



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
Heirloom tomato tarte tatin balsamic onion	R 110
Kleinriver Gruberg & Havarti artisanal crackers, red pepper hummus, olives	R 190
Quail with walnuts & blackberries verjuice dressing	R 165

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 & Aubergine flatbread chimichurri & salsa	R 205
600g dry aged Tomahawk ribeye field mushrooms, morogo	R 495
Pork belly potato rosti, amazi mustard, toffee apple	R 198

Ekhaya elimyoli / Home sweet home

Pressed beef tongue celeriac, sweet & sour mustard, herb oil	R 160
Lemon & thyme risotto braised rabbit ragout with grana	R 155
Honeycomb tripe red onion bhaji, masala aioli	R 74
Peri Peri chicken heart skewers seed crumble, pumpkin fritters	R 78

E mhandi / sweet

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