



CAPE POINT

VINEYARDS

FUNCTIONS MENU

MENU LINKS

CANAPÉS

BITES FOR COCKTAILS AND ARRIVALS

GRAZING & ROAMING

SUSHI · OYSTERS · CHEESE & CHARCUTERIE · BOWL FOOD

BRAAI MENU

RELAXED, COMMUNAL DINING FROM THE FIRE

PLATED MEALS

SEATED DINING FOR YOUR CELEBRATION

LIVE COOKING

INTERACTIVE FOOD STATIONS

MIDNIGHT SNACKS

LATE-NIGHT FAVOURITES

KIDS MENU

SOMETHING FOR OUR YOUNGER GUESTS



CAPE POINT
VINEYARDS

CANAPÉS

AND FLOATING SNACKS



CANAPÉS

FROM THE OCEAN

YELLOWTAIL GOLGAPPA

Yellowtail tartare, lime aioli, Dijon, caper berry and garden herbs

NAMIBIAN CRAB CLAW

Lime aioli, tomato jam and pickled ginger

CAPE FISH CAKE

Linefish and smoked snoek, preserved lemon, caper and herb aioli

SAUVIGNON BLANC VICHYSOISE

Smoked snoek, chive oil and potato crisp

All prices are valid until April 2027, include 15% VAT and exclude 12.5% gratuity.



FROM OUR GARDEN

COMPRESSED WATERMELON (V+)

Cucumber, Cape gooseberry, mint and Sauvignon Blanc dressing

CHARRED BEETROOT TARTLET (V)

Whipped feta, toasted seeds and garden herb oil

AUBERGINE INVOLTINI (V)

Smoked labneh, preserved lemon and garden herbs

CAPE CHEESE CROSTINI (V)

Citrus marmalade and toasted walnut

PARMESAN & TRUFFLE POLENTA CHIP (V)

Roasted garlic aioli

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FROM THE LAND

MINI BEEF WELLINGTON

Mushroom duxelles and Pinotage jus

SPRINGBOK CROQUETTE

Pickled gooseberry and buchu aioli

CAPE-SPICED CHICKEN SKEWER

Apricot and coriander glaze

LAMB & PRESERVED LEMON TARTLET

Slow-cooked lamb, preserved lemon and rosemary

R 205 SELECTION OF 5

R 135 SELECTION OF 3

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CAPE POINT
VINEYARDS

GRAZING & ROAMING

STATIONS OR ROAMING BITES



SUSHI

DESIGNED FOR 10 GUESTS

THE CLASSICS

Rainbow Roll Reloaded (16)
Salmon Roses (12)
Crazy Girl (16)
Tempura Sakura Prawn (16)

R1030

THE CELEBRATION

Rainbow Roll Reloaded (16)
Salmon Roses (12)
Crazy Girl (16)
Tempura Sakura Prawn (16)
Salmon Sashimi (6)
Yellowfin Tuna Sashimi (6)
Salmon Nigiri(6)
Yellowfin Tuna Nigiri (6)
Eight freshly shucked Oysters, served natural (8)

R1900

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FRESH OYSTERS

DESIGNED FOR 10 GUESTS

NAKED

served with lemon, mignonette

R 695

THE TIDES

Low Tide

Sauvignon foam | Cucumber & lime granita

Incoming Tide

Pink grapefruit pearls| Blush coral lace

High Tide

Oyster brine gel| Charred lemon dust |
Toasted brioche crumb

R 850

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CHEESE BOARD

DESIGNED FOR 10 GUESTS

ARTISAN CHEESE SELECTION

Picnic Camembert,
3-month Boerenkaas,
Stanford
Smoked Kwaito

FROM THE BAKERY

Fresh ciabatta
crisp lavash
whipped herb butter
mushroom pâté
onion marmalade
Marinated Olives

