

# MIFNU

Welcome to the **Leopard's Leap** Rotisserie Restaurant! We hope that you will enjoy a relaxed experience of authentic South African food and wine with us! The Leopard's Leap team invites you to make yourself at home while Chef Christiaan takes care of every detail whether you enjoy an early morning roosterkoek with coffee, linger over lunch or enjoy late afternoon vineyard views over a glass of wine and some nibbles.

PLEASE NOTE: WE ARE CASHLESS

# SA QUICKIE – ROOSTERKOEK (served until 11h30)



# Egg R80

Soft-boiled eggs, whipped ricotta, za'atar, dill, chilli butter

# Cheesy R70

Melted mozzarella, smoked cheddar, onion jam

# **Snoek R90**

Smoked snoek pâté, dill, pickled red onions

# ROTISSERIE AND HARVEST TABLE

Enjoy our popular rolled pork belly and other succulent cuts from the rotisserie and help vourself to a selection of seasonal sides and salads from the harvest table.

# **HOW DOES THE ROTISSERIE WORK?**

Pick a plate & choose your salads & sides STEP 1: from the harvest table.

STEP 2: Weigh your plate with your salads & sides.

STEP 3: Order your meat selection at the till point.

STEP 4: Turn right and collect your meat.

Enjoy! STEP 5:

# **PIZZA**



# Hot and sweet pork R135

BBQ pulled pork, home-made sweet chilli sauce, mozzarella, napolitana sauce, fresh herbs

# Chorizo R135

Chorizo, mozzarella, napolitana sauce, fresh herbs

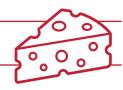
# Chakalaka & biltong R135

Jalapenos, home-made chakalaka, beef biltong, mozzarella, napolitana sauce

# White pie R135

Crème fraîche, mozzarella, olives, sundried tomato pesto, fresh herbs

# **SMALL PLATES & PLATTERS**



# **Bread R70**

Sourdough, seasonal jam, hummus, marinated olives, herb and lemon butter

# **Poultry R75**

Cape Malay chicken samoosas, muhammara dipping sauce

# From the ocean R80

Sweet and sour Cape pickled fish, sourdough, herb and lemon butter

# Pork R80

Bao buns, pulled pork, home-made hoisin sauce, crisp vegetables (contains peanuts, sesame seeds, soy sauce)

# Cheese R85

Baked camembert, slow-roasted tomatoes, balsamic glaze, rocket, sourdough

# Bitterballen, chorizo aioli, pickles R75

# **Share Platter R250**

Local cheese selection, pork bitterballen, salami sticks (contains pork), marinated olives, pickles, seasonal berries, sourdough

# LITTLE LEOPARDS



Grilled cheese sandwich and chips R75

Crumbed cheesy chicken burger and chips R105

Margherita pizza R85

Beef pastrami and cheese pizza R95

Hand-cut chips R45

**TASTE SOUTH AFRICA!** Enjoy an introduction to the flavours of South Africa with one of our South African food and wine offerings.

# **SA Table**

Join Chef Christiaan in the **Leopard's Leap** kitchen for a three-course food and wine pairing lunch, focused on local flavours and stories.

# **SA Food & Wine Experience**

yet entertaining introduction to South African food and wine for groups.

# **SA Wine Tasting**

Join us at the tasting counter to celebrate Chenin Blanc and Pinotage in your glass with the epic braaibroodije.

# **SA Quickie**

For breakfast or when you're on the run, a quirky local roosterkoek! Ask your waiter.



**SCAN TO BOOK YOUR SA EXPERIENCE** 

An educational,



# WINE & BEVERAGES

**MENU** 

# **ADOPT A SPOT!**

Do you want to join us in supporting the plight of the Cape leopard? We are strongly committed to the conservation of the magnificent leopards that roam the Cape mountains and through our sponsorship of the Cape Leopard Trust, we support the protection and preservation of these threatened predators.

Scan here to Adopt a Spot and make a difference!





# **WINELIST** (per glass / per bottle)



# LOOKOUT —

Cape Leopard Mountain Red	R 65
Cape Leopard Mountain White	R 65
Cape Leopard Mountain Semi-Sweet	R 65
Cape Leopard Mountain Rosé	R 65

# CLASSIC COLLECTION —

Sauvignon Blanc	R 40	R 70
Chardonnay (Unwooded)	R 40	R 70
Chenin Blanc	R 40	R 70
<b>Chardonnay Pinot Noir</b>	R 40	R 70
Chescato	R 40	R 70
Cabernet Sauvignon Merlot	R 45	R 80
Pinotage	R 45	R 80
Merlot	R 45	R 80
Shiraz	R 45	R 80
Cabernet Sauvignon	R 45	R 80
Sparkling Chardonnay Pinot Noir	R 65	R 110
Sparkling Cuvée Brut	R 65	R 110

# FAMILY COLLECTION -

Heritage Blend	R 125
Special Edition Pinotage	R 125
Special Edition Red Blend	R 125

# CULINARIA COLLECTION —

Cap Classique	R 190
Chenin Blanc	R 130
Pinot Noir	R 150
Grand Vin	R 150
Pinot Noir Chardonnay	R 130
Muscat	R 115

# PARDUS —

Red Blend R220

# NATURA DE-ALCOHOLISED —

Classic White	R 75
Classic Red	R 75

# **BEVERAGES**



R 45

R 32

R 35

R 35

R 35

R 25

R 60

НОТ ————		
Americano	R	30
Single Espresso	R	25
Double Espresso	R	28
Cappuccino / Flat White	R	35
Almond Milk / Oat Milk (Subtitute for milk in coffee)	R	10
Café Latte	R	38
Hot Chocolate	R	32
Red Espresso	R	25
Red Cappuccino	R	35
Red Latte	R	38
Organic Rooibos Tea	R	25
Ceylon Tea	R	22
COLD —		
Still & Sparkling Water 500ml	R	18
Still & Sparkling Water 750ml	R	25
Grapetiser / Appletiser	R	35
Coke 200ml	R	25
Coke Light, Cream Soda, Sprite, Fanta 300ml	R	28
Freshly-squeezed seasonal fruit	R	40
Home-made Lemonade / Iced Tea	R	35

## CIR

Milkshakes

**Castle Light** 

Windhoek Lager

**Barker & Quin Tonic** 

**Fitch & Leedes Mixers** 

Barker & Quin Ginger Ale

nverroche Gin	R	35
John Ross Non-Alcoholic Gin	R	30

# BEER ON TAP -

# SIGNATURE COCKTAILS -

Ask your waiter about our Leopard's Leap	R	65
Cocktails		