumbed calamari strips, crispy chips, mayonnaise, tomato sauce

### Frankfurter & Chips – R55

German vienna's, crispy chips, mayonnaise, tomato sauce

### Crispy Chips – R25

Rustic chips & tomato sauce

## BIG PLATES:

### Beef Fillet & Bone Marrow - R210

Grilled beef fillet, creamed king oyster mushroom, cavolo nero, potato bon bons, rainbow carrots, charred corn puree, bone marrow powder, crispy kale, bordelaise

### Crackling Pork Belly - R180

Slow braised rolled pork belly, brandy, paprika & honey glaze, heirloom beets, hasselback baby potatoes, fine beans, pea puree, pork jus

### Pan Seared Line Fish - R190

Pan seared line fish, braised octopus, creamy mussels, smoked butter & lemon basmati, charred broccoli, dill velouté

### Prawn & Oyster Fettucine - R180

Sautéed lightly spiced prawns, battered oysters, creamy crayfish bisque, rocket, shaved parmesan, fermented lemon rind

### Smoked Duck Salad – R175

Smoked duck breast, broccoli, black pepper dressing, basil pesto plum tomatoes, roasted butternut, yellow pepper coulis, nasturtium, wild chive & parsley oil

### Courgette Cannelloni - R165

Quinoa & baby marrow cannelloni, herbed sunflower seed and pearl barley "risotto", earl grey courgette puree, crumbed rainbow swiss chard stems, pecorino custard (V)

## SWEET PLATES:

### Chocolate & Banana – R95

Valrhona chocolate slice, pistachio dust, battered deep-fried banana, shortbread, freeze dried yogurt crisps, brandy popcorn ice cream

### Frozen Passionfruit Parfait – R85

White chocolate & passionfruit, raspberry & mint coulis, lemon curd, citrus crumb, liquorice macaroon

### The Bee Hive – R80

Lavender & apricot pannacotta, caramelized pecan nuts, honey comb, chocolate tree & raw honey meringue hive

### Seasonal Artisan Cheeses plate for 1 - R120

*(Ask waiter for daily selection of cheeses)*

Apricot & Cardamom Compote

Slow Roasted Beetroot Chutney

Grapes & Spring Berries

Stone Ground Bread Variety, Crispy Baguette Crostini