



THE
FEATHER
HILL

TASTING MENU

2026



TASTING MENU

01 BRANDY & CHOCOLATE

R300 PP *SERVED WITH STILL WATER TO DILUTE
SHOULD IT BE YOUR PREFERENCE

BRANDEFYN
MILKTART SPIKED TRUFFLE

KLIPDRIFT PREMIUM
TURKISH DELIGHT CHOC

HENNESSY VS
DARK CHOC MOUSSE PYRAMID

VAN RYN'S 12Y
SALTED MILK CHOC CARAMEL

KWV 15Y
STRAWBERRY CHEESECAKE

02 GIN & NOUGAT

R300 PP *SERVED WITH TONIC WATER

MALFY CON ARANCIA
ORANGE PEEL AND APRICOT NOUGAT

MIRARI PINK DAMASK
CRANBERRY AND ROSE NOUGAT

SIX DOG BLUE
BLUE LIQURICE AND FLOWER NOUGAT

CAPE TOWN ROOIBOS RED
ROOIBOS AND CHOCOLATE NOUGAT

CRUXLAND WINTER TRUFFLE
BEETROOT AND PISTACHIO NOUGAT

03 TEQUILA & SOURS

R275 PP *SERVED WITH STILLWATER TO DILUTE
SHOULD IT BE YOUR PREFERENCE

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

R325 PP

BAIN'S SINGLE GRAIN

JACK DANIEL'S HONEY

JOHNNIE WALKER BLONDE

ARDBEG 10 YEARS

GLENFIDDICH 15 YEARS

SEASONAL CHEESE

05 WINE & CANAPÉ

R275 PP *MINIMUM 4 PEOPLE REQUIRED

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 HANEPOOT
GOURMET VANILLA MARSHMALLOW

06 COCKTAIL & SPRING ROLL

R275 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 CUVÉE BLANCHE SPARKLING WINE
COCONUT AND PEACH SORBET

ANNABELLE CUVÉE ROSÉ SPARKLING WINE
STRAWBERRY AND ROSE ICE CREAM

VALDO ICE PROSECCO
HONEYCOMB AND PEAR ICE CREAM

GRAHAM BECK BRUT CAP CLASSIQUE
VANILLA AND SALTED CARAMEL ICE CREAM

SIMONSIG SATIN NECTAR ROSE, 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 STILL WATER TO DILUTE SHOULD IT BE YOUR PREFERENCE

01

BRANDEFYN MILK TART SPIKED TRUFFLE

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

The milk tart spike is a white chocolate truffle filled with a rich ganache & cinnamon.

02

KLIPDRIFT PREMIUM TURKISH DELIGHT CHOC

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

The turkish delight is light and sweet truffle with hints of apricot. a Traditional soft rose flavour. Turkish delight encased with a soft & creamy milk chocolate coating.

03

HENNESSY VS DARK CHOC MOUSSE PYRAMID

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 dark choc mousse is a creamy dark chocolate coating, filled with rich and creamy chocolate mousse

04

VAN RYN'S 12Y SALTED MILK CHOC 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 STRAWBERRY CHEESECAKE

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 strawberry cheesecake is a smooth white chocolate with a cheesecake filling topped with strawberry powder.





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 and 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 lucern 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 smoked notes with softer orange hints with 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 truffles is tantalising combination of warm spice, citrus and floral. Finished of 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 STILL WATER 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 smoked 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. Plate 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: The tequila has a smooth and silky mouthfeel, with a refreshing and tangy finish.

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 meadow sweet.

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 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 dusting of icing sugar.

04

ARBEG 10Y

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.

05

GLENFIDDICH 15Y

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. Satisfying 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. It's citrus and herbaceous undertones complement the delicate smokiness of the mackerel and the creamy texture of the mousse, creating a harmonious flavour combination that enhances both the wine and the canapé enjoyed together.

02

HAUTE CABIÈRE CHARDONNAY PINOT NOIR BISCUIT, CHEESE AND HOT HONEY DRIZZLE

The wine's Chardonnay component brings forth notes of ripe orchard fruits and 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 canapé 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 Haneboot's rich, honey-like texture envelops the palate, enhancing the marshmallow's creamy consistency and amplifying its 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 complimentary flavour 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 Ice tea, is a 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 hue as iced tea.

Main alcohol: Vodka, Tequila, Gin, Rum, Triple Sec.

02

OLD FASHIONED CHICKEN SPRING ROLL

The old fashioned is a cocktail by muddling sugar with bitters and water, adding whiskey or sometimes brandy, and garnishing with an orange slice or zest and 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 with 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 1970's after an earlier iteration created in the 1930's 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 CUVÉE BLANCHE SPARKLING WINE COCONUT AND PEACH SORBET

This effortlessly drinkable semisweet cuvee 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 rose 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 leave 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 CAP CLASSIQUE 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 to the freshness and finesse.

05

SIMONSIG SATIN NECTAR ROSÉ CAP CLASSIQUE DARK CHOCOLATE AND RASPBERRY ICE CREAM

With a delightful salmon colour, this vibrant Simonsig Kaapse Vonkel Satin Nectar Rose 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:

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

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.

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

Pre-bookings require a 50% deposit.

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

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

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 damage resulting from your participation.

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

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.

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

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