

GP

ME
TASTING ROOM
NU



WINE TASTING OPTIONS

ANGELS TEARS TASTING R155 PP (5 WINES)

AT Sauvignon Blanc, AT Muscat, AT Rosé, AT Merlot / Cab Red Blend,
AT Pinotage

GRANDE PROVENCE PREMIUM TASTING R190 PP (6 WINES)

GP Sauvignon Blanc, GP Chenin Blanc, GP Chardonnay, GP Merlot,
GP Cabernet Sauvignon, GP Shiraz

FLAGSHIP TASTING R190 PP (3 WINES)

TGP White, TGP Red, Amphora

CURATED TRAM TASTING R135 PP (4 WINES)

GP Sauvignon Blanc, GP Chenin Blanc, GP Merlot, GP Cabernet Sauvignon

WINE PAIRING OPTIONS

DRESSED OYSTER PAIRING - R255

3 Oysters + MCC

ANGELS TEARS & NOUGAT PAIRING - R225

4 Nougat + 4 wines

(Non-Alcoholic - R230 paired with Appletizer/grapetizer)

CAPE HERITAGE PAIRING - R210

*3 x Gologappa's filled with Snoek, Biltong & Milk Tart
Chardonnay, Cabernet Sauvignon & Muscat de Alexandrie*

SWEET TOOTH PAIRING - R170 (NON-ALCOHOLIC)

*Hot Chocolate paired with Valrhona chocolate brownie & a lemon curd
macaroon*



TWO 2 TANGO PLATTERS

(sharing per 2 guests)

CHEESE PLATTER - R295

Local cheese | preserves | olives | hummus | onion marmalade |
grapes | spiced mixed nuts | dry fruit
served with pretzels, bread sticks, melba toast & ciabatta bread

CHEESE & CHARCUTERIE PLATTER - R420

Local cheese | charcuterie | preserves | olives | hummus | onion
marmalade | grapes | spiced mixed nuts | dry fruit
served with pretzels, bread sticks, melba toast & ciabatta bread

FRESH OYSTERS

THREE OYSTERS - R120

SIX OYSTERS - R245

HAPPY HOUR {17H00-18H00} - R316

6 oysters with a glass of MCC