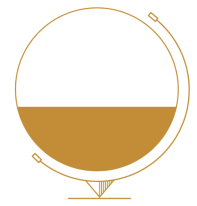


MENU CAPE BOTTLE ROOM



SNACKS

Potato Chips \$4

Marinated Olives \$7

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

Biltong Board \$23

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

Crudite and a Melange of Dips \$23

Seasonal raw veggies served with three housemade dipping sauces; Peppadew whipped feta, Green Goddess, and Tahini

Panzanella Salad with Burrata \$18

Peri Peri vinegarett soaked Wolf & Wheat croutons tossed with fresh sliced baby San Marzano tomatoes and fresh basil, topped with a ball of burrata

BOARDS & BOWLS.