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Afternoon tea

An elegant selection of Italian-inspired savouries, delicate pastries and classic cakes. Served with your choice of bottomless bubbly or milkshakes.

14h00 – 16h30
R525 per adult | **R250** per child aged 12 and under

SAVOURIES

Tramezzini assortiti
Assorted finger sandwiches

Rare roast beef, horseradish cream and watercress
Smoked salmon, mascarpone, capers and dill
Chicken, artichoke and parmesan
Egg mayo and chive
Mortadella, rocket and pistachio
Mozzarella, tomato and basil

Piccoli bocconi caldi
Small warm bites

Wild mushroom, fontina and parsley arancini
Mini panzerotti – prosciutto, mozzarella and oregano
Polenta chips – parmesan, rosemary and black pepper
Cauliflower fritti – parmesan and anchovy mayonnaise
Smoked salmon arancini
Zucchini fritti – lemon aioli

Tartellette salate
Savoury tartlets

Roasted pumpkin, gorgonzola and sage
Artichoke, ricotta and lemon
Caramelised onion, pancetta and thyme
Mushroom and taleggio tartlets
Leek and blue cheese
Onion and thyme

SWEETS

Cannoli, basil mousse with strawberries and cucumber
Chocolate amaretti cookies (gf)
Ricotta cheesecake tartlet with mandarin mousse and orange compote (gf)
Rooibos and cranberry Canadian scones served with clotted cream and orange marmalade
Tiramisu verrine – coffee-soaked savoiardi, mascarpone crème, coffee ganache
Italian rainbow cake
Caramelised pear and rosemary napoleon

HARVEST TABLE CAKES

Classic Italian cakes for the harvest table.

Margherita
Paradiso
Ciambella
Savoia

VEGAN OPTION

R565 per adult | R320 per child aged 12 and under

SAVOURIES

Tramezzini assortiti

Assorted finger sandwiches

Roasted aubergine, tomato, basil and pistachio
Confit artichoke, olive and rocket
Grilled courgette, capers, preserved watermelon and salsa verde

Piccoli bocconi caldi

Small warm bites

Arancini – wild mushroom, truffle and parsley
Mini panzerotti – roasted tomato, olive, basil and oregano
Polenta chips – rosemary, garlic and sea salt
Artichoke fritti – preserved lemon and caper aioli
Zucchini fritti – lemon and caper aioli

Tartellette salate

Savoury tartlets

Roasted pumpkin, sage and toasted hazelnut
Caramelised onion, thyme and balsamic
Roasted red pepper, cannellini beans and toasted pine nuts
Artichoke, tomato and olive

SWEETS

Vegan cannoli with strawberry and basil crème
Lemon panna cotta tartlets
Mini torte di mele (apple cake)
Citrus and almond scone with homemade jams and dairy-free Chantilly cream
Tiramisu verrine
Mini torta caprese


ITALIAN SOUL, CAPE SPIRIT
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AT THE VINEYARD HOTEL