

Boschendal - South African Wine Dinner

Friday, 17 April 2026

Welcome drink at 7:00pm and follow by dinner
\$938 per Member | \$988 per Member's Guest

Welcome Drink

Methodo Cap Classique Brut NV

Amuse Bouche

Air Dried Beef on Toast

garlic, herbs

Salmon Tataki

rice cracker, wasabi aioli, salmon roe, furikake

Sommelier Selection Chenin Blanc 2024

First Course

Octopus Crudo

lime dressing, capsicum, pea shoots

Appellation Series Elgin Chardonnay 2022

Second Course

Fried Brie Salad

strawberry, spinach, toasted pecan

Appellation Series Elgin Pinot Noir 2022

Third Course

Lamb Rump

asparagus, spring peas, pea purée, rosemary jus

Sommelier Selection Pinotage 2021

Main Course

Kagoshima Wagyu Sirloin

broccolini, young carrot, champ mashed potatoes, truffle beef jus

Heritage Collection Black Angus 2021

Dessert Platter

Lavender Strawberry Cheese Delight

strawberry Ice cream, William pear cream

Heritage Collection Vin d'Or Noble Late Harvest 2022

Coffee or Tea

RESTAURANT