THE FEATHER HILL

TASTING MENU

2026

TASTING MENU

01 BRANDY & CHOCOLATE

***R275** PP*

BRANDEFYN
CLASSIC WHITE SPIKE
KLIPDRIFT PREMIUM
TURKISH DELIGHT CHOCOLATE
HENNESSY VS
BURNT CARAMEL HEART
VAN RYN'S 12Y
SALTED MILK CHOCOLATE CARAMEL
KWV 15Y
CREAMY CRÈME BRÛLÉE

02 GIN & NOUGAT

***R275** PP* **SERVED WITH TONIC WATER*

MALFY CON ARANCIA
ORANGE PEEL AND APRICOT NOUGAT
MIRARI PINK DAMASK
CRANBERRY AND ROSE NOUGAT
SIX DOG BLUE
BLUE LIQOURICE AND FLOWER NOUGAT
CAPE TOWN ROOIBOS RED
ROOIBOS AND CHOCOLATE NOUGAT
CRUXLAND WINTER TRUFFLE
BEETROOT AND PISTACHIO NOUGAT

03 TEQUILA & SOURS

***R250** PP*

OLMECA SILVER
LEMON CURD
JOSE CUERVO REPOSADO
PINEAPPLE, TABASCO AND LEMON JUICE
EL JIMADOR BLANCO
JELLY SOUR WORMS
CACTUS JACK BUBBLEGUM
SOUR WOBBLE STRIP CANDY
DON JULIO REPOSADO
LEMON SEGMENT BRÛLÉE

04 WHISKEY & CHEESE

***R300** PP*

BAIN'S SINGLE GRAIN *SEASONAL CHEESE*
JACK DANIEL'S HONEY *SEASONAL CHEESE*
JOHNNIE WALKER BLONDE *SEASONAL CHEESE*
ARDBEG 10 YEARS *SEASONAL CHEESE*
GLENFIDDICH 15 YEARS *SEASONAL CHEESE*

05 WINE & CANAPÉ

***R250** PP*

PROTEA SAUVIGNON BLANC
SMOKED MACKEREL MOUSSE CHOUX PUFF
HAUTE CABRIÈRE CHARDONNAY PINOT NOIR
BISCUIT, CHEESE AND HOT HONEY DRIZZLE
GUARDIAN PEAK MERLOT
LAMB ROAST PÂTÉ, CARAMELISED ONION, BRUSCHETTA
THELEMA MOUNTAIN RED
VENISON FILLET AND MUSHROOM SAUCE
JAKKALSVLEI HANEPOOT
GOURMET VANILLA MARSHMALLOW

06 COCKTAIL & SPRING ROLL

***R260** PP*

LONG ISLAND ICE TEA
VEGETABLE SPRING ROLL
OLD FASHIONED
CHICKEN SPRING ROLL
APPLE MARTINI
BOBOTIE SPRING ROLL
COSMOPOLITAN
CHOC NUT FUDGE SPRING ROLL
TEQUILA SUNRISE
CAMEMBERT AND FIG SPRING ROLL

07 BUBBLY & ICE CREAM

***R275** PP* **MINIMUM 10 PEOPLE REQUIRED*

ANNABELLE CUVEE BLANCHE SPARKLING WINE
COCONUT AND PEACH SORBET

ANNABELLE CUVEE ROSÉ SPARKLING WINE
STRAWBERRY AND ROSÈ ICE CREAM

VALDO ICE PROSECCO
HONEYCOMB AND PEAR ICE CREAM

GRAHAM BECK BRUT METHOD CAP CLASSIQUE
VANILLA AND SALTED CARAMEL ICE CREAM

SIMONSIG SATIN NECTAR ROSE, METHOD CAP CLASSIQUE
DARK CHOCOLATE AND RASPBERRY ICE CREAM

✦ TERMS & CONDITIONS

PLEASE REFER TO THE TERMS AND CONDITIONS OUTLINED ON PAGE 10.

THE FEATHER HILL

BRANDY & CHOCOLATE *TASTING*

**SERVING SIZE PER TASTER 25ML* **SERVED WITH STILLWATER TO DILUTE SHOULD IT BE YOUR PREFERENCE*

01

BRANDEFYN *CLASSIC WHITE SPIKE*

Smooth warm spice undertones of spice, Integrated oak and fruit create a lingering subtle finish, Hint of caramel.

The classic white spike is a white chocolate truffle filed with a rich ganache & classic whipped cream.

02

KLIPDRIFT PREMIUM *TURKISH DELIGHT CHOC*

Soft with caramel, dark dried fruit, milk chocolate and red berry compote. Palate: Sweet, stewed stone fruit, nuances of spice.

Finish: Light and sweet with hints of apricot. a Traditional soft rose Turkish delight encased with a soft & creamy milk chocolate coating.

