

# Food & Wine Pairings

## QUICHE KISSES PAIRING – R170

- Chenin Blanc – Baby Spinach & Cream Cheese
- The Family Friend – Bacon & Caramelized Onions
- Cabernet Sauvignon – Sundried Tomatoes & Matured Cheddar
- Noble Late Harvest – Green Figs & Blue Cheese

## FRIKKADEL (MEATBALL) PAIRING – R180

- Patmos Chenin Blanc – Pork & Apple
- Icarus White – Chicken with Feta & Peppadew
- Oom Prop Cabernet Sauvignon – Beef & Mozzarella
- Icarus Red – Venison & Brie

## SPRINGROLL PAIRING – R75

- Sauvignon Blanc – Camembert & Fig
- Chardonnay – Chicken & Vegetable
- Pinotage – Bobotie

## ENTICE YOUR SENSES – R90

- Shiraz Rosé – Feta Cheese
- Gewürztraminer – Turkish Delight
- Weisser Riesling (Late Harvest) – Preserved Green Figs
- Cape LBV (Sweet Desert) – Chocolate Soup

