



SPRINGFONTEIN WINE ESTATE

ULUMBAZA WINE BAR(N) @ SPRINGFONTEIN

Certified Organic Estate Wine of Origin Springfontein Rim



Ukwabelana / sharing

- Chokka samosa**
crispy heads, fennel salsa R 95
- Malay curry cream**
red lentil dahl, charred asparagus,
golden sultanas R 90
- Kleinriver Gruberg & Havarti**
artisanal crackers, red pepper hummus,
olives R 190
- Heirloom tomato caprese**
danish feta, garden pesto R 95

Umthendeleko / Feast

- Charred cauliflower**
garden peas, pomegranate, baby corn,
Pinotage caramel, hazelnut granola R 175
- Fish & chips**
skinny fries, dill tartare, crispy caper
& tempura bits R 220
- Honey glazed baby spatchcock**
garden slaw, mebos chutney R 178
- Lamb ribbetjies & skaap stertjie**
chakalaka, phutu pap with brown
butter & confit garlic R 264
- 600g dry aged Tomahawk ribeye**
field mushrooms, morogo R 495
- Pork belly**
samp rosti, amazi mustard, toffee apple R 198

Ekhaya elimyoli / Home sweet home

- Pressed beef tongue**
celeriac, sweet & sour R 160
mustard, herb oil
- Pigs head terrine**
pearl onions, Granny smith R 95
apple mousse
- Honeycomb tripe**
red onion bhaji, masala R 74
aioli
- Peri Peri chicken heart
skewers**
seed crumble, pumpkin R 78
fritters

E mhandi / sweet

- Milk stout
chocolate sponge**
impepho (liquorice) ice R 105
cream, honeycomb
- Choux bun**
berry compote, vanilla R 98
creme patisserie
- Fresh pineapple shards**
mint sugar, almond biscuit R 80