

# GUARDIAN PEAK

*Live with wine*

## Starters

Marrow Bone, Sautéed Apple, Pancetta & Red Wine Sauce	R55
Chicken Liver Parfait with Caramelised Onions	R50
Calamari Tempura with Sweet Chilli Sauce	R95
Beetroot & Creamy Goats Stack, Rocket, Balsamic Glaze & Pumpkin Seeds	R55
Duck & Vegetable Spring Rolls with Hoisin Sauce	R70
Fresh Mussels cooked in Sauvignon Blanc, Garlic & Herb Cream	R75
Home Cured Salmon Tartare, Herb Cream Cheese	R80
Goats Cheese, Caramelised Onions, Walnuts, Cabbage & Toasted Sesame Seeds Spring Rolls	R65
Slow Roast Karoo Lamb Ribs with Sticky BBQ Basting	R80

## Salads

Grilled Sirloin Salad, Tomato, Cucumber, Red Onion, Croutons, Feta & Wholegrain Mustard Dressing	R93
Large Green Salad (Tomato, Cucumber, Feta, Olives, Lettuce & Pesto Dressing)	R65
Pear, Blue Cheese, Dried Cranberries, Candied Walnuts & Wholegrain Mustard Dressing	R87
Crispy Squid Tentacle, Caramelised Onions, Slow Roast Cherry Tomatoes, Green Beans, Olives & Lemon Dressing	R 85

## Mains

Fresh Fish of the Day, Green Salad, Chips with Lemon Butter Sauce	R150
Vegetable dish of the day	R95
Chicken Breast Stuffed with Mushrooms, Cauliflower Puree, Shimeji Mushrooms, Chicken & Basil Broth.	R135
Confit Duck Leg, Duck Fat Roast Potatoes, Shiitake Mushrooms, Broccoli & Red Wine Sauce	R148
Roast Pork Fillet, Creamed Spinach, Roast Carrots, Mustard Mash with Five Spice Butter Sauce	R138
Dijon Mustard & Brown Sugar Glazed Eisbein, Mashed Potatoes & Chardonnay Braised Cabbage	R145
Slow Cooked Lamb Shoulder, Rosemary Mash, Baby Marrows & Carrots	R175
Grilled Karoo Lamb Chops, Crushed Potatoes, Butternut, Slow Roast Cherry Tomatoes & Red Wine Sauce	R180

## Sides

Sautéed Mushrooms	R40
Blanched Green Vegetables	R25
Tempura Onion Rings	R25
Butter & Sugar Glazed Sweet Potato	R25
Roast Vegetables	R25
Roast Beetroot	R25
Roast Butternut	R25
Tomato, Cucumber, Feta & Olives	R30

## Desserts

Crème Brûlée	R50
Baked Cheese Cake with Whipped Cream & Granadilla Coulis	R50
Vanilla Ice Cream Cone with Chocolate Sauce & Flake	R50
Dark Chocolate Fondant with Hazelnut Ice Cream	R65
Dessert Cheese Plate	R75
Frozen Yoghurt & Berry Semifredo	R65

## From the Grill

Served with Chips & Green Salad or one of our R25 Sides

Beef Fillet - 200g R180	Venison - 200g R165	Beef Burger of the Day 240g R98
- 300g R210	- 300g R195	
Rump - 200g R135	Sirloin - 200g R137	Garlic & Herb Marinated Beef
- 300g R155	- 300g R158	Espitada (300g) R135
- 500g R210	- 500g R210	

## Condiments

All R30		
Mushroom Sauce	Béarnaise	Pepper Sauce
Whole Grain Mustard & Cognac Butter		Garlic & Herb Butter

Ask your waiter about our 10% wine discount offered to dining patrons purchasing over 6 bottles of wine to take home. No 'bring-your-own' wine | A 10% Service charge will be added to tables of 8 or more



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## White Wines

### Guardian Peak Sauvignon Blanc 2016

"A crisp and light Sauvignon Blanc perfect for a summers afternoon on the Guardian Peak deck."

20 | 80

### Stellenbosch Reserve Moederkerk Chardonnay 2015

"A beautifully balanced Stellenbosch Chardonnay, with fresh citrus notes and an elegant, creamy finish."

30 | 120

### Donkiesbaai Steen 2016 (Chenin Blanc)

"Donkiesbaai on the West Coast of South Africa has been our family vacation home for four generations. The Crayfish, Harders and fresh Mussels have inspired this wine as it is so much a part of the Donkiesbaai culture."

55 | 220

### Donkiesbaai Steen 2016 (Chenin Blanc)- Magnum

"Because a magnum is ALWAYS a good idea."

55 | 550

## Red Wines

### Guardian Peak Merlot 2016

"An intense, fruit-driven example of a South African Merlot was made for early enjoyment."

20 | 80

### Guardian Peak Shiraz 2015

"Shiraz is my favourite single varietal wine, and here our goal was to integrate the prominent fruit character with subtle spices."

20 | 80

### Guardian Peak Frontier Cabernet Sauvignon 2014

"The king of the red wine varietals made in an approachable, elegant style staying true it is classic characteristic."

20 | 80

### Stellenbosch Reserve Kweekskool Merlot 2014

"A quality Merlot with black cherries, ripe red fruit and a long lingering, silky finish."

30 | 120

### Stellenbosch Reserve Ou Hoofgebou Cabernet Sauvignon 2014

"Cabernet Sauvignon is often referred to as "King Cabernet", No less with this wine, a true Stellenbosch Cabernet Sauvignon, worthy of the title."

35 | 140

### Guardian Peak Summit 2014 (Syrah | Mourvedre | Grenache)

"Our 13<sup>th</sup> vintage of these Rhone varietals expresses just how formidable, yet uncomplicated wines with these characteristics can be."

40 | 160

### Donkiesbaai Pinot Noir 2015

"The grapes for this wine come from the highest block of Pinot Noir in the country. The unique climate, high on the Witzenberg, produces characteristics that contribute to the style and elegance of this wine."

60 | 240

### Guardian Peak Lapa Cabernet Sauvignon 2014

"I have great respect for Napa Cabernet Sauvignons as I appreciate the art of their balance in such powerful wine. This wine was made to see how close we can come to a Napa style Cabernet Sauvignon in Stellenbosch."

60 | 240

### Cirrus Syrah 2013

"In the early 1990's I met Ray Duncan and his sons David and Tim, the owners of one of Napa's great wineries, Silver Oak. Over the years our friendship grew which led us to establish the Cirrus Wine Company. Since our first vintage in 2003, I believe we succeeded in capturing the very essence of a Syrah influenced by both Stellenbosch and Napa."

60 | 250

### Stellenbosch Reserve Vanderstel 2012 (Cabernet Sauvignon | Merlot | Petit Verdot | Malbec)

"Founded in 1679 by Simon van der Stel, first governor of the Cape, and founding father of our country's wine heritage. Stellenbosch is unique in that it is the centre of fine wine, cuisine, academia and culture in South Africa. Stellenbosch has been home to many of South Africa's greatest leaders, intellectuals, artists, scientists, sportsmen and winemakers. Stellenbosch Reserve pays homage to Stellenbosch and its rich cultural heritage."

50 | 200

## Dessert Wines

### Donkiesbaai Hooiwijn 2016 (Straw Wine)

"Life is about moments, you should make this a Hooiwijn moment."

55 | 220

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