

# Swirl

— THE STELLENBOSCH VINEYARDS —  
WINE & FOOD EXPERIENCE

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## Welcome to Swirl!

A sensory adventure awaits you as we share our story of courage, sophistication and passion through our wine and food experiences.

Start your journey by selecting your preferred Swirl experience - a pairing menu specifically designed by our chef and winemakers to showcase the marriage of our wine with food, or create your own experience with our vast selection of "To Share" dishes, each with its own wine recommendation, and for those that prefer to relax on the wooden deck with light snacks and a bottle of wine, we have the platter selection to choose from.

Swirl was created as a wine and food pairing venue to accompany our tasting room, showcasing our wines with an array of food styles and flavours. Our wine portfolio, ranging from lifestyle to multi-award winning, ensured that we had a good foundation to work with.

Our menus are designed to give you a choice of flavour profiles and textures to accompany your wine preference, and with our food philosophy being "To Share", we encourage our guests to combine and share their wine and food with each other, creating a memorable palate sensation.

Thank you for visiting Swirl @ Stellenbosch Vineyards and we trust you will enjoy your journey with us.

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## Platters & Pairings

### MENU

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#### *Stellenbosch Pairing*

##### **Stellenbosch Vineyards Sauvignon Blanc**

Fish cakes - grilled, lightly smoked, micro greens

##### **Stellenbosch Vineyards Bushvine Chenin Blanc**

Prawn and chicken curry

##### **Stellenbosch Vineyards Cabernet Sauvignon**

Bitterballen - lamb with mint and mustard aioli

##### **Stellenbosch Vineyards Bushvine Pinotage**

Sirloin bruschetta - sirloin slivers, tomato preserve

##### **Noble Late Harvest**

Lemon crème brulee

**R240.00 p.p**

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#### *Platters*

##### **CHEESE PLATTER**

**R125.00**

Cheeses, preserves, crackers & ciabatta toast

##### **MEAT PLATTER**

**R185.00**

Cold meats, pork belly, paté's & ciabatta

##### **STELLENBOSCH PLATTER**

**R185.00**

Paté's, cold meats, cheese, preserves & ciabatta toast

##### **SOMETHING SWEET PLATTER**

**R125.00**

Koeksister, melktertjies & malva pudding

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## To-share:

<b>Bobotie springrolls</b> Cape Malay style with chutney Stellenbosch Vineyards Credo Shiraz Merlot Viognier	<b>R75.00</b>	<b>Lamb rack</b> Parmesan herb crusted with sweet potato puree Stellenbosch Vineyards Credo Shiraz	<b>R90.00</b>
<b>Haloumi salad (V)</b> Green beans, butternut Stellenbosch Vineyards Unwooded Chardonnay	<b>R65.00</b>	<b>Sirloin bruschetta</b> Sirloin slivers, tomato preserve Stellenbosch Vineyards Bushvine Pinotage	<b>R65.00</b>
<b>Chicken and Prawn Curry</b> Mild curry, coconut, basmati rice, sambal Stellenbosch Vineyards Bushvine Chenin Blanc	<b>R80.00</b>	<i>Extras:</i>	
<b>Seafood paella</b> Stellenbosch Vineyards Credo Chenin Blanc	<b>R75.00</b>	Fries Farm style	<b>R35.00</b>
<b>Stuffed mushrooms (V)</b> Topped with smoked mozzarella Welmoed Cabernet Sauvignon	<b>R65.00</b>	Tempura Vegetables	<b>R35.00</b>
<b>Bitterballen</b> Lamb with mint and mustard aioli Stellenbosch Vineyards Cabernet Sauvignon	<b>R65.00</b>	Savory rice	<b>R35.00</b>
<b>Fish cakes</b> Grilled, lightly smoked, micro greens Stellenbosch Vineyards Sauvignon Blanc	<b>R75.00</b>	Sauces	<b>R25.00</b>
<b>Calamari tubes</b> Stuffed with savoury basmati rice Welmoed Sauvignon Blanc	<b>R80.00</b>	<i>Sweet Things:</i>	
<b>Pork belly</b> Honey glazed with crackling, apple puree Credo Chardonnay	<b>R75.00</b>	Cinnamon apple crumble	<b>R65.00</b>
		Lemon crème brulee	<b>R45.00</b>
		Malva pudding Traditional recipe with custard	<b>R45.00</b>
		Churro	<b>R40.00</b>
		Chocolate sauce	

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