

IDIOM

FOOD & WINE PAIRING MENU

- CHEFS AMUSE BOUCHE -

- STARTER -

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

Suggested Pairing: **IDIOM ROSSO (SANGIOVESE)**
Lively Medium Bodied Red Wine With Notes Of Red
Cherries And Raspberries

FRESH WEST COAST MUSSEL MARINIÈRE
NDUJA & ROASTED GARLIC BUTTER, TOASTED SOUR
DOUGH, CHIVES, ITALIAN PARSLEY

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

WHITE PEPPER KUDU CARPACCIO
PICKLED STRAWBERRIES, LEMON MASCARPONE, RYE
CROUTONS, TOASTED PINE NUTS, BALSAMIC

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

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

Suggested Pairing: **IDIOM BARBERA**
Rich and Refreshing - From Low- Yielding Stellenbosch Vineyards

- ENTRE BOUCHE -

- MAIN COURSE -

PIRA BRAAIED BEEF FILLET
FIRE CONFIT LEEK, TENDERSTEM BROCCOLI, BEURRE
NOISETTE, SOUBISE, BORDICON JUS

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

KAROO LAMB RACK
ARTICHOKE RISOTTO, ROASTED GLOBE ARTICHOKE,
ASPARAGUS, SALSA VERDE (SURCHARGE R30)

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

MARKET FISH
PEPPERONATA, AGRO DOLCE, CHORIZO CRUMB,
SEMI DRIED TOMATOES, OLIVES, BASIL

Suggested Pairing: **IDIOM BIANCO (PINOT GRIGIO)**
Elegant and Unwooded with Flavours of Passion Fruit, Ripe Melon
and Stone Fruits

PORCHETTA
SEASONAL MUSTARDA, DUNE SPINACH, CRACKLING,
ORECCHIETTE, SANGIOVESE SAUCE

Suggested Pairing: **IDIOM ROSSO (SANGIOVESE)**
Lively Medium Bodied Red Wine With Notes Of Red
Cherries And Raspberries

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

Suggested Pairing: **IDIOM VIOGNIER**
An Evolution of Flavours. Barrel Viognier with Floral Fruit Notes
and a Rich 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.

TIRAMISU ENTREMETS
COFFEE-MASCARPONE MOUSSE, HAZELNUT, WHITE
CHOCOLATE, FRANGELICO APPLE CUBES AND
BRANDY SNAP TUILLE

Suggested Pairing: **EXTRA DRY PROSECCO**
A Floral and Fruity sparkling Wine from the Veneto
Region of Italy

VINEYARD GREEN
MATCHA SORBET, CINNAMON RICE PUFF,
COMPRESSED APPLE AND MINT CONES; APPLE AND
FENNEL PUREE, ANISE SULTANAS

Suggested Pairing: **EXTRA DRY PROSECCO**
A Floral and Fruity sparkling Wine from the Veneto

A SELECTION OF 3 CHEESES
PAIRED WITH TOMATO AND CAPE SNOWBUSH RELISH,
PINEAPPLE AND CONFETTI BUSH JAM AND GREEN
OLIVE TAPENADE ALONGSIDE CRISP FLATBREADS
AND PINE NUT BISCOTTI

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

R480 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 MARINIÈRE
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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