03

HENNESSY VS *BURNT CARAMEL HEART*

This VS (very special) cognac is the quintessential Cognac. Tasting notes: Woody and nutty, with a little sweetness. Develops rounded floral notes, with elements of berries, vanilla spice and plenty of oak later on.

The burnt caramel heart is a creamy milk chocolate coating slightly burnt caramel complementing the 57% dark chocolate that creates a perfect balance of sweet & salty

04

VAN RYN'S 12Y *SALTED MILK CHOCOLATE CARAMEL*

Complex combination of cherries, vanilla and hints of citrus.

Peppery undertones. The salted milk chocolate caramel is a smooth milk chocolate pyramid filled with salted caramel.

05

KWV 15Y *CREAMY CRÈME BRÛLÉE*

AROMA Ripe and dried fruit, plum, cinnamon, citrus, honey, tawny port, vanilla and sweet tobacco.

Taste: Oak, dried fruit, hint of coffee, Crème brûlée, delicate nuances of chocolate, caramel and nuts.

Finish: Elegant, long flavour, velvet soft.

The creamy Crème brûlée is a smooth white chocolate cup with a Crème brûlée filling topped with crunchy caramel bits.

THE FEATHER HILL

GIN & NOUGAT *TASTING*

*SERVING SIZE PER TASTER 25ML *SERVED WITH TONIC OR ZERO SUGAR TONIC WATER

01

MALFY CON ARANCIA

ORANGE PEEL AND APRICOT NOUGAT

Aromas of citrus fruits. The palate has a refreshing citrus sweetness, with a touch of vanilla and grapefruit in the background. Juniper comes through on the finish to balance the intense orange sweetness.

02

MIRARI PINK DAMASK

CRANBERRY AND ROSE NOUGAT

Rose, turkish delight and citrus zest. Palate: Sweet, turkish delight, perfumy. Finish: Floral and sweet with musk sweet undertones.

03

SIX DOGS BLUE

BLUE LIQUORICE AND FLOWER NOUGAT

A classic dry Gin with hints of freshly cut lucerne and Rose Pelargonium. Blue is the new Pink! Tasting notes: Herbaceous coriander, plenty of floral complexity and tart mandarin dominate, with touches of bright juniper and a hint of citrus.

04

CAPE TOWN ROOIBOS RED

ROOIBOS AND CHOCOLATE NOUGAT

Strong rooibos notes complement the smokier notes with softer orange hints with a whisper of fermenting hay.

Palate: Smoked tea flavours support the medley of botanical flavours.

05

CRUXLAND WINTER TRUFFLE

BEETROOT AND PISTACHIO NOUGAT

Cruxland Gin infused with Black Winter Trufles is a tantalising combination of warm spice, citrus and floral finished off with the infusion of Black Winter Truffles which adds to the earthy notes.

THE FEATHER HILL TEQUILA & SOURS *TASTING*

*SERVING SIZE PER TASTER 25ML *SERVED WITH STILLWATER TO DILUTE SHOULD IT BE YOUR PREFERENCE

01

OLMECA SILVER
LEMON CURD

Herbal aroma of green pepper, combining to feature a delicate citrus finish. However, the taste note presents more of a sweet, mellow feel with a soft, slightly smoky finish.

02

JOSE CUERVO REPOSADO
PINEAPPLE, TABASCO AND LEMON JUICE

Jose Cuervo Traditional Reposado has a dusty agave and grilled pineapple aroma with soft vanilla and zingy peppery notes on the palate followed by a dry cocoa accent on the finish.

03

EL JIMADOR BLANCO
JELLY SOUR WORMS

Hints of green wood, zesty grapefruit and apple peel, with lots of distinct agave. Palate Manuka honey and roasted agave notes, balanced by a hint of lemon, grapefruit, a little rosemary and continuing spice. Finish Warming and spiced, with more of those citrus and agave flavours persisting.

04

CACTUS JACK BUBBLEGUM
SOUR WOBBLE STRIP CANDY

The flavour of Cactus Jack Bubblegum Tequila Sours is sweet and fruity, with notes of bubblegum and citrus. The taste of tequila is still present but is subtle and blends well with the sweetness of the flavour. Mouth feel: This tequila has a smooth and silky mouthfeel, with a refreshing and tangy nish.

05

DON JULIO REPOSADO
LEMON SEGMENT BRÛLÉE

Don Julio Reposado Tequila offers big notes of cooked agave complimented by oak, vanilla and black pepper. Beginning with their much loved Blanco - Don Julio Reposado Tequila is aged for eight months in American white-oak barrels.

