

STARTERS

Mozzarella & Sage Arancini Balls | 70

Risotto balls served on a neapolitan sauce and drizzled with burnt sage butter and parmesan.

Smoked Venison Carpaccio | 105

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

Garden Salad | 75

Fresh garden greens, cucumber sticks, grated carrots, olives, feta and croutons

Soup de Jous | 75

Please ask your waitron for the soup of the day

Bruschetta | 85

Homemade bread topped with basil pesto, avocado, caramised onions, feta and sliced tomato

MAINS

Fillet of Beef | 210

Locally sourced 200g beef fillet served with red wine jus and a side of sautéed potato and a green salad

Sirloin | 190

Locally sourced 300g beef sirloin served with red wine jus and a side of sautéed potato and a green salad

Lamb Chops | 230

Three grilled lamb chops served with mash and a side salad

Marinated Beef Short Rib | 190

Marinated for five and a half hours, served with red wine jus and mashed potatoes

Chasseur Chicken | 160

A tender chicken breast served with a chasseur sauce on a bed of exotic mushrooms

Highgate Garden Salad | 120

Served with panko crumbed halloumi, micro greens, cucumber ribbon, cherry tomatoes and toasted seed

Summer Lemon Chilli Pasta | 120 (V)

Freshly squeezed lemon, with cut chilli in olive oil
This dish can be made gluten free!

Fettuccine Alfredo | 150

Linguine pasta tossed with butter, cream and parmesan shavings. With a choice of chicken or ham

Tuscan Ragout | 150

The original Italian Bolognaise Dish topped with parsley gremolata, parmesan shavings & a crisp bacon shard

Risotto | 150 (V)

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

Pan Fried Trout with Ginger & Spring Onions | 190

Drakensberg smoked Trout served with Wasabi Mash & a Soya/Shaoxing dressing

DESSERT

Vanilla Panna Cotta | 65

Homemade vanilla panna cotta served with caramelised orange

Decadent Chocolate Mousse | 75

Belgium chocolate with a white chocolate hazelnut centre.

Affogato | 75

Homemade ice cream drowned in espresso with a shot of rum

Poached Pear | 65

Poached in red wine served with vanilla ice cream

Ice Cream Frangelico | 75

Homemade Ice Cream with Frangelico on the side

KIDS (UNDER 12)

Chicken strips and saute'ed potato cubes | 85

Pasta with a cheese sauce | 75

Pasta with homemade cheese sauce

Homemade Ice-cream | 30

Two scoops of yummy homemade ice cream

ON THE ROCKS

Tanqueray Gin | 35

Jameson Whiskey | 40

Johnnie Walker | 40

Highgate Limoncello on crushed ice | 35/295 **New!**

Vodka | 35

KWV 10 year Brandy | 35

Jagermeister | 30

BEERS

Windhoek Lager | 35

Windhoek Draught | 45

Stella Artois 410ml | 40

Heineken | 35

Castle Lite | 35

Heineken Free | 35

COCKTAILS

Old Fashioned | 90

Whiskey, cinnamon & a twist of lemon

Mojito | 90

Light and refreshing made with rum

Margarita | 85

Made with tequila, triple sec & lime juice

Gin & Tonic | 85

Locally made gin with pink or Indian tonic.

Limoncello Lush | 75

Our Highgate Limoncello served with tonic water on crushed ice

Virgin Mojito | 65

A traditional mojito with 0% alc

Virgin Cucumber Gimlet | 75

Soda, muddle cucumber, lime juice and simple syrup

Strawberry Daiquiri | 90

Made with fresh lemon juice, rum, berry syrup & strawberries

Virgin Strawberry Daiquiri | 65

Made with fresh lemon juice, berry syrup & strawberries

Ice-Tropez | 100

Classy, seductive and heady, this French wine cocktail is a perfect summer indulgence. Share with friends and dream of balmy days on the Cote d'Azur.

HOT BEVERAGES

Espresso | 21

Cappuccino | 30

Five Roses Tea | 25

Rooibos Tea | 25

Hot Chocolate | 40

Spiked Hot Chocolate | 48

Made with Liquer

Dom Pedro | 65

Made with Amarula or Whiskey

Irish coffee | 65

Made with Jameson Whiskey & Brustar coffee



WINE

Highgate Nguni Chardonnay
Bottle 140 | Glass 40

Highgate Red Nguni
Bottle 130 | Glass 40

Highgate Cabernet Sauvignon
Bottle 150 | Glass 40

Highgate Merlot
Bottle 180 | Glass 40

Colour me blind Sauvignon Blanc
Bottle 170 | Glass 40

Waterford Chenin Blanc
Bottle 180 | Glass 40

Limoncello
Bottle 295

SPECIAL OFFER

Highgate Cabernet Sauvignon
Cellar price per case of six R600
OFF CONSUMPTION ONLY

BUBBLES

Snowy Mountain | 190

Steenberg Pinot Brut | 320

Steenberg Chardonnay | 250

Veuve Cliquot Yellow Label Brut | 1200

Colmant Brut | 350

OUR STORY

In 1996 the Kassier family purchased Highgate farm - which was then, a small 1ha hydroponic vegetable farm in the misty hills of the KwaZulu-Natal Midlands. Soon after, the Kassiers noticed the local need for fresh produce, and the concept for Piggly Wiggly was born!

The beginnings were humble: no more than a tractor-drawn trailer packed daily with fresh produce and sold meters away from the earthy source. The concept was modest and charming, naturally growing to the point of becoming a meeting and shopping destination for patrons from near and wide.

As the demand grew, so did the farm. The owners, Rudi and Cindy Kassier, used this opportunity to fuel their own passionate love of food and wine to share more local produce with their community and visiting patrons. From this passion came Highgate Wine Estate, and in 2016 the first bottle of commercially produced wine was bottled and sold exclusively at their wine estate.

This journey of thoughtfully produced food and wine is now shared with all through the farm's elegant tasting room, various restaurants, and a wide array of retail outlets at Piggly Wiggly.

We thank you for joining us and being on this exciting journey with us!

Monday, Tuesday & Wednesday: Wine Tasting & Cheese Boards 10:00 AM - 5PM
Thursday, Friday, Saturday 10:00 AM - 5PM
Sunday 10:00AM - 4PM

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.

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. Please note we don't offer shared meals.

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

