



SMEUL RESTAURANT

STARTER

Fire-Roasted Beetroots

served with Boland Cellar One Formation 2025

MAIN

Grilled Trout

Ajo Blanco Sauce | Pak Choi | Pickled Zucchini

served with Boland Cellar Reserve White 2026

or

Grilled Beef Sirloin

Fried Potato Pavé | Mushroom Purée | Pickled Onions | Mushroom XO Sauce

served with Boland Cellar Reserve Red 2024

DESSERT

Pumpkin Basque Cheesecake

Pear Chutney | Candied Walnuts

served with Boland Cellar Vintage Muscadet 1996

2 Course R700pp | 3 Course R850pp

Includes Boland Cellar wine pairing with each dish