

TASTES OF THE SEASON

AVAILABLE FOR DINNERS FROM TUESDAY TO SATURDAY FROM 01 – 30 SEPTEMBER 2026

HERITAGE VINE AND DINE TABLE D'HÔTE - R650

CELEBRATING HERITAGE MONTH WITH THE ELEVATED FLAVOURS OF MZANSI

UBUNTU WELCOME

fynbos gin & cap classique spritz

THE BREAD RITUAL

petite cocktail rolls:

beetroot, charcoal, spinach and feta, corn and cheese, sunflower seed sticks, mini vetkoek, chilli naan flavoured butters – honey & cinnamon, jalapeno and orange, roasted garlic & coriander

HERITAGE IN ONE BITE

mealie cake, spiced boerewors and smoky peppadew relish

BOBOTIE REIMAGINED

cape malay spiced beef, golden egg custard, curried onion puree, raisin and apricot gel, turmeric tuille
DIEMERSFONTEIN PINOTAGE, WELLINGTON, SOUTH AFRICA

THE INTERLUDE

lemon, rooibos and honey

ROOTED IN FLAVOUR

spinach, feta and biltong stuffed chicken supreme, samp and wild mushrooms, chargrilled corn, chakalaka swipe, beetroot chips, rosemary chicken jus
LOUISVALE SAUVIGNON BLANC, STELLENBOSCH, SOUTH AFRICA

THE GOLDEN CROWN

amarula and hazelnut, salted caramel ice cream, crisp pastry, nartjie
ZANDVLIET MUSCAT, ROBERTSON VALLEY, SOUTH AFRICA

COME DRESSED IN YOUR HERITAGE BEST, LET US GRAB A PICTURE OF YOU AND POST ON OUR SOCIAL MEDIA PAGES, AND STAND A CHANCE TO WIN A SPECIAL KIEVITS KROON GETAWAY

MAY WE KINDLY HIGHLIGHT THE FOLLOWING FOR YOUR ATTENTION

Kindly note that a 10% service charge is included in all bills.

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.

28/08/2026



KIEVITS KROON

GAUTENG WINE ESTATE

