

IDIOM

FOOD & WINE PAIRING MENU

- CHEFS AMUSE BOUCHE -

- STARTER -

CAPE BREEM AND TOMATO CEVICHE
CELERY WATER, CHORIZO OIL, CRISPY GARLIC
& ONIONS

Suggested Pairing: **IDIOM SANGIOVESE**
Italian Cultivar from Idiom Terroir – Elegant, with
Notes of Red Cherry, Sundried Tomato & Tea Leaf

FRESH WEST COAST MUSSEL MARINIÈRE
TOASTED SOUR DOUGH, CHIVES, ITALIAN PARSLEY

Suggested Pairing: **CONSERVATION CHARDONNAY**
A Limited Release Cool-Climate Chardonnay from
Idiom's Sister Estate In The Hemel en Aarde Valley

PORK BELLY PORCHETTA
SANGIOVESE SAUCE, APPLE AND PEAR CHUTNEY,
GOOSEBERRIES, FENNEL, PICKLED MUSTARD SEEDS

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FYNBOS ROASTED BEETROOT
BEET AND BUCHU PUREÉ, CASHEW CREAM CHEESE,
TOASTED HAZELNUTS, LEMON VINAIGRETTE (VEGAN).

Suggested Pairing: **IDIOM BARBERA 900**
Rich and Refreshing - A Three Barrel Limited
Release from Low-Yielding Stellenbosch Vineyards

- ENTRE BOUCHE -

- MAIN COURSE -

CHALMAR BEEF FILLET
POTATO PAVÉ, MASON FARM YOUNG TURNIPS,
CIPOLLINI AGRO DOLCE, PARMESAN AND HORSE RADISH
CREAM, MIZUNA

Suggested Pairing: **IDIOM SMV**
A Medium to Full-Bodied Blend Of Shiraz, Mourvedre
& Viognier. Smooth, Velvety Tannins & A Long,
Rich Finish

KAROO LAMB RACK
ARTICHOKE RISOTTO, ROASTED JERUSALEM
ARTICHOKE AND CHIPS, ASPARAGUS, SALSA VERD
(SURCHARGE R30)

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& Viognier. Smooth, Velvety Tannins & A Long,
Rich Finish

LINE FISH, RAVIOLI
PRAWNS, VERMOUTH & CHILI BUTTER, PEA AND MINT
PUREÉ, SUGAR SNAPS, MANGE TOUT

Suggested Pairing: **IDIOM SEMILLON**
A Complex, Medium-Bodied Expression of
Barrel-Fermented Semillon

ZUCHINI AND BUTTERNUT LINGUINE
EDAMAME, EXOTIC MUSHROOMS, SHITAKE BACON,
CAULIFLOWER ALFREDO SAUCE (VEGAN)

Suggested Pairing: **IDIOM VIOGNIER**
An Evolution Of Flavours. Barrel Fermented Viognier
With Floral, Fruity Notes & A Creamy Mid-Palate

- DESSERT -

DARK CHOCOLATE DELICE
ALMOND BISCUIT, MISO CARAMEL ICE-CREAM,
COCONUT ICE

Suggested Pairing: **IDIOM BLACK GOLD**
A Powerful Expression Made From Grapes Lightly
Raisined on The Vine Following a Violent Hailstorm.
A Tour De Force!

ROSE & RASPBERRY RICOTTA SEMIFREDDO,
SMASHED NOUGAT, WHITE CHOCOLATE MOUSSE,
STRAWBERRY PETALS

Suggested Pairing: **IDIOM WHITE GOLD**
Structure: Elegant, wooded, natural sweet
Flavour Profile: Honeycomb, nougat

HAZELNUT AND COFFEE ENTREMETS,
MASCARPONE MOUSSE, COMPRESSED
APPLE AND BRANDY SNAP

Suggested Pairing: **IDIOM WHITE GOLD**
A Golden Late Harvest Viognier With Exotic Tropical
Richness

R460 PER PERSON

EXCLUDING WINES



IDIOM

INDIVIDUAL & SIDE DISHES MENU

- INDIVIDUAL DISHES -

LAMB BURGER

WITH CRISPY BACON, PICKLED BEETROOT,
MERLOT ONIONS AND FRIES

R160

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EXOTIC MUSHROOM RISOTTO

SHITAKE, SHIMEJI, KING OYSTER,
PARMESAN CRISP

R220

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MOULES & FRITES

FRESH WEST COAST MUSSELS MARINIERE
WITH FRENCH FRIES

R220

- SIDE DISHES -

HONEY ROASTED ROOT VEGETABLES

R60

HEIRLOOM TOMATO AND RED ONION SALAD,
SHERRY VINEGAR AND GARDEN HERBS

R60

TRUFFLE'D ROASTED POTATOES
WITH ROSEMARY

R60

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