


## Dessert Wines

|  | Glass | Bottle |
|--|-------|--------|
| Glen Carlou Daniella Natural Sweet 2002  | 30    |        |
| Paul Cluver Weisser Riesling NLH 2008  | 40    |        |
|  Simonsig Vin De Liza NLH 2009          | 40    |        |
|  Waterford Heatherleigh NLH NV          | 40    |        |
| Tierhoek Straw Wine 2006   | 50    |        |
|  Klein Constantia Vin De Constance 1996 |       | 1000   |
|  Klein Constantia Vin De Constance 1997 |       | 950    |
|  Klein Constantia Vin De Constance 2004 |       | 875    |

## Ports & Grappa

|  |    |
|--|----|
| Landskroon 2007                        | 18 |
| Beyerskloof Lagare 2007                | 35 |
| Dalla Cia Grappa Cabernet Merlot       | 34 |
| Dalla Cia Grappa Chardonnay Pinot Noir | 36 |
| Ferreria Ruby or White Port NV         | 42 |


 indicates organic

 indicates the Vineyard Hotel & Spa's five wine partners - Klein Constantia | Meerlust | Simonsig | Warwick | Waterford

## Desserts

 contains alcohol

 contains nuts

|  |    |
|--|----|
| Sorbet selection of the day  | 46 |
| Honey and rosemary crème brûlée, citrus sorbet, lemon shortbread   | 58 |
|  Dark chocolate and Guinness steamed pudding, vanilla crème anglaise ginger ice cream     | 60 |
|  Buchu cheesecake, blackcurrant cassis jelly, lavender ice cream Cape gooseberry preserve | 60 |
| Trifle – Rhubarb mousse, vanilla crème patisserie, strawberry compote, honeycomb shards  | 60 |
| Caramelised passion fruit curd and lime tart, mascarpone parfait   | 58 |
| Chocolate tasting: Lindt dark chocolate soufflé, milk chocolate and vanilla pot de crème, roasted white chocolate ice cream  | 64 |
| Selection of local cheese with homemade chutney  | 64 |



the SQUARE