THE FEATHER HILL WHISKEY & CHEESE *TASTING*

ALL THE WHISKEYS ARE SERVED WITH SEASONAL INDEZI GOURMET CHEESE. THE CHEESE MIGHT VARY FROM SEASON AND AVAILABILITY

**SERVING SIZE PER TASTER 25ML*

01

BAIN'S SINGLE GRAIN

Palate Soft and well-rounded with continued vanilla cream. Fresh pear, banana and hints of cardamom and oak. Finish The sweet citrus peels return, along with a little bit of meadowsweet.

02

JACK DANIEL'S HONEY

The flavours remain rich and dark, with sweet milky coffee, dark chocolate and demarara sugar lightened by some candied lemon hints. There's also, as you might expect, a rich and sweet honey undertone beneath it all – lightly pungent and floral, with a real honey flavour.

03

JOHNNIE WALKER BLONDE

Nose Fresh, ripe berries, silky vanilla, soft malt, and toffee. Palate Toffee apple, more vanilla sweetness, buttery popcorn, and chewy caramels. Finish Soft, light citrus, apple pastry with a dusting of icing sugar.

04

ARDBEG 10 YEARS

Very soft, mellow entry, then the spices and peat come through in a big way. Powerful, but with a balancing sweetness. Great length. It's easy to see why this is so popular – spicy, sweet, and above all, smoky. A great dram, well balanced, and with a lot going on.

05

GLENFIDDICH 15 YEARS

Silky smooth, revealing layers of sherry oak, marzipan, cinnamon and ginger. Full-bodied and bursting with flavour. An intriguingly complex aroma. Sweet heather honey and vanilla fudge combined with rich dark fruits. Satisfyingly rich with lingering sweetness.

THE FEATHER HILL WINE & CANAPÉ *TASTING*

**SERVING SIZE PER TASTER 50ML*

01

PROTEA SAUVIGNON BLANC

SMOKED MACKEREL MOUSSE CHOUX PUFF

The wine's crisp acidity cuts through the rich, creamy texture of the mousse, refreshing the palate with each sip and balancing the dish's richness. Its citrus and herbaceous undertones complement the delicate smokiness of the salmon and the creamy texture of the mousse, creating a harmonious flavour combination that enhances both the wine and the canape enjoyed together.

02

HAUTE CABRIÈRE CHARDONNAY PINOT NOIR

BISCUIT, CHEESE AND HOT HONEY DRIZZLE

The wine's Chardonnay component brings forth notes of ripe orchard fruits and a creamy texture, complementing the richness of the cheese. Meanwhile, the Pinot Noir adds red berry fruitiness and a hint of spice, which harmonises beautifully with the sweet and spicy notes of the hot honey. Together, the wine's balanced acidity and smooth mouthfeel cleanse the palate after each bite of the savoury cheese and biscuit, while also enhancing the complex flavours of the honey. This pairing creates a delightful synergy where each element—wine, cheese, biscuit, and honey—enhances the other, resulting in a satisfying and memorable tasting experience.

03

GUARDIAN PEAK MERLOT

LAMB ROAST PATE, CARAMELISED ONION, BRUSCHETTA

The wine's medium to full body, ripe dark fruit flavours, and soft tannins harmonise with the rich, savoury essence of the lamb pate. The caramelised onions adds a sweet and savoury dimension that contrasts nicely with the Merlot's fruitiness, creating a balanced palate experience. The wine's hints of spice and earthiness further complement the depth of flavours in the dish, while its smooth texture and moderate acidity refresh the palate between bites. Overall, this pairing showcases how the Merlot's flavour profile enhances the richness of the lamb and the complexity of the caramelised onions, resulting in a satisfying and cohesive tasting experience.

04

THELEMA MOUNTAIN RED

VENISON FILLET AND MUSHROOM SAUCE

The wine's bold fruit flavours, which often include dark berries and plums, complement the rich, gamey taste of venison. Its structured tannins provide a firm backbone that matches well with the meat's texture, while hints of spice and earthiness in the wine harmonise with the savoury mushroom sauce. Together, the wine and canape create a harmonious balance of flavours and textures, enhancing the tasting experience with each sip and bite.

05

JAKKALSVLEI HANEPOOT

GOURMET VANILLA MARSHMALLOW

This fortified wine offers intense floral and honey notes that beautifully complement the delicate vanilla flavours of the marshmallow. The Hanepoot's rich, honey-like texture envelops the palate, enhancing the marshmallow's creamy consistency and amplifying its sweetness. Its balanced acidity ensures the pairing remains enjoyable without overwhelming the dessert, while its lingering finish leaves a delightful aftertaste that encourages another bite of the marshmallow. Together, they create a harmonious union of complementary flavors and textures, making this pairing a memorable and indulgent treat.

