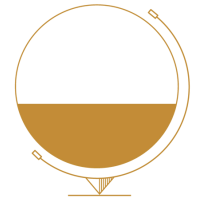


# MENU CAPE BOTTLE ROOM



## SNACKS

**Potato Chips \$4**

**Marinated Olives \$7**

**Wolf & Wheat Sourdough with Butter & Infused Salts \$9**

## BOARDS & BOWLS

**Biltong Board \$23**

South African cured meats; Biltong & Droewors served with Peppadew peppers, marinated olives, raw honeycomb, Marcona almonds and Wolf & Wheat sourdough bread

**Cheese Board \$29**

Expertly curated cheeses from Antonelli's Cheese Shop served with Peppadew peppers, marinated olives, raw honeycomb, Marcona almonds and Wolf & Wheat sourdough bread

**Cheese & Biltong Board \$38**

Expertly curated cheeses from Antonelli's Cheese Shop and South African cured meats; Biltong & Droewors served with Peppadew peppers, marinated olives, raw honeycomb, Marcona almonds and Wolf & Wheat sourdough bread

**Crudite and Dips \$23**

Seasonal raw veggies served housemade dipping sauce

**Seasonal Farro Salad \$16**

Steamed farro with shaved fresh fennel, strawberries, snap peas, fresh mint, and feta cheese, with a champagne vinaigrette dressing