

# GUARDIAN PEAK

*Live with wine*

## Starters

Soup of the Day	R58
White Bait with Lemon Aioli	R62
Roast Beetroot, Orange, Fennel & Home-Made Labneh	R62
Peri-Peri Chicken Livers with Freshly Baked Bread	R65
Pork & Vegetable Spring Rolls with Hoisin Sauce	R72
Fresh Mussels cooked in Spicy Thai Red Curry Sauce	R75
Salt & Pepper Squid with Tzatziki	R95
Slow Roast Karoo Lamb Ribs with Sticky BBQ Basting, Sweet Potato Fries & Sriracha Mayo	R98

## Salads

Large Green Salad (Tomato, Cucumber, Feta, Olives, Lettuce & Wholegrain Mustard Dressing)	R68
Grilled Chicken Salad, Charred Corn, Red Onion, Feta, Toasted Pumpkin Seeds & Wholegrain Mustard Dressing	R95
Pear, Chorizo, Goat's Cheese Shavings, Dried Cranberries & Wholegrain Mustard Dressing	R95

## Mains

Gourmet Burger of the Day	R115
Vegetable Dish of the Day	R128
Roast Pork Fillet, Sweet Potato Mash & Broccoli served with Five Spice Butter Sauce	R148
Pan-Fried Chicken Breast, Sweet Potato & Parmesan Gratin, Pea Puree & Puff Pastry	R155
Dijon Mustard & Brown Sugar Glazed Eisbein, Mashed Potatoes & Chardonnay Braised Cabbage	R158
Fresh Fish of the Day, Green Vegetables & Roast Baby Potatoes with Lemon Butter Sauce	R168
Grilled Ostrich, Roasted Beetroot & Red Onion with Fresh Rocket and Parmesan	R195
Slow Cooked Venison Shank, Pearl Barley, Roast Butternut & Sautéed Mushrooms	R195
Grilled Venison, Cauliflower Puree, Roasted Butternut, Red Onion & Red Wine Sauce	R198

## Sides

Garlic & Herb Baby Potatoes	R25
Blanched Green Vegetables	R25
Tempura Onion Rings	R25
Roast Vegetables	R25
Tomato, Cucumber, Feta & Olives	R30
Sautéed Mushrooms	R40
Sweet Potato & Parmesan Gratin	R45

## Desserts

Crème Brûlée	R55
Baked Cheese Cake with Whipped Cream & Mixed berry Compote	R55
Vanilla Ice Cream Cone with Chocolate Sauce & Flake	R55
Dark Chocolate Fondant with Hazelnut Ice Cream	R65
Vanilla Panna Cotta with Berry Compote	R65
Dessert Cheese Plate	R75

## From the Grill

*\* Certified Chalmar Beef \**

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

Beef Fillet - Ladies	R185	Venison - Ladies	R175
- 300g	R225	- 300g	R205
Rump - Ladies	R155	Sirloin - Ladies	R155
- 300g	R180	- 300g	R180
- 500g	R240	- 500g	R240

## 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



# GUARDIAN PEAK

*Live with wine*

## White Wines

### Guardian Peak Sauvignon Blanc 2017

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

20 | 80

### Stellenbosch Reserve Moederkerk Chardonnay 2017

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

30 | 120

### Donkiesbaai Steen 2017 (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."

SOLD OUT

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

"Because a magnum is ALWAYS a good idea."

SOLD OUT

## Red Wines

### Guardian Peak Merlot 2017

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

20 | 80

### Guardian Peak Shiraz 2017

"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 Cabernet Sauvignon 2017

"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 2016

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

30 | 120

### Stellenbosch Reserve Ou Hoofgebou Cabernet Sauvignon 2016

"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 2015 (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 2016

"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."

75 | 300

### Donkiesbaai Grenache Noir 2016

"Ripe aromas of red berries with subtle oak spiciness. Juicy flavors of raspberries, cherries and ripe currants. A light, elegant wine."

NA | 280

### Guardian Peak Lapa Cabernet Sauvignon 2015

"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 2015

"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 2016 (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 2017 (Straw Wine)

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

60 | 280

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

