TASTES OF THE SEASON

AVAILBLE FOR DINNERS FROM TUESDAY TO SATURDAY FROM 01 OCTOBER – 30 NOVEMBER 2025

SPRING VINE AND DINE TABLE D'HÔTE – R650

BREAD PLATTER

petite cocktail rolls:
beetroot, charcoal, spinach and feta, corn and cheese, sunflower seed sticks, paprika cheese puffs, garlic naan
flavoured butters – orange and cranberry, fig and maple syrup, roasted red pepper and garlic

AMUSE BOUCHE

smoked salmon and cream cheese macaron

STARTER

roast pickled wild mushrooms, ricotta, honey, fig millefeuille, arugula, cranberry reduction
PROTEA PINOT GRIGIO 2024

SORBET

pistachio sorbet

MAIN COURSE

pan seared beef fillet, olive dust coating, saffron mash, mange tout, baby beet, roasted pearl onion, cab sav jus
KIEVITS KROON CABERNET SAUVIGNON 2021

OR

fresh norwegian salmon, olive and sundried tomato coating, saffron mash, mange tout, roasted beet, pearl onion, citrus butter sauce
KIEVITS KROON CHARDONNAY 2023

FONDULICIOUS DESSERT

chocolate fondue with nutty brownie bits, strawberries, coconut cheesecake bites, cinnamon twists
ASARA VINE DRIED SAUVIGNON BLANC 2016

MAY WE KINDLY HIGHLIGHT THE FOLLOWING FOR YOUR ATTENTION
In the interests of the security of our guests and staff, Kievits Kroon is a CASHLESS environment.
We do however accept all major credit and debit cards.
29/10/2025

KIEVITS KROON
GAUTENG WINE ESTATE
★★★★