

# *The Wild Fig Restaurant*

*...that country feeling on your doorstep....*

## *Starters*

|                                                                                                                                                             |    |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| Country Pumpkin Soup .....                                                                                                                                  | 44 |
| With roasted pumpkin seeds, cranberries & parsley oil                                                                                                       |    |
| Baked Camembert .....                                                                                                                                       | 68 |
| With honey glazed figs, crushed almonds & fresh thyme.<br>Served with crusty bread                                                                          |    |
| Snail Popcorn .....                                                                                                                                         | 60 |
| Beer battered escargot served with roasted garlic butter                                                                                                    |    |
| Crispy Sardines .....                                                                                                                                       | 48 |
| Deep fried butterflied sardines served with baby greens,<br>fresh salsa verde & a roasted lemon                                                             |    |
| Wild Mushroom Tart .....                                                                                                                                    | 58 |
| Crispy puff pastry with cream cheese & pecorino.<br>Topped with roasted wild mushrooms, red onion, garlic & thyme                                           |    |
| Creamy Duck Livers .....                                                                                                                                    | 60 |
| Pan fried duck livers in a creamy sherry & thyme sauce.<br>Served with char-grilled ciabatta                                                                |    |
| Roasted Bone Marrow .....                                                                                                                                   | 65 |
| Bone marrow brushed & roasted with caper butter.<br>Served with beef fillet tartare & char-grilled ciabatta                                                 |    |
| Charcuterie Platter .....                                                                                                                                   | 95 |
| A selection of free range, quality cured meat with marinated<br>mushrooms, grilled artichoke, lemon feta, olives, tomato<br>chutney & char-grilled ciabatta |    |

## *Salads*

|                                                                                                                                                    |         |
|----------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| Caesar Salad .....                                                                                                                                 | 75 / 95 |
| Whole baby gem lettuce with torn roasted chicken, crispy bacon,<br>pecorino shavings, a soft boiled egg & a creamy anchovy dressing                |         |
| Greek Salad .....                                                                                                                                  | 50 / 75 |
| Mixed leaves with tomato, cucumber, red onion, green pepper,<br>feta, calamata olives & fennel. Dressed with balsamic vinaigrette                  |         |
| Fennel & Orange Salad .....                                                                                                                        | 65 / 85 |
| Thinly sliced fennel bulb & radish with orange segments, olives &<br>walnuts. Scattered with dill & dressed with a zesty parsley lemon<br>dressing |         |

## *Pasta / Risotto*

|                                                                                                                                       |     |
|---------------------------------------------------------------------------------------------------------------------------------------|-----|
| Spicy Chorizo & Chicken Pasta .....                                                                                                   | 98  |
| Fettuccine pasta tossed in a piquant tomato sauce, with slices of chorizo & chicken breast, crumbled feta & salsa verde               |     |
| Creamy Lemon Chardonnay Risotto .....                                                                                                 | 115 |
| Topped with char-grilled artichokes, porcini mushrooms & crushed, roasted walnuts. Sprinkled with micro greens, pecorino & lemon zest |     |
| Slowly Braised Karoo Lamb Ragout .....                                                                                                | 125 |
| Slowly braised lamb shoulder, shredded & served with fresh pappardelle pasta. Topped with a mint & chilli dressing                    |     |

## *Main Courses*

|                                                                                                                                       |     |
|---------------------------------------------------------------------------------------------------------------------------------------|-----|
| Salmon & Sweet Potato Fish Cakes .....                                                                                                | 125 |
| Served with a lemon & chilli aioli, pickled cucumber & baby greens                                                                    |     |
| Creamy Butter Chicken Curry .....                                                                                                     | 120 |
| Sprinkled with almonds, served with basmati rice & a poppadom                                                                         |     |
| Chicken & Wild Mushroom Pie .....                                                                                                     | 105 |
| Comfort food at its best, baked to perfection in our home-made pastry                                                                 |     |
| Crispy Roast Duck .....                                                                                                               | 165 |
| Served with an orange & Van der Hum sauce                                                                                             |     |
| Pork Belly .....                                                                                                                      | 155 |
| Sous vide pork belly served with miso carrot puree, roasted baby rainbow carrots, prawn fritter & a pork & marsala jus                |     |
| Greek Lamb in Phyllo Pastry .....                                                                                                     | 155 |
| Cubes of lamb, red onion, aubergine, feta, baby spinach, lemon zest & garlic baked in phyllo pastry. Served with minted greek yoghurt |     |
| Lamb Shank .....                                                                                                                      | 165 |
| Lamb so tender it falls off the bone, slow cooked in a red wine jus with carrot, celery, onion & fresh herbs, served on a bed of mash |     |
| Grilled Rib Eye Steak .....                                                                                                           | 155 |
| With a red wine & thyme butter and a roasted red onion tart tian                                                                      |     |
| Springbok Hot Pot .....                                                                                                               | 145 |
| Springbok goulash slowly stewed with carrots & mushrooms in a red wine & thyme jus. Topped with creamy pecorino & rosemary polenta    |     |
| Braised Leg of Rabbit .....                                                                                                           | 145 |
| Red wine braised rabbit leg served with pearl onions, field mushroom, crispy Pancetta & a rich red wine jus                           |     |
| Ratatouille Bake .....                                                                                                                | 95  |
| Oven baked courgette, aubergine, red pepper & onion served with a rich tomato concasse. Topped with pine-nuts & fresh basil           |     |



