



FAMILY-STYLE STARTER

We invite you to share starters inspired by heritage South African recipes and the relishes and preserves that our grandmothers, oumas and gogos kept in their pantries. The starter is served family-style, prepared with ingredients fresh from our farm garden and local suppliers.
(Please ask your waitron for more information)

MAINS

LA MOTTE CHARDONNAY

Potato dumplings, broccoli and pumpkin seed pesto (V)

LA MOTTE CHARDONNAY

Sustainable line-fish, cucumber, seaweed, butter emulsion and black garlic

LA MOTTE CABERNET SAUVIGNON

Free-range pork, dill pickled beetroot and rhubarb

LA MOTTE MILLENNIUM™

Bonnievale aged beef rump, cauliflower, truffle and zesty parsley sauce

*R50 Supplement

LA MOTTE CABERNET SAUVIGNON

Prieska free-range lamb, mint jelly and organic maize

R355 per person, including family-style starter and main course

DESSERTS

LA MOTTE MÉTHODE CAP CLASSIQUE (BRUT)

Berries and cream, seasonal berries, seed granola, hibiscus meringue and sweet cream

DE WETSHOF EDELOES (NOBLE HARVEST)

Grandma's apple tart, evaporated milk ice-cream, baby toffee apple

LA MOTTE CABERNET SAUVIGNON

Passionfruit and chocolate, 70% dark chocolate mousse, passionfruit curd, chocolate soil, passionfruit sorbet

LA MOTTE MILLENNIUM™

Selection of South African cheese, preserves and lavash *R55 Supplement

R95 per dessert