

WARWICK

GOURMET HARVEST TABLE MENU



Lunch

Mon – Sun 11:00 – 15:00

(Serves 2) R690.00

(Serves 1) R360.00

BREADS, SPREADS, & SALADS

*

Rustic baguette
Olive ciabatta

Tomato and star anise jam
Smoked snoek pate
Biltong pate
Trio jar: Cream cheese, Thai pesto & sweet chilli

Toasted sweet corn salad with maple syrup roasted chicken, spring onions, crumbled aged goat's cheese, avocado, and chipotle dressing

SECOND COURSE

*

Tomato gazpacho, rainbow tomato salad, and crunchy bruschetta

MAIN COURSE

*

Roast sirloin, Hasselback potatoes, green beans, and béarnaise sauce

CHEESE & DESSERT

*

Baked camembert cheese, spicy green dressing, micro greens
Lemon blondie slice with passion fruit curd and burned meringue

*Please note that our menu is subject to change due to the availability of fresh produce.
No outside food & drinks are permitted.
12% Gratuity will be added to tables of 8 and more.*

*Bookings for the harvest table are essential.
reservations@warwickwine.com*

RATE AND REVIEW US!



WARWICK

VEGAN HARVEST TABLE MENU



Lunch

Mon – Sun 11:00 – 15:00

(Serves 2) R690.00

(Serves 1) R360.00

BREADS, SPREADS, & SALADS



Rustic baguette
Olive ciabatta

Tomato and star anise jam
Roasted garlic and white bean dip
Hummus with chilli oil and Za'atar
Trio jar: Vegan cream cheese, Thai pesto & sweet chilli

Toasted sweet corn salad with maple syrup roasted baby marrow,
spring onions, crunchy sprouts, avocado, and chipotle dressing

SECOND COURSE



Tomato gazpacho, rainbow tomato salad, and crunchy bruschetta

MAIN COURSE



Orzo pasta with, asparagus, baby spinach, summer peas, tender-stem broccoli,
crunchy kale, and a lemon, olive, and soft herb dressing.

CHEESE & DESSERT



Baked vegan cheese, spicy green dressing, micro greens

Olive oil cake & citrus syrup

Please note that our menu is subject to change due to the availability of fresh produce.

No outside food & drinks are permitted.

12% Gratuity will be added to tables of 8 and more.

Bookings for the harvest table are essential.

reservations@warwickwine.com

RATE AND REVIEW US!



WARWICK

PLATTER MENU



All platters are served with stretched ciabatta and butter*

Mon - Sun 11:00 – 15:00

GOURMET PLATTER



R250.00

Parma ham
Chakalaka
Salametti
Sundried tomato pesto
Beef bil tong
Mixed nuts
Wild mushroom brie
Caramelized pears
Boerenkaas
Onion marmalade

CHEESE PLATTER



R250.00

Goat's cheese
Pickled beetroot
Basil pesto marinated Bocconcini
Sundried tomato pesto
Wild Mushroom Brie
Hazelnut Praline
Gorgonzola
Caramelized pear
Boerenkaas
Onion marmalade

VEGAN PLATTER



R250.00

Aubergine (basil)
Sundried tomato pesto
Vegan cream cheese & pears Praline
Marinated tofu
Olives and vegan cheese
Onion marmalade Hummus & cumin-fried chickpeas
Vegan crackers

Please note that our menu is subject to change due to the availability of fresh produce.

No outside food & drinks are permitted.

12% Gratuity will be added to tables of 8 and more.

Bookings for platters are essential.

reservations@warwickwine.com

RATE AND REVIEW US!



WINE LIST

White Wine

	Bottle	Glass
White Lady Chardonnay	550	160
Old Vine Chenin Blanc	550	
Professor Black Sauvignon Blanc	160	55
First Lady Chardonnay	110	45
First Lady Sauvignon Blanc	110	45

Rose & Bubbly

Cap Classique	220	
First Lady Rose	95	33

Red Wine

Trilogy*	650	170
Blue Lady Cabernet Sauvignon	550	160
Professor Black Pitch Black	220	75
Three Cape Ladies	190	65
First Lady Cabernet Sauvignon	120	45
First Lady Pinotage	120	45

Magnum Bottles (1.5L)

First Lady Cabernet Sauvignon	240	
Trilogy	1400	

**Ask about available older vintages*

BEVERAGES

Selection of Craft Beers	40
Coke, Coke Light, Fanta, Sprite, Cream Soda	25
Bos Tea: Lemon/Peach	30
Appetizer & Grapetizer	30
Selection of Juice boxes	20
Still & Sparkling Water (750ml)	30
Americano, Espresso, Tea*	25
Cappucino, Café Latte*	35
Red Cappuccino*	35
Hot Chocolate*	35
<i>*Vegan Milk Option Available</i>	+10

RATE AND REVIEW US!

