

## To Start & Share

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<b>Vietnamese Rice Paper Rolls</b>   Asian Dipping Sauce <i>v/GF</i> <i>Perfect with our Hope Marguerite</i>	<b>R65</b>
<b>Home-made Spanakopita (3s)</b>   Tzatziki <i>Perfect with our Chenin Blanc</i>	<b>R90</b>
<b>Cheese, Chilli &amp; Corn Samosas</b>   Minted Yoghurt Sauce (4s) <i>Perfect with our Raoul's</i>	<b>R90</b>
<b>Portabellini Flatbread</b>   Parmesan   Rocket   Truffle <i>Perfect with our Dangerfield Syrah</i>	<b>R115</b>
<b>Duck Spring Rolls</b>   Hoisin Dipping Sauce (4s) <i>Perfect with our Chenin Blanc</i>	<b>R105</b>
<b>Bao Buns</b>   Marinated Chicken Thigh   Char Siu Bao Sauce   Purple Slaw   Mayo (3s) Make it Vegan   Griddled baby marrow <i>Perfect with our Chenin Blanc</i>	<b>R145</b>

## Light Lunches

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<b>The Salad</b>   Fresh Fig   Parma Ham   Anysbos Chevre   Seed Crumble   Balsamic Dressing <i>GF</i> Make it Vegan   Fauxmage <i>Perfect with our Chenin Blanc</i>	<b>R130</b>
<b>Gruyere, Thyme &amp; Onion Confit Tart</b>   Home-Grown Kale Salad   Toasted Seeds   Rosa Tomatoes <i>Perfect with our Hope Marguerite</i>	<b>R125</b>
<b>Vietnamese Salad</b>   Marinated chicken   Rice noodles   Baby spinach   Edamame beans   Coriander   Mint <i>GF</i> Make it vegan   Tofu <i>Perfect with our Hope Marguerite</i>	<b>R160</b>
<b>Hot Smoked Trout Niçoise</b>   Baby Gem   Fine Beans   Egg   Tomato   Olives   Baby Potato   Herbs <i>GF</i> <i>Perfect with our Chenin Blanc</i>	<b>R180</b>
<b>Chicken Burger</b>   Mozzarella   Jalapenos   Sriracha Mayo   Pickled Onions   Frites   Umami Ketchup   Summer Slaw <i>Perfect with our Dangerfield Syrah</i>	<b>R150</b>
<b>Roast Beef &amp; Bratkartoffeln</b>   Free-Range Beef Fillet   Sautéed Potatoes with Bacon   Tartar Sauce <i>GF</i> <i>Perfect with our Dangerfield Syrah</i>	<b>R200</b>
<b>Farm Style Platter</b>   Selection of Cured Meats   Local Cheeses   Antipasti   Sourdough   <b>Serves 2-3</b>	<b>R450</b>

## Dessert

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<b>Berry Crumble Tart</b>   Whipped Cream	<b>R75</b>
<b>Burnt Basque Cheesecake</b>   Sour Cherry Compote	<b>R75</b>
<b>The Pavlova</b>   Honey Roasted Pear   Cardamom Cream   Roasted Pecan <i>GF</i>	<b>R75</b>
<b>Dark Chocolate &amp; Almond Torte</b>   Blackberry Coulis   Crème Fraiche <i>GF</i>	<b>R80</b>
<b>Coconut Ice Cream</b>   Lychees   Passion Fruit   Coconut Crack <i>v/GF</i>	<b>R75</b>
<b>Affogato</b>   Double Espresso   Vanilla Gelato	<b>R85</b>

*Lunch served until 3pm. Desserts & farm platters served until 430pm  
A 10% service charge will be added for groups of 8 or more  
Please keep in touch with us @zest\_catering\_@beaumontwines*