



Food & Wine

Experience Menu

ARRIVAL GIFT FROM THE CHEF
Sommelier's Choice | Lanzerac Cap Classique

HAM & PEAS

burrata, peas, prosciutto, olive, macadamia, red onion, biltong spice
Lanzerac Sauvignon Blanc 2025

SEAWEED CURED SALMON

salmon, avocado, basil, cauliflower, heirloom tomatoes, seaweed, salmon roe, beetroot
Lanzerac Keldermeester Versameling Bergstroom 2023

PINOTAGE MUSHROOM

mushrooms, truffle, thyme, garlic, onion, egg, pinotage, sourdough, mizuna
Lanzerac Keldermeester Versameling Dok 2022

CHEF'S PALATE CLEANSER

DUCK A L'ORANGE

duck breast, orange, butternut, leek, mustard seeds, celeriac
Lanzerac Keldermeester Versameling Bergpad 2024

BERRY & BEETROOT TARTARE

goat cheese, beetroot, wine, pear, root vegetables, pecan nuts, rosemary, biscuit, berries, honey
Lanzerac Pinotage 2023

PASSION FRUIT TIDE

coconut, lime, sea salt, almond, passion fruit, black sesame, yuzu
Lanzerac Pinotage Rosé 2025



Every course will be perfectly paired with our Lanzerac wine range,
selected by our Sommelier, Rosemary Munyoro.

Menu is subject to availability.

For your safety and ours, Lanzerac is a cashless establishment.