THE FEATHER HILL

COCKTAIL & SPRING ROLL *TASTING*

**SERVING SIZE PER TASTER 150ML*

01

LONG ISLAND ICE TEA

VEGETABLE SPRING ROLL

The Long Island iced tea, or Long Island ice tea, is an IBA official cocktail, typically made with vodka, tequila, light rum, triple sec, gin, and a splash of cola. Despite its name, the cocktail does not typically contain iced tea, but is named for having the same amber hue as iced tea.

Main alcohol: Vodka, Tequila, Gin, Rum, Triple sec

02

OLD FASHIONED

CHICKEN SPRING ROLL

The old fashioned is a cocktail made by muddling sugar with bitters and water, adding whiskey or sometimes brandy, and garnishing with an orange slice or zest and a cocktail cherry. It is traditionally served with ice in an old fashioned glass.

Main alcohol: Whiskey

03

APPLE MARTINI

BOBOTIE SPRING ROLL

An apple martini is a cocktail containing vodka and one or more of apple juice, apple cider, apple liqueur, or apple brandy. It is not a true martini, but is one of many drinks that incorporate the term martini into their names.

Main alcohol: Vodka

04

COSMOPOLITAN

CHOC NUT FUDGE SPRING ROLL

A cosmopolitan, or, informally, a cosmo, is a cocktail made with vodka, Cointreau, cranberry juice, and freshly squeezed or sweetened lime juice. The cosmopolitan is a member of the Gimlet family of cocktails.

Main alcohol: Vodka

05

TEQUILA SUNRISE

CAMEMBERT AND FIG SPRING ROLL

The tequila sunrise is a cocktail made of tequila, orange juice, and grenadine syrup. The drink is served unmixed in a tall glass. The modern drink originates from Sausalito, California, in the early 1970s after an earlier iteration created in the 1930s in Phoenix, Arizona.

Main alcohol: Tequila

THE FEATHER HILL BUBBLY & ICE-CREAM *TASTING*

**SERVING SIZE PER TASTER 75ML *MINIMUM OF 10 PEOPLE REQUIRED*

01

ANNABELLE CUVEE BLANCHE SPARKLING WINE
COCONUT AND PEACH SORBET

This effortlessly drinkable semisweet cuvée has floral Muscat flavours on the nose as well as exotic tropical notes. Luscious litchi, peach and pineapple flavours linger onto the palate and through to the refreshing, crisp finish.

02

ANNABELLE CUVÉE ROSÉ SPARKLING WINE
STRAWBERRY AND ROSE ICE CREAM

This easy-drinking sparkling rosé exudes aromas of strawberry, candyfloss, floral notes & litchi. The palate is elegant and well-balanced with fresh berries, a refreshing acidity and full-flavoured finish that leaves you wanting more.

03

VALDO ICE PROSECCO
HONEYCOMB AND PEAR ICE CREAM

Nose: An intense, fruity nose with nuances ranging from apple to apricot and mixed fruit salad.

Palate: A persistent and rounded palate. Lovely notes of apples and pear.
Finish: A pleasant and sweet finish, with notes of ripe nectarines and honey

04

GRAHAM BECK BRUT MÉTHODE CAP CLASSIQU
VANILLA AND SALTED CARAMEL ICE CREAM

Light yeasty aromas, limey fresh fruit on the nose and rich creamy complexity on the palate. The exceptionally fine mousse contributes the freshness and finesse.

05

SIMONSIG SATIN NECTAR ROSE, METHOD CAP CLASSIQUE *DARK CHOCOLATE AND RASPBERRY ICE CREAM*

With a delightful salmon colour, this vibrant Simonsig Kaapse Vonkel Satin Nectar Rosé has an elegant bubble and persistent mousse. Delicate bouquet of strawberries and cranberries accompanied with subtle floral notes. Harmonious and silky bubbles followed through with a crisp finish

TERMS AND CONDITIONS:

1. Please allow 20 min for preparation before your tasting. We want to ensure the best tasting experience possible.

2. No alcohol will be served to persons under the age of 18. We reserve the right to refuse service to anyone who cannot provide valid identification.

3. Guests are encouraged to drink responsibly. We reserve the right to stop serving any guest who appears to be intoxicated.

4. Pre-bookings require at 50% deposit.

5. Cancellations must be made at least 24 hours in advance to avoid a cancellation fee of 100%.

6. Please inform our restaurant admin and service ambassadors of any allergies.

7. By participating in the tasting, you acknowledge that you are doing so at your own risk. The Feather Hill is not liable for any injuries or damages resulting from your participation.

8. We recommend using a designated driver or alternative transportation if you plan to consume alcohol.

9. We reserve the right to modify these terms and conditions at any time. Changes will be posted on our website, and your continued participation constitutes acceptance of the updated terms.

10. These terms and conditions shall be governed by and construed in accordance with the laws of South Africa.

11. For questions or concerns regarding these terms and conditions, please contact us at:
mananger@thefeatherhill.co.za