## *Champagne & Sparkling Wine*

|                                                                                                                                                                                                                                                           |              |                         |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------|-------------------------|
| <b>Taittinger Brut Reserve NV</b>                                                                                                                                                                                                                         | Champagne    | <b>R950</b>             |
| An expressive nose, delivering fragrances of fruit & brioche. The palate is lively, fresh & crisp. A delicate wine with flavours of fresh fruit & honey.                                                                                                  |              |                         |
| <b>Plaisir de Merle Grand Brut MCC 2013</b>                                                                                                                                                                                                               | Paarl        | <b>R339</b>             |
| Delicately layered with flavours of toast & ripened fruit. A foamy mouth feel complimented with crisp green apple freshness imparted by the Chardonnay, with dark flavours of Pinot Noir fruit tingling the taste buds. A long, lingering, mature finish. |              |                         |
| <b>Pongracz NV</b>                                                                                                                                                                                                                                        | Franschoek   | <b>R223</b>             |
| Clean & crisp on the palate with a well balanced acidity. A foaming & consistent mousse with classic yeast & biscuit character, culminating in a full & fruity finish. 60% Pinot Noir, 40% Chardonnay.                                                    |              |                         |
| <b>Villiera Tradition Brut Rose</b>                                                                                                                                                                                                                       | Stellenbosch | <b>R219</b>             |
| A vivacious, yet elegant Brut Rose, combining full, rich flavours of Pinot Noir, graceful butteriness of Chardonnay with Pinotage providing the colour. A long, flavourful finish.                                                                        |              |                         |
| <b>Villiera Tradition Brut</b>                                                                                                                                                                                                                            | Stellenbosch | <b>R219</b>             |
| An intriguing blend of Chardonnay, Pinot Noir & Pinotage made in the "Methode Cap Classique" style. Displays a balanced yeasty complexity whilst retaining a fresh zestiness that is a result of crisp acidity & rich fruit                               |              | <b>R45</b><br>Per glass |
| <b>J C Le Roux Sauvignon Blanc 2015</b>                                                                                                                                                                                                                   | Stellenbosch | <b>R135</b>             |
| A powerful Sauvignon Blanc. Refreshing & lively with a good balance between fruit & acidity.                                                                                                                                                              |              |                         |
| <b>J C Le Roux Le Domaine</b>                                                                                                                                                                                                                             | Stellenbosch | <b>R120</b>             |
| Low in alcohol with a mouth-filling sweetness, this delightful sparkling wine comes alive on the palate with all the finesse & freshness of Sauvignon Blanc intertwined with the gentle sweetness of Muscadell.                                           |              |                         |

# *White Wine*

## *Chardonnay*

### Hartenberg Chardonnay 2014

Elegant creamy tones balanced out with refreshing citrus notes.  
A cool vintage showcasing this varietal's elegance.

Stellenbosch R259

### Durbanville Hills Rhinofields Chardonnay 2014

A full-bodied Chardonnay with aromas of zesty tropical fruits  
& butterscotch carrying through onto the palate, backed by  
well integrated wood.

Durbanville R219

### The Winery of Good Hope Chardonnay 2016

An unoaked Chardonnay that sets out to give you an easy drinking  
yet classy wine. The wonderful citrus zest & mineral tang of its  
aromatics are bedded in the fruit & seductive texture.

Western Cape R159  
Per glass R40

## *Chenin Blanc*

### Villiera Barrel Fermented Chenin Blanc 2014

Tropical fruit with a hint of pineapple, citrus, vanilla & honey.  
The oak plays a supporting role with subtle spice.  
Full bodied with a creamy balance.

Stellenbosch R240

### The Winery of Good Hope Chenin Blanc 2016

This bush vine Chenin Blanc has flavours of citrus, sherbet & flint with  
plenty of leesy mouth feel, finishing with refreshing lime & mineral length.

Stellenbosch R159  
Per glass R40

## *Sauvignon Blanc*

### Twin Islands Sauvignon Blanc 2014

New Zealand R350

The palate is crisp & intense, indulging you with grapefruit flavours & hints of fresh coriander & thyme which lead to a mouth watering & zesty finish.

### Plaisir de Merle Sauvignon Blanc 2016

Western Cape R205

Fresh & crisp with green peppers, melons & figs. Full & rich in the mouth with a long lingering after-taste.

