

– Warwick Tasting Menu –

CHOOSE ONE OF OUR TWO TASTING OPTIONS, AND GET TO SAMPLE SIX OF OUR WINES.

First Lady Tasting

First Lady Brut Rosé MCC
First Lady dry Rosé
First Lady Sauvignon Blanc
First Lady Chardonnay
First Lady Pinotage
First Lady Cabernet Sauvignon

R50 per tasting

Premium Tasting

Professor Black Sauvignon Blanc
White Lady Chardonnay
Professor Black "Pitch Black"
Three Cape Ladies
Blue Lady Cabernet Sauvignon
Trilogy

R100 per tasting

Gourmet Pairing

First Lady Brut Rose MCC & Basilei Strawberry Marshmallow
First Lady Dry Rose & Dalewood Huguenot one year old mature cheese
Professor Black Sauvignon Blanc & Goats cheese ball with fresh basil
White Lady Chardonnay & Basilei Honey and Almond Nougat
Blue Lady Cabernet Sauvignon & Ryan Boon Beef Biltong

R150 per pairing

Ask about our older vintages of Trilogy & Cabernet Franc.

We deliver to the **USA** via www.capeardor.com and the **UK, EU & Switzerland** via www.capreo.com.

– Platters to Share –

All platters are served with freshly baked ciabatta, olive oil and balsamic vinegar.

Vegan Platter

Sundried tomato pesto, hummus with Za'tar spice, babaganoush, basil infused roasted red peppers, Afghan Pumpkin, Chinese green beans, pickled coleslaw, marinated olives.

R195 per platter

Cheese Platter

Boerenkaas, gorgonzola, Chevin, grana Padano, roast apple and pear compote, strawberry preserve, green figs, mix nuts, spiced honey, rocket leaves.

R195 per platter

Charcuterie Platter

Beef Carpaccio, salami, parmaham, biltong pate with biltong shavings, sundried tomato pesto, olive tapenade, rocket, melon, honey mustard cream, pickled cucumber ribbons.

R195 per platter

WARWICK