

STARTERS

Goat's Cheese and Beetroot (V) | 105

Grilled goat's cheese with beetroot mousse, caramelised pecans, mandarin segments and a micro salad

French Onion Soup | 110

With a base of beef stock and onions, gratinéed with bread covered in cheese floating on top

Smoked Venison Carpaccio | 125

Enhanced by parmesan shavings, capers, rosemary and lemon olive oil served with a local micro herb salad

MAINS

All of our mains are served with a side of sautéed potato and a green salad with parmesan shavings

Highgate Garden Salad | 140

Served with panko crumbed halloumi, micro greens, cucumber ribbon, cherry tomatoes and toasted seed

Fillet of Beef | 255

Locally sourced 200g beef fillet served with red wine jus

Chasseur Chicken | 165

Served with a chasseur sauce on a bed of exotic mushrooms

Pan fried trout with ginger & spring onion | 245

Drakensberg cold smoked trout served with wasabi mash & a soya/shaosing dressing.

Marinated Beef Short Rib | 220

Marinated for five and a half hours, served with red wine jus and mashed potatoes

Risotto (V) | 120

Creamy pea and pesto risotto served with parmesan, mushrooms and pea jewels

Cut of the day | 290

Please ask your waitron what the cut of the day is

DESSERT

Vanilla Panna Cotta | 110

Homemade vanilla panna cotta served with caramelised orange

Decadent Chocolate Mousse Pudding | 110

Served with fresh cream with a hazelnut centre

Affogato | 95

Homemade ice cream drowned in espresso with a shot of rum

DRINKS

WINE

2021 Highgate Unwooded Chardonnay

Bottle 160 | Glass 50

Thelema Sauvignon Blanc

Bottle 190

Babylonstoren Chenin Blanc

Bottle 250

Babylonstoren Rose´

Bottle 270

2021 Survivor Chenin Blanc

Bottle 220

2020 Highgate Cabernet Sauvignon

Bottle 220 | Glass 55

2018 Highgate Black Edition

Bottle 390

BEERS

Castle Lite	40
Heineken	40
Heineken Free	40

SPIRITS

Tanqueray Gin	35
D031 Scarlet Gin	35
Jameson Select Reserve	40
Abelour	75
KWV 10 year Brandy	35
Hennessy	55
Sugar Baron White Rum	35

HOT BEVERAGES

Dom Pedro	85
<i>Made with Amarula or Whiskey</i>	
Irish coffee	85
<i>Made with Jameson Whiskey & Brustar coffee</i>	
BruStar Espresso	21
Farmers Cappuccino	40
Flat White	30
Americano	24
Cortado	24
Cafe´ Latte	26
Hot Chocolate	30

SODAS

Appletizer / Grapetizer	34
Dry Lemon	25
Indian Tonic	25
Coke / Coke Zero	30
Peach / Lemon Ice Tea	30
Pink Tonic	26
Lemonade	30
Cheeky Cranberry Tonic	25

COCKTAILS

Old Fashioned | 90

Whiskey, cinnamon & a twist of lemon

Mojito | 90

Light and refreshing made with rum

Margarita | 85

Made with tequila, triple sec & lime juice

Espresso Martini | 90

BruStar coffee, roasted on the property, and vodka

Bloody Mary | 90

Made with a tomato juice base, Worcestershire sauce, sprinkled with salt and pepper

BUBBLES

Steenberg Pino Brut | Bottle 455

Steenberg Chardonnay | Bottle 455

Colmont Brut | Bottle 490

Friday, Saturday & Sunday Brunch 10:30AM - 12:00PM

Friday & Saturday Lunch 12PM - 5PM

Sunday Lunch 12PM - 4PM

Thank you for joining us at Highgate Wine Estate, we look forward to treating your taste buds to some great food and excellent wines and hope to welcome you back soon.

We source our products from some incredible local boutique suppliers in support of their homegrown businesses which means that sometimes items might be out of stock. Please note: A service charge of 12% will be added to any table of 6 or more guests. Please note we don't offer shared meals.

We use alcohol, pork, dairy, nuts, gluten and various other allergens in our kitchen and whilst we will do our best to accommodate allergies in regards to the ingredients used we need to know of any issues you might have when you place your order.

