

**PORTO
BELLO**
ITALIAN KITCHEN


BEYERSKLOOF



PEAR & WALNUT SALAD

Red wine poached pear with fresh rocket, spiced walnuts
crispy pancetta, blue cheese cream

BEYERSKLOOF CHENIN PINOTAGE

LAMB RAVIOLI

Pulled lamb pasta pockets served with a rich ragu, butternut cream & roast carrots

BEYERSKLOOF TRAILDUST

KUDU MEDALLIONS

Seared Kudu filet medallions, Piedmont polenta chip, roasted red peppers
glazed onion, ground black pepper & red wine jus

BEYERSKLOOF SYNERGY

DARK CHOCOLATE TORTE

Decadent dark chocolate torte serve with blueberry compote, black sesame brittle

BEYERSKLOOF PINOTAGE RESERVE

21 MAY 2024 | R495.00 PER PERSON | BOOKINGS ARE ESSENTIAL

*the
pinotage
story*

"Within a mere 30 years – one generation – Beyerskloof has become synonymous with South Africa's heritage varietal, Pinotage.

It all started with a vineyard, planted at a small home farm off the Koelenhof road in Stellenbosch, bought in 1988. It was at this historic moment, when Beyers Truter dug his hands into the soil to plant the first vines, that an iconic story was set in motion.

A few years later in 1995, the first Beyerskloof Pinotage was produced and bottled, and one year later it went on to win the first of many Absa Top 10 Pinotage awards."