

Saronsberg Wines and Stardust Theatrical Dining

Five-Course Wine Pairing Evening R375 pp

Wednesday, 04 November 2020, 19:00

Saronsberg Earth In Motion 2020

Chenin/Sauvignon Blanc

Paired with:

Halloumi Fritter

Halloumi cheese mixed in a fragrant coconut flour batter, fried to a golden crisp,
drizzled with fresh ginger & baby tomato syrup

Saronsberg Viognier 2018

Paired with:

Coconut Prawn & Mussel Poppadum

Two mussels and two prawns dressed in our delectable Moroccan fish sauce,
Served on a poppadum crisp

Saronsberg Provenance Shiraz 2018

Paired with:

Lamb Riblets with Potato Matchsticks

Our famous slow cooked Greek style lamb riblets, served off the bone
With matchstick potatoes

Saronsberg Sismic 2017

Bordeaux Blend

Paired with:

Beef Short Rib

Melt in your mouth beef short rib, served off the bone on a bed of
Green bean & exotic tomato risotto

Saronsberg Brut Methode Cap Classique 2017

Paired with:

Pistachio Ice Cream & Chocolate Cookie Sandwich

Luxurious pistachio ice cream sandwiched between
Two spiced gooey chocolate-oat cookies



SARONSBERG

TULBAGH

StarDust
theatrical dining