



OUR CELLAR

— WINE LIST —

THE ICON

	GLASS	BOTTLE
The Jem 2016	R565	R2075

ESTATE WINES

Waterford Estate Cabernet Sauvignon 2018	R115	R365
Waterford Estate Grenache 2021	R100	R325
Waterford Estate Chardonnay 2020	R95	R320

WATERFORD WINES

Waterford Kevin Arnold Shiraz 2019	R110	R335
Waterford Antigo 2020	R65	R200
Waterford Rose-Mary 2023	R50	R140
Waterford Old Vine Project Chenin blanc 2023	R85	R285
Waterford Elgin Sauvignon blanc 2023	R55	R160
Waterford Blanc de Blancs Cap Classique 2017	R95	R415
Waterford Heatherleigh NV	R65	R225



EXPERIENCES

TASTING SELECTION

WINE TASTING

THE CELLAR COLLECTION

R435

A vertical tasting showcasing the longevity and excellence you can expect from Waterford wines.

WATERFORD PORTFOLIO EXPERIENCE

R175

A selection of six Waterford wines.

WATERFORD WINE & CHOCOLATE EXPERIENCE

R150

A tasting of three Waterford wines paired with our signature chocolates created by Chocolatier, Richard von Geusau.

THE JEM

R185

A tasting of Waterford Estate's flagship award-winning blend.

*Tim Atkin SA Special Report 2023 - 97 points; Platter's Wine Guide 2022 - 5 Stars;
Voted among the Top 1% of wines in the world on Vivino.*

The Jem is a physical expression of the philosophy here at Waterford Estate and reflects the diversity and unique character of the South African people and Winelands.

AVAILABLE MONDAY - SUNDAY

PLEASE ENQUIRE ABOUT THE AVAILABILITY OF CELLAR TOURS.

SALT

Restaurant at Waterford Estate

AVAILABLE 11:30 - 15:00 | TUESDAY - SUNDAY.

A TASTE JOURNEY

R175

SALT COLLABORATION

HAM HOCK TERRINE

Waterford Old Vine Project Chenin blanc paired with Ham Hock Terrine, dukkah, aioli and micro radish.

BEEF TATAKI

Waterford Estate Grenache paired with Beef Tataki radish and spring onion.

MASALA CHAI BROWNIE

Waterford Kevin Arnold Shiraz paired with Masala Chai Brownie and vanilla cream.

PLATTERS ARE AVAILABLE FROM 11:30 - 16:00.

CHARCUTERIE

HANDCRAFTED PLATTER (for two people, excluding wine)

R330

Bocconcini Caprese salad
Cremezola, pear, prosciutto and walnut
Homemade Bresaola
Gypsy Ham
Sea Salted Pretzel
Sourdough Focaccia
Beetroot humus
Basil pesto and smoked olives
Chicken liver pâté
Quince preserve

A SERVICE FEE OF 10% IS ADDED TO GROUPS OF EIGHT AND MORE.

SALT

Restaurant at Waterford Estate

AVAILABLE TUESDAY - SUNDAY | RESTAURANT OPENING HOURS: 12:00 - 15:00.

SIGNATURE DISH

WATERFORD CLASSIC

R325

Wine Recommendation: Estate Cabernet Sauvignon

GLASS
R115

BOTTLE
R365

Enjoy our 300g Sirloin steak, aged for 40 days and crafted from grass-fed beef. Served with Café de Paris butter and rich jus, accompanied by 'Salt Spice' fries for crunch and a side of cherry tomato, basil pesto, and bocconcini salad for a fresh touch.

BRAISED KAROO LAMB SHOULDER

R315

*Wine Recommendation: Estate Chardonnay Single Vineyard
or Kevin Arnold Shiraz 2009*

GLASS
R95
R195

BOTTLE
R320
R725

Coconut-braised lamb shoulder, lamb bacon, coconut and cashew nut purée, pommes dauphine, and red wine jus.

Salt Note: The lamb shoulder is brined for 72 hours in a 3% salt solution. The lamb bacon is prepared 24 hours in advance with whole spices, then braised, sliced, and served crispy.

CHAR-GRILLED EAST COAST OCTOPUS

R265

Wine Recommendation: Elgin Sauvignon blanc

GLASS
R55

BOTTLE
R160

Char-grilled octopus with Romesco sauce, preserved lemon, olives, chorizo, and toasted almond flakes.

Salt note: Lemons are cured with salt and spices, then preserved in a cool, low-light room. They are then cleaned, keeping only the pith to be used in our dishes, adding freshness, perfect for salads.

BLACK WINTER TRUFFLE & BUFFALO MOZZARELLA

R230

Wine Recommendation: Waterford Rose-Mary

GLASS
R50

BOTTLE
R140

Biang Biang noodle, Black winter truffle and leek, buffalo mozzarella, Nori, and peanut crumble.

Salt Note: Mozzarella is made by warming milk with citric acid and rennet, separating curds and whey, then kneading and stretching. Biang Biang noodles are hand-pulled, resulting in a single long noodle. Salt adds texture, and the name comes from the sound they make when slapped.

MAINS

SALT

Restaurant at Waterford Estate

DESSERT

PARIS-BREST

R105

Wine Recommendation: Blanc de Blancs Cap Classique

GLASS
R95

BOTTLE
R415

Paris-Brest, Dulce de Leche, almond praline, passionfruit curd, passion fruit, and Baleni Sacred Salted Fudge.

Salt Note: Baleni Salt, deemed sacred, is a type of salt traditionally obtained from a swamp formed by a mineral spring of the same name in the Greater Giyani area for about 2000 years by the indigenous Tsonga community.

AFFOGATO

R35

A shot of espresso to pour over a scoop of our home churned ice-cream.

WATERFORD WINE & CHOCOLATE EXPERIENCE

R150

A tasting of three wines paired with our signature chocolates created by chocolatier, Richard von Geusau.



Tripadvisor

waterfordestate.co.za



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Google Review

We value your feedback.

Please consider sharing your experience with us on Tripadvisor or Google.
Waterford Guest WIFI - password: @Waterford01