R 895

ITALIAN CHARCUTERIE

Prosciutto,
Coppa
Salami rustico

+ R 450



B O W L F O O D

SLOW-BRAISED BEEF

Potato purée, mushroom duxelles and Pinotage jus

SLOW-COOKED LAMB

White bean purée, preserved lemon, courgette and rosemary jus

CAPE-SPICED CHICKEN

Parmesan pap, tomato and corn relish, thyme jus

SAUVIGNON BLANC SEAFOOD RISOTTO

Linefish, mussels, leeks and garden herbs

POTATO GNOCCHI

Charred courgette, lemon beurre noisette, parmesan and toasted almonds

CAPE AUBERGINE & CHICKPEA

Confit tomato, preserved lemon, chickpeas and garden herb oil

R 6 9 5 SELECTION OF 5

R 4 5 0 SELECTION OF 3

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BRAAI MENU

RELAXED, COMMUNAL DINING FROM THE FIRE



WELKOM PLANKIE

145 PER PERSON

Braai broodjie bites
Cape-spiced chicken sosaties
fire-roasted mushrooms
charred peppers & marinated olives
roosterkoek, whipped herb butter & onion marmalade

TUIN PLANKIE

195 PER PERSON

WHIPPED LABNEH,
CHARRED AUBERGINE,
BLISTERED CHERRY TOMATOES
LIGHTLY DRESSED GARDEN LEAVES,
PICKLED RED ONION
CHILLI HONEY
ROOSTERKOEK.

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BRAAI PLANKIE

350 PER PERSON

GRILLED SIRLOIN SLICES
LAMB RIBLETS
CHICKEN WINGS
CHARRED CORN,
FIRE-ROASTED SEASONAL VEGETABLES,
ROOSTERKOEK
CAPE GARDEN CHIMICHURRI

SEE PLANKIE

325 PER PERSON

GRILLED LINEFISH,
PAN-FRIED PRAWNS
BABY CALAMARI,
LEMON & HERB CRUSHED BABY POTATOES,
CHARRED LEMON,
HERB YOGHURT
ROOSTERKOEK

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SIDE DISHES

CHOOSE 2 | R95 PP OR CHOOSE 3 | R125 PP

CHARRED BEETROOT & FETA

GARDEN SALAD

CHARRED CORN RIBLETS

GOLDEN PARMESAN PAP

ONION RINGS

FIRE & FYNBOS FRIES

DANKIE PLANKIE

125 PER PERSON

MINI MALVA PUDDING,

SAUVIGNON BLANC LEMON POSSET

DARK CHOCOLATE POT



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PLATED MEALS

SEATED DINING FOR YOUR CELEBRATION



P L A T E D

TWO COURSES: R540

THREE COURSES: R685

B R E A D B A S K E T - R 9 5

Artisanal ciabatta with herbed salted butter

S T A R T E R S

PLEASE SELECT 2 OPTIONS:

CHEESE SOUFFLÉ

sauvignon blanc velouté, apple and walnut salad

SPRINGBOK CARPACCIO

smoked macadamia, pickled gooseberry, chive, cured egg yolk & buchu dressing

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HOISIN GLAZED PORK BELLY

beetroot & apple purée, charred onion, crackling

PRAWN & CHARRED CITRUS

poached prawns, charred citrus, cucumber, avocado crème,
prawn bisque

SALMON RAVIOLI

leek & Sauvignon Blanc velouté, chive oil, crispy capers

ROAST TOMATO & RED PEPPER SOUP

basil oil, whipped feta, ciabatta crisp

BUTTERMILK SOFT SHELL CRAB (+R65 PP)

lime aioli, tomato soy jam, pickled ginger

PAN ROASTED SCALLOPS (+R200 PP)

bokkom XO, smoked cauliflower foam

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MAINS

PREPARED TO THE CHEF'S RECOMMENDED COOKING TEMPERATURE.

