

TAPAS

Goat's Cheese and Beetroot (V) 105

Grilled goat's cheese with beetroot mousse, caramelised pecans, mandarin segments and a micro salad

Shrimp cocktail 115

Perched on avocado, tomato and onion salsa with a tomato jam and micro salad

Soup de Jour 95

Soup of the day (please ask your waiter), served with garlic bruschetta

Risotto (V) 95

Creamy pea and pesto risotto served with parmesan, mushrooms and pea jewels

Smoked venison carpaccio 125

Enhanced by parmesan shavings, capers, rosemary and lemon olive oil served with a local micro herb salad

PIECE DE RESISTANCE

Marinated Beef Short Rib 185

Rested on a bed of herb mashed potatoes, mushrooms and carrots, complimented by crispy carrots and short rib red wine jus

Fillet of Beef 240

Complimented with potato wedges and in season vegetables, red wine jus and parmesan wafer

Seared Tuna 220

Served with a Cajun remoulade and fresh garden salad

Rack of Lamb 240

Grilled rack of lamb partnered by potato and butternut dauphinoise, with cauliflower puree, served with in-season vegetables and mint aioli

Seared Duck Breast 205

Accompanied by fondant potatoes, peas, squash jewels, onion and butternut puree with a duck demi jus

Grilled Chicken Breast 140

With a chasseur sauce, exotic mushrooms, cherry tomatoes and potato fondant

Potato Gnocchi (V) 160

Partnered with creamy gorgonzola quenelle and butternut mousseline, with parmesan shavings

Highgate Garden Salad 95

Served with panko crumbed halloumi, micro greens, cucumber ribbons, cherry tomatoes and toasted seeds

DESSERT

Vanilla Panna Cotta 85

Homemade vanilla panna cotta served with caramelised orange

Decadent Chocolate Mousse Pudding 95

Served with fresh cream

Highgate Sorbet Delight 90

Mango and chilli, grape sorbet and homemade ice cream trio

Affogato Highgate Special 95

Homemade vanilla ice cream with a shot of espresso and Sugar Baron white rum

Amarula / Whiskey Dom Pedro 75

Jameson Whiskey & Brustar Irish coffee 90

HOT BEVERAGES

Brustar Cappuccino	30	Cortado	24
Farmers Cappuccino	40	Cafe' Latte	26
Flat White	30	Hot Chocolate	30
Americano	24	Tea	30

WINE & DRINKS

WINE

2021 Blanc De Noir
Bottle 160 | Glass 50

2020 Sakkie
Bottle 180 | Glass 55

2018 Black Edition
Bottle 420

2017 Black Edition
Bottle 500

Babylonstoren Chenin Blanc
Bottle 220 | Glass 65

Babylonstoren Rose'
Bottle 260 | Glass 75

BUBBLES

Steenberg Pino Brut | Bottle 320

Steenberg Chardonnay | Bottle 290

Colmont Brut | Bottle 345

SPIRITS

Tanqueray Gin 35

D031 Perfect Gin 35

D031 Scarlet Gin 35

D031 Barrel Aged Gin 35

Jameson Select Reserve 48

Macallan 12yr Double Cask 65

KWV 10 year Brandy 45

Hennessy 55

Sugar Baron White Rum 30

Sugar Baron Copper & Vine Rum 35

BEERS & CIDERS

Castle Lite 40

Tiddly Toad Lager 40

Heineken 40

Heineken Free 40

Cluver and Jack Cider 75

Appetizer / Grapetizer 34

Coke / Coke Zero 30

Lemonade 30

Dry Lemon 25

Peach \ Lemon Ice Tea 30

Indian Tonic 25

Pink Tonic 26

Cheeky Cranberry Tonic 25

We use alcohol, pork, dairy, nuts, gluten and various other allergens in our kitchen and whilst we will do our best to accommodate serious food issues/religious objections in regards to the ingredients used we need to know of any issues you might have when you place your order.

We source our products from some incredible local boutique suppliers in support of their homegrown businesses which means that sometimes items might be out of stock. Please note: A service charge of 12% will be added to any table of 6 or more guests.

Thank you for joining us at Highgate Wine Estate, we look forward to treating your taste buds to some great food and excellent wines and hope to welcome you back soon.

