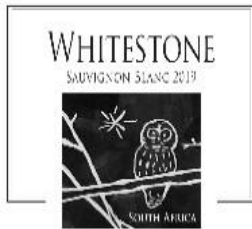


South African Wine List

Capelands Estate Wines

WhiteStone & RedStone



Sauvignon Blanc

*Capelands Whitestone 2019, 0.75
Western Cape*

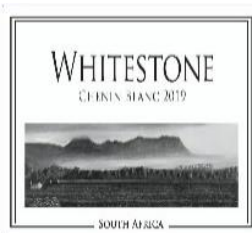
R 190



Viognier

*Capelands Whitestone 2019, 0.75
Western Cape*

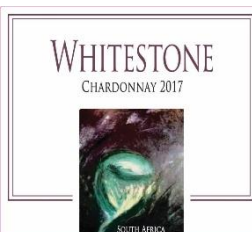
R 190



Chenin Blanc

*Capelands Whitestone 2017 & 2019,
0.75 Western Cape*

R 190



Chardonnay

*Capelands Whitestone 2017, 0.75
Western Cape*

R 250

+ 10% Service Charge

Cabernet Sauvignon - Redstone Single Vineyard



Klein Redstone 2012

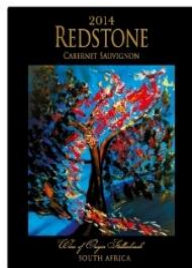
Cabernet Sauvignon, Malbec, 0.75

R 25
0



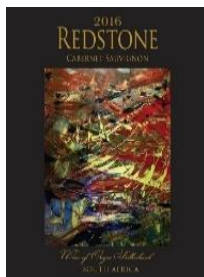
Redstone Single Vineyard 2013, 0.75
magnum 1.5 L

R 35
R 0
70
0



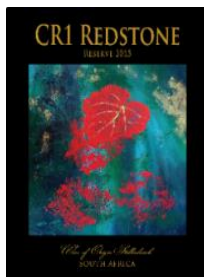
Redstone Art Series 2014, 0.75
magnum 1.5 L
double magnum 3 L

R 35
R 0
R 75
0
1.5
00



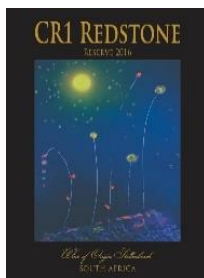
Redstone Art Series 2016, 0.75
magnum 1.5 L
double magnum 3 L

R 38
R 0
R 76
0
1.6
00



CR1 Redstone Reserve 2015, 0.75
magnum 1.5 L
double magnum 3 L

R 70
R 0
R 1.4
00
2.5
00

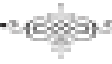


CR1 Redstone Reserve 2016, 0.75
magnum 1.5 L
double magnum 3 L

R 70
R 0
R 1.4
00
3.0
00

+ 10% Service Charge

Capelands Menu



*We Welcome you with our
Homemade Ciabatta Bread topped with fine Garden Herbs*



Antipasti, Primi & Secondi Piatti

Imperial Cesar Salad

crispy salad from our garden with aged Parmesan shavings, roasted bread cubes and Cesar dressing

Mixed fresh Organic Garden Salad

Baby Tomatoes, Celeriac, Apple, Basil, Seeds and Spices

Tomatoes Salad with Tropea Onions and Mozzarella

Topped with Feta, Nuts and Fresh Basil

Caprese with mozzarella, tomatoes, and olive oil garnished with Basil

The Caprese Salad originated in the 1950s in the Isle of Capri (the Campania region of Italy).

Burrata Mozzarella or Nodini

on beetroot and Salad of our Vegetable Garden

Ostrich Carpaccio

on Rucola bed, Celeriac, Pine Nuts and Parmesan Shavings

Battuta Piemontese

The history of the battuta of raw meat is lost in the past: it was born in Piemonte, simply seasoned with olive oil, salt and a little bit of pepper and lemon juice, and it is now known and appreciated throughout Italy and all over the world.

The meat must be chopped by hand with a very sharp knife, so that does not lose the juices and does not tear as when it is chopped by machine, maintaining a certain consistency that makes it crispy in the mouth.

Prawn Cocktail

with fresh crispy garden Salads, Tomatoes, Celeriac, Pine Nuts and Cocktail Sauce



Spaghetti al al Ragu Bolognese

Spaghetti Aglio, Olio & Peperoncino alla “Capelands Classic”

This dish is a typical Neapolitan cuisine in the South of Italy:

Garlic, Olive Oil & Chilly added with Parma Ham and Parmesan Cheese

Available also the Vegetarian Version

Spaghetti all’Amatriciana

Pasta with Tomato Sauce, Onion, Black Pepper and Pancetta. The entrance to the town of Amatrice in the Apennine Mountains has a sign that reads: Amatrice, City of Spaghetti all'Amatriciana because this is where this pasta dish was invented.

Spaghetti al Pesto

Pesto Originated. Pesto is a sauce originating in Genoa, which is located in the northern region of Italy. It originated around the 16th century and traditionally consists of crushed garlic, basil and pine nuts blended with Parmesan cheese and olive oil.

Homemade Mountain Cheese Ravioli

with Shitake Mushrooms or Porcini, Parmesan and Truffle Butter

Homemade Potato Gnocchi al Ragu Bolognese

Crespelle filled with Spinach and Ricotta

over baked with Béchamel and topped with Tomato and Basil

Organic Duck Confit

Mash Potato and Vegetables

Chicken Masala with Rice

Chicken masala is a dish of chunks of roasted marinated chicken and Indian Spice Flavors

King Klip

served with Caviar Lentils and crispy Vegetables



Formaggi & Dessert

Cheese Selection

Lemon Parfait with Raspberry cully

Tiramisu

Strawberry Mascarpone

**3 Course Menu R 390, 4 Course Menu 450, 5 Course Menu 520
+ 10% Service Charge**