

FOOD & WINE PAIRING
with Mullineux Wines

Presented by
Mathew Armbruster,
Chris and Andrea Mullineux

R975 per person



Local Pink Prawn
pressed prawn ceviche, turmeric potato,
roast prawn aioli, coriander, squid ink laksa

Kloof Street Chenin Blanc

Ocean Tastes
seafood ravioli, mussel xo, shoreline succulents,
prosciutto, onion variations, caviar blanc

Mullineux Old Vines White

Beachfront Masala Pineapple

Wild Boar
shoulder & saddle, jerusalem artichoke,
dune spinach, spiced wild berries, smoked cacao jus

Mullineux Syrah

Tasting of Midlands Beef
smoked loin, black truffle ragu, parsnip,
burnt orange, dehydrated kalamata

Mullineux Schist Syrah

Shades of Autumn
callebaut 54.6%, hazelnut, miso caramel,
preserved cranberry, lemon thyme

Kloof Street Rouge

Please inform us of any food allergies or dietary restrictions you may have.

