

ANNO 1694



HAUTE CABRIÈRE

FRANSCHOEK

Heritage Menu

BREAD SERVICE

BRAAI BROODJIE

With peach and raisin chutney, smoked salt butter

WITH | Haute Cabrière Chardonnay Pinot Noir 2024

STARTER

CURED YELLOW TAIL

With tomato smoor snoek vinaigrette, bokkom salt and seasonal baby salad leaves

WITH | Haute Cabrière Chardonnay Réserve

MAINS

HERB CRUSHED VENISON LOIN

With hassle back potatoes, seasonal vegetables and cassis jus

WITH | Haute Cabrière Arnim Family Réserve

DESSERT

MALVA PUDDING

With miso caramel, poached prunes and buchu ice cream

WITH | Haute Cabrière Ratafia

4 COURSE WITH WINE PAIRING | R 590

We've paired our Heritage Menu with our Pioneering Wine Blends. Each of these wines marked a significant milestone in South African winemaking. Among them, our Chardonnay Pinot Noir is celebrating its 30th vintage this year, an iconic creation from our cellar.

*Our menus are seasonal & subject to change.
A 10% service fee will be added to tables of 10 guests or more.*

Share your moments with us using #myhautecabriere