



Green! Weekend Table Treats

Saturday & Sunday 11:00 - 15:00

R395.00 Per Person

We'll be colouring your world over the next several months with different colour themed weekend table treats. As the memories of summer linger into May, we commence with Green! Where culinary creations are sure to delight as each Green! plate tells a story of wholesome ingredients and vibrant flavours.

Taste Teasers

Homemade wheat rolls
Chimichurri butter
Rooibos onion jam
Green olive tapenade

Prelude Plate

Broccoli soup, crème frais, fine herb & pea flour fritters (v)

Main Dish Mastery

Braised lamb shoulder, green bean & potato ragout, white pepper sauce, young green onions

Final Flourish

Granny Smith apple tart & pistachio ice cream



Green! Weekend Plant Based Table Treats

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R395.00 Per Person

We'll be colouring your world over the next several months with different colour themed weekend table treats. As the memories of summer linger into May, we commence with Green! Where culinary creations are sure to delight as each Green! plate tells a story of wholesome ingredients and vibrant flavours.

Taste Teasers

Homemade wheat rolls
Chimichurri butter
Rooibos onion jam
Green olive tapenade

Prelude Plate

Broccoli soup, crème fraise, fine herb & pea flour fritters

Main Dish Mastery

Braised green cabbage, green bean & potato ragout, white pepper sauce, young green onions

Final Flourish

Granny Smith apple tart & coconut ice cream

Menu **subject to change** based on fresh produce availability. **No outside** food/drinks allowed. 12% gratuity for tables of 8 or more.

Bookings are essential: reservations@warwickwine.com or +27 21 884 4410



Under 11's

Wednesday - Sunday 11:00 - 15:00

Beef burger & shoestring fries R75

100g Beef burger patty with lettuce, tomato & mayonnaise

Crumbed chicken burger & shoestring fries R85

100g deboned chicken thigh with lettuce, tomato & mayonnaise

Falafel burger & shoestring fries (Plant based) R75

100g Chickpea patty with lettuce, tomato & mayonnaise

Sliced Mac & Cheese (Vegetarian) R75

Crumbed macaroni & cheese served with tomato sauce

(Gluten Free Bun R20.00 Surcharge)

Final Flourish

Apple tart & vanilla ice cream R65

Chocolate brownie fudge sundae R65

Chocolate & vanilla ice cream (2 scoops) R50



Wine

Red

	Bottle	Glass
Trilogy	R650	R195
Cabernet Franc	R600	R185
Blue Lady Cabernet Sauvignon	R550	R180
Black Lady Pinotage	R550	R180
Professor Black Pitch Black	R220	R75
Three Cape Ladies	R200	R65
First Lady Cabernet Sauvignon	R125	R50
First Lady Pinotage	R125	R50

Not Red

White Lady Chardonnay	R550	R180
Old Vine Chenin Blanc	R550	R180
Professor Black Sauvignon Blanc	R160	R55
First Lady Chardonnay	R115	R45
First Lady Sauvignon Blanc	R115	R45
Cap Classique	R225	R85
First Lady Rosé	R115	R45

Magnum Bottles (1.5L)

First Lady Cabernet Sauvignon	R240
Trilogy	R1600

(*Ask about available older vintages)



Drinks

Beer & Cider

CBC Lager	R45
CBC Amber Weiss (440ml)	R50
Heineken	R45
Heineken Zero (Non Alcoholic)	R45
Castle Lite	R40
Savanna Dry	R45

Non Alcoholic Beverages

Lautus Non Alcoholic Sparkling Wine (750ml)	R200
Still Water (750ml)	R40
Sparkling Water (750ml)	R40
BOS Lemon Iced Tea (330ml)	R30
BOS Peach Iced Tea (330ml)	R30
Appletizer (330ml)	R40
Red Grapetizer (330ml)	R40
San Pellegrino Sparkling juices (330ml) <i>(Aranciata, Limonata, Pompelmo, Melograno & Arancia)</i>	R50
Coke, Coke Zero, Fanta, Cream Soda (330ml)	R35
Apple Juice (200ml)	R20