



# PROEPAARL

*Celebrate the Flavours of Paarl*

---

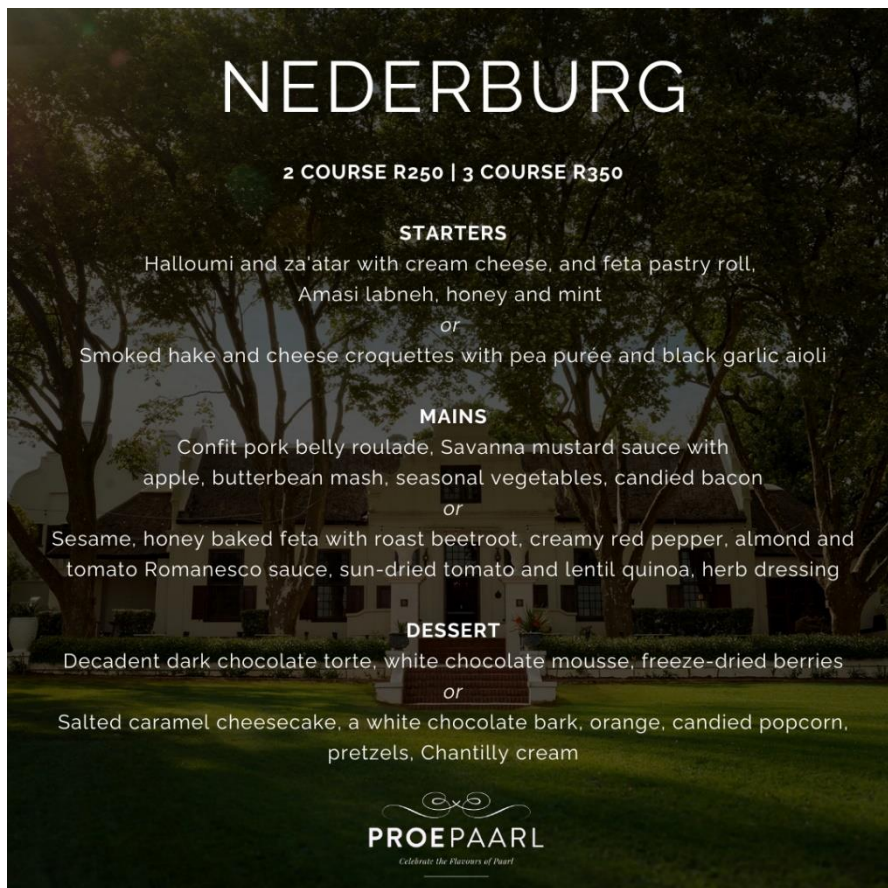
1st August to 1st September

## #ProePaarl: Exclusive Food and Drink Experiences in the Paarl Wine Route

This August, renowned wineries of Paarl invite you to experience a culinary journey into Cape Winelands dining other with the #ProePaarl experience. Visit one of the wine farm restaurants on the Paarl Wine Route for limited 2- or 3-course lunch menus highlighting the unique tastes of the area.

Read below to see the full range of special dining offers to try.

The concept gives Cape diners a chance to explore the authentic Winelands food culture without breaking the bank. All reservations can be made via Dineplan.



## NEDERBURG

2 COURSE R250 | 3 COURSE R350

### STARTERS


Halloumi and za'atar with cream cheese, and feta pastry roll,  
Amasi labneh, honey and mint  
*or*  
Smoked hake and cheese croquettes with pea purée and black garlic aioli

### MAINS

Confit pork belly roulade, Savanna mustard sauce with  
apple, butterbean mash, seasonal vegetables, candied bacon  
*or*  
Sesame, honey baked feta with roast beetroot, creamy red pepper, almond and  
tomato Romanesco sauce, sun-dried tomato and lentil quinoa, herb dressing

### DESSERT

Decadent dark chocolate torte, white chocolate mousse, freeze-dried berries  
*or*  
Salted caramel cheesecake, a white chocolate bark, orange, candied popcorn,  
pretzels, Chantilly cream



PROEPAARL  
*Celebrate the Flavours of Paarl*

# RHEBOKSKLOOF ESTATE

2 COURSE R250 | 3 COURSE R350

## STARTERS

Salt & Pepper Squid - Crispy fried Cantonese-style squid seasoned with a delicate blend of salt and pepper, served with a side of homemade aioli dipping sauce.

## MAINS

Traditional waterblommetjie bredie  
or

Lamb bredie- A hearty stew of tender lamb, served with fragrant basmati rice to create a comforting and aromatic dish full of rich flavours and textures. Choose to add delicate waterblommetjie flowers.

Served with a glass of Flatrock Pinotage 2023

## DESSERTS

Ouma's cheesecake

Indulge in Ouma's classic cheesecake served with a creamy scoop of vanilla ice cream for a perfect combination of flavours.

# PERDEBERG WINES

2 COURSE R240 | 3 COURSE R290  
INCLUDES A PAIRING OF WINE FOR EACH COURSE

## STARTERS

- Potato and cheese croquettes served with a yellow Romesco sauce
- Hummus with dukkha and drizzled with extra virgin olive oil, served with ciabatta
- Fresh focaccia, served with extra virgin olive oil, balsamic vinegar dip and pickled red onion
- Pan fried Squid, garlic aioli, herb salad
- Camembert, caramelised onion and fig spring rolls, drizzled with honey
- Feta and green pepper stuffed Peppadews with a basil pesto drizzle

# PERDEBERG WINES

## MAIN

- Chicken schnitzel with a choice of mushroom, cheese or pepper sauce, served with chips and seasonal vegetables
- Perdeberg Burger with chips - choice of 200g beef or crumbed chicken burger, served with chips
- Aubergine Parmigiana, layers of aubergine, Parmesan, tomatoes, and mozzarella baked until golden in colour. Served with ciabatta
- Eisbein (Schweinschaxe) served with Parmesan mash or chips, Sauerkraut and mustard
- Panfried Hake with Tartare sauce served with sautéed potato, grilled lemon and seasonal vegetables

## DESSERT

- Malva pudding, served with vanilla ice cream and Amarula  
or  
Cake of the day, choice of cake made fresh daily

  
**PROEPAARL**  
Celebrate the Flavours of Paarl