



SPRINGFONTEIN WINE ESTATE

## ULUMBAZA WINE BAR(N) @ SPRINGFONTEIN

*Certified Organic Estate Wine of Origin Springfontein Rim*



### MENU

#### SOUP & STARTERS

Fresh Pea & smoked Eisbein	85
Seasonal vegetable & barley <i>(served with roosterkoek)</i>	80
Kool bredie, beef & cabbage parcels with pickled ginger & Mrs Balls	125
Chokka samosa, crispy squid heads, fennel salsa	96
Kleinrivier Gruberg & Havarti	195
Quail salad with walnuts, grapes & figs	168
Lemon risotto with braised rabbit & Gruberg crumb	157

#### MAINS

Oxtail potjie with dates and milkstout, samp & dill	185
Chicken masala bunny chow with coriander salsa	178
Linefish biryani with crispy onions and mint yoghurt	190
Charred cauliflower, seasonal veg & Pinotage caramel	165
Lamb Shank in tomato bredie with creamed barley	285
300 / 600g dry aged Tomahawk ribeye	380 / 590

#### DESSERT

Baked apple streusel with caramel	80
Amarula malva <i>(both served with hand-made ice cream or custard)</i>	85