



Wine Tasting @ Warwick

Monday - Sunday 09:00 - 17:00

Bold, Complex, Distinctive Flavours Of Lakrids Launching May 22nd R160

B/Passionfruit - Professor Black Sauvignon Blanc
D/Salt & Caramel - White Lady Chardonnay
F/Dark & Sea Salt - Professor Black Pitch Black
C/Coffee Kieni - Black Lady Pinotage

Warwick In A Glass

R400

Indulge in our Flagship wine in a four glass tasting featuring the 2011, 2014, 2015, and 2020. Experience the unique character of each bottle, showcasing the evolution of Warwick's expertise in Trilogy

Where Wine Meets Conversation

R100

Professor Black Sauvignon Blanc
Professor Black Pitch Black
Three Cape Ladies

Single's Club

R140

Blue Lady Cabernet Sauvignon
Black Lady Pinotage
Cabernet Franc
Old Vine Chenin Blanc
White Lady Chardonnay

A Splash Of Local Flair

R120

Three Cape Ladies
First Lady Rosé
First Lady Pinotage
Black Lady Pinotage

Speed Date! After 4.20pm

R80

A White
A Rosé
A Red

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



Boards @ Warwick

Monday - Sunday 10:00 - 16:00

Cheese & charcuterie board R275

Parma ham & salametti
Biltong
Homemade chakalaka
Boerenkaas & wild mushroom brie
Mixed nuts
Hummus
Rooibos onion marmalade

Cheese board R275

Goat's Cheese & chimichurri marinated bocconcini
Boerenkaas & gorgonzola
Wild mushroom brie
Mixed nuts
Pickled beetroot
Hummus & rooibos onion marmalade

Vegan board R250

Aubergine infused with basil
Pickled beetroot
Hummus & chakalaka
Olives & herb oil marinated tofu
Mixed nuts & rooibos onion marmalade,
Tomato & star anise jam

(All boards are served with stretched ciabatta and butter)

(Gluten free bread R20.00 surcharge)

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