SELECT 2 OPTIONS

DECONSTRUCTED BEEF WELLINGTON

carrot & ginger purée, mushroom duxelles, tenderstem
broccoli, pinotage jus

BILTONG-SPICED RIBEYE

charred vine tomato, whipped feta, crushed summer peas,
Pinotage jus

CRISP-SKINNED CHICKEN BREAST

smoked cauliflower purée, rainbow carrots, baby beet, potato
dauphinoise, thyme jus

PAN-FRIED SALMON

pea & basil purée, grilled mange tout, rainbow beets, fresh
pomegranate & chermoula sauce

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CAPE LINEFISH

charred leeks, crushed baby potatoes, seaweed butter,
Sauvignon Blanc velouté

SLOW-COOKED LAMB SHANK

crushed baby potatoes, charred courgette, preserved lemon
& rosemary jus

FIRE-ROASTED AUBERGINE (V)

smoked labneh, confit tomato, preserved lemon, chickpea,
almond & garden herb oil

BUTTERNUT GNOCCHI (V)

sage butter, whipped feta, candy beets, roasted walnuts

SPINACH & FETA RAVIOLI (V)

butternut velouté, parmesan, crisp sage

DESSERTS

Please select 2:

SAUVIGNON BLANC & CITRUS

Sauvignon Blanc parfait, lemon curd, Cape gooseberry, almond tuile

CHOCOLATE & OLIVE OIL TIRAMISU

dark chocolate, espresso, mascarpone, Cape olive oil, sea salt

WARM CHOCOLATE FONDANT

preserved fig, crème fraiche ice cream

PISTACHIO CHEESECAKE

raspberry centre, almond biscuit

RED WINE POACHED PEAR (V+)

cinnamon & orange sorbet, citrus crumble

CAPE CHEESE SELECTION

three Cape cheeses, crackers, citrus marmalade



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LIVE COOKING

STATIONS



F I R E

90-day aged sirloin, carved from the fire

Cape-spiced chicken

lamb riblets

Cape garden chimichurri, mushroom sauce & Cape fire sauce

O C E A N

Cape linefish cooked over the coals

Sauvignon Blanc mussel pot

Lemon and garlic prawns

charred lemon, herb yoghurt & seaweed butter

G A R D E N

Charred beetroot & whipped feta

Tomato & burrata

Peach & almond salad

Charred baby vegetables

Golden parmesan pap

Fresh ciabatta & lavash

R 895 PER PERSON

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ADD-ONS

ROOSTERKOEK STATION | R145 PP

Fresh roosterkoek cooked and filled to order
Braai Broodjie · Steak & Cheese · Uit die Tuin

WOOD-FIRED PIZZA STATION | R125 PP

A selection of Courtyard pizzas prepared and served from the oven

PAELLA STATION | R165 PP

Cape seafood paella cooked and served from the pan
Prawns · calamari · linefish · saffron rice

DESSERT STATION | R195 PP

Crepe station with a selection of toppings
Chocolate fountain with fresh fruit
Ice Cream sandwich station

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MIDNIGHT SNACKS

LATE-NIGHT FAVOURITES



MIDNIGHT SNACK MENU

R 45 (PER ITEM)

- Homemade beef sliders
- Free range grilled chicken sliders
- Vegetarian sliders
- Lamb kofta with minted cumin yoghurt
- Pulled chicken soft shell tacos
- Cheese & chilli quesadillas
- Toasted cheese sandwiches
- Butternut & cumin arancini
- Bacon mac & cheese

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KIDS MENU



KIDS MENU

R 125 (PER ITEM)

- Panko Crusted deep fried Fish -
served with a portion of chips, lemon wedge and
pink sauce
- Crumbed Chicken Fillets -
served with a portion of chips and pink sauce
- Kids' Margherita -
Fermented dough with fior de latte
- Kids' Mac and Cheese -
cheesy macaroni
- Kids' Fillet Steak -
served with chips and pink sauce

KIDS DESSERT

R 80 (PER CHILD)

- Kids vanilla ice cream served with seasonal fruit

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CAPE POINT VINEYARDS

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