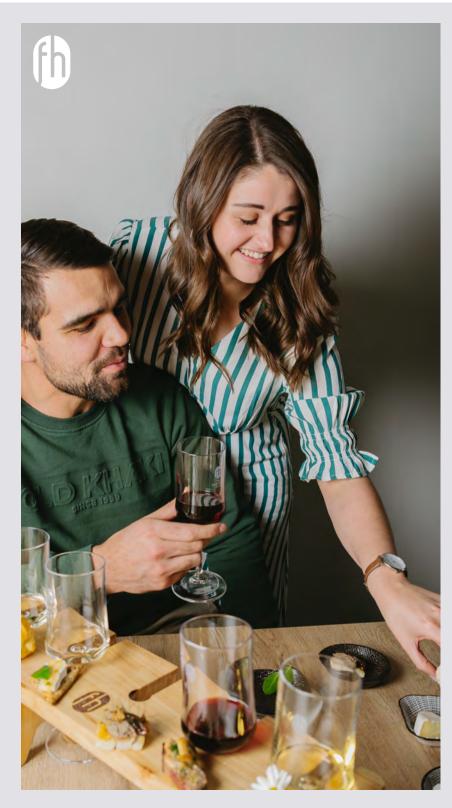
THE FEATHER HILL

TASTING MENU

2025



TASTING MENU

Of BRANDY & CHOCOLATE R275 PP *SERVED WITH STULMATED TO DULL

*SERVED WITH STILLWATER TO DILUTE SHOULD IT BE YOUR PREFERENCE

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

O2 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 *SERVED WITH STILLWATER TO DILUTE SHOULD IT BE YOUR PREFERENCE

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

Of 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 PATE, CARAMELISED ONION, BRUSCHETTA THELEMA MOUNTAIN RED VENISON FILLET AND MUSHROOM SAUCE JAKKALSVLEI HANEPOOTGOURMET 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

R275 PP

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OF BUBBLY & ICE-CREAM

*MINIMUM 10 PEOPLE REQUIRED

ANNABELLE CUVEE BLANCHE SPARKLING WINE COCONUT AND PEACH SORBET

ANNABELLE CUVEE ROSÉ SPARKLING WINE STRAWBERRY AND ROSE 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.



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





*SERVED WITH TONIC OR ZERO SUGAR TONIC WATER



THE FEATHER HILL



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





ALL THE WHISKEYS ARE SERVED WITH SEASONAL INDEZI GOURMET CHEESE. THE CHEESE MIGHT VARY FROM SEASON AND AVAILABILITY *SERVING SIZE PER TASTER 25ML





*SERVING SIZE PER TASTER 50ML

PROTEA SAUVIGNON BLANC SMOKED MACKEREL MOUSSE CHOUX PUFF

01

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.



O2 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 amolifving it's sweetness.

It's 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.

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*SERVING SIZE PER TASTER 150ML





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UVÉE ROS

*SERVING SIZE PER TASTER 75ML

JVÉE BLANCH

*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. Lusciouslitchi, peach and pineapple flavours linger onto the palateand through to the refreshing, crisp finish.

02

ANNABELLE CUVEE 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

0

04

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

VALDO

See

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

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

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GRAHAM BECK

BRUT

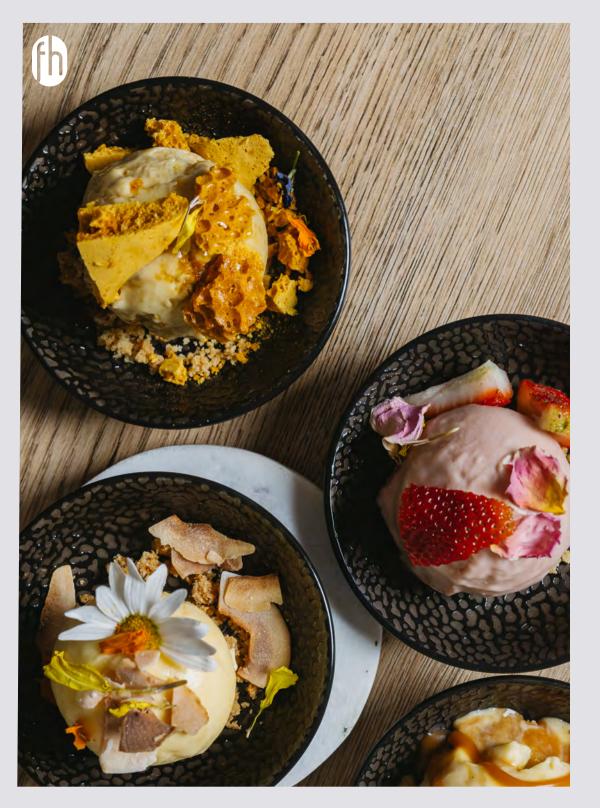
05 SIMONSIG SATIN NECTAR ROSE, METHOD CAP CLASSIQUE DARK CHOCOLATE AND RASPBERRY ICE CREAM

With a delightful salmon colour, this vibrant Simonsig Kaapse Vonkel Satin Nectar Rosé has an elegant bubble and persistent mousse.

Delicate bouquet of strawber-ries and cranberries accompanied with subtle floral notes. Harmonious and silky bubbles followed through with a crisp

+++ SIMONSIG

Raguese Vonke



TERMS AND Conditions:

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

2. No alcohol will be served to people 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 a 50% deposit.

5. Cancellations must be made at least 24h 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.

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