### Mulderbosch Sauvignon Blanc 2015

Western Cape R185

Beautifully crisp, clean colour with a fresh green hue. Classic notes of gunflint, graphite & elderflower aromatics balanced by fresh green figs & zesty grapefruit.

### Neethlingshof Sauvignon Blanc 2016

Stellenbosch R125

A medium bodied, dry white wine. Grassy, tropical bouquet with gooseberry & grapefruit undertones.

Per glass R38

## *Blended Whites & Other Cultivars*

|                                                                                                                                                                                                             |                |             |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|-------------|
| <b>Cape Rock GVR 2014</b>                                                                                                                                                                                   | Olifants River | <b>R224</b> |
| Ripe summer fruit flavours & good acidity are complimented by excellent texture & complexity; a perfect accompaniment to mildly spicy dishes.                                                               |                |             |
| <b>Mellasad 'Enigma' White Pinotage 2009</b>                                                                                                                                                                | Paarl          | <b>R163</b> |
| That's right, a white Pinotage! By whole bunch pressing immediately after picking none of the skin colour is retained in the juice. Slightly creamy, nutty character with tropical fruit & banana flavours. |                |             |
| <b>Snow Mountain Chardonnay/Pinot Noir 2015</b>                                                                                                                                                             | Western Cape   | <b>R152</b> |
| This Chardonnay, Pinot Noir blend is handmade in a classical style and exudes flavours of lime and citrus.                                                                                                  |                |             |
| <b>Gabriëlskloof Rosebud 2016</b>                                                                                                                                                                           | Bot River      | <b>R140</b> |
| An off-dry Rosé with a crisp, lively mouth feel complimented with a juicy, sweet-tart berry fruit & a moreish mineral, peppery finish.                                                                      | Per glass      | <b>R39</b>  |
| <b>Neethlingshof Gewürztraminer 2016</b>                                                                                                                                                                    | Stellenbosch   | <b>R129</b> |
| Turkish delight, rose petals & hints of jasmine & honeysuckle on the nose. Off dry with an abundance of litchi. A well balanced finish.                                                                     | Per glass      | <b>R38</b>  |
| <b>Buitenverwachting Buiten Blanc 2016</b>                                                                                                                                                                  | Coastal        | <b>R125</b> |
| A full bodied Sauvignon Blanc based blend with tropical fruit flavours & fresh minerality. Gooseberry, green melon & hints of green pepper on the palate.                                                   |                |             |
| <b>Kupferberger Auslese</b>                                                                                                                                                                                 | Western Cape   | <b>R115</b> |
| A blend of Chenin Blanc, Sauvignon Blanc & Riesling, straw yellow in colour with citrus & grapefruit aromas. A sweet, fruity & buttery palate.                                                              | Per glass      | <b>R35</b>  |

# *Red Wine*

## *Cabernet Sauvignon*

### De Bos Cabernet Sauvignon 2014

Elegant raspberry, blackberry & concentrated plum aromas.  
Beautiful mouth-feel with a long fruit packed, persistent finish.

Walker Bay

R185

### Conviction C3 Cabernet Sauvignon 2011

This cool climate Cabernet Sauvignon by Clive Torr is fresh,  
fruity & fantastic. Very quaffable so be careful!

Elgin

R148

### Titanic Cabernet Sauvignon 2014

This wine shows lots of red fruit flavours on the nose as well as black  
berries & subtle oak flavours. Soft luscious tannins & delicious fruit  
flavours on the palate.

Stellenbosch

Per glass

R147

R40

## *Merlot*

### De Bos Merlot 2014

Rich fresh berries, dark chocolate & slight peppery notes on  
the nose, packed with red & dark fruit, following through  
with a persistent finish.

Walker Bay

R185

### Villiera Merlot 2014

The aroma shows hints of cedar wood & vanilla with attractive  
berry fruit. On the palate the wine is rich & full with soft  
tannins & good acidity.

Stellenbosch

R160

### Weltevrede Merlot 2014

Intense flavours of cherries, plums, bitter espresso & a pleasant,  
dry finish of black pepper & dark chocolate.

Western Cape

Per glass

R139

R39

## *Shiraz*

### Black Pearl “Mischief Maker” Shiraz 2014

A smooth, hearty Shiraz packed with ripe berry fruit, a good density of flavours & a refreshingly long finish. Michaelangelo International Wine Award Gold Medal winner.

Paarl R182

### The Wild Fig Private Reserve Shiraz 2014

Sourced from the western slopes of the Paarl mountains, this Shiraz is a complex, full-bodied wine, showing smokiness & peppery spice flavours that linger well.

Paarl R127  
Per glass R38

## *Pinotage*

### Radford Dale 'Frankenstein' 2014

A smooth round juicy Pinotage with ripe red purity of fruits. Wonderful balance & depth, as well as lovely texture & freshness.

Stellenbosch R487

### Lutzville Pinotage 2014

Scintillating flavours of raspberry, blackberry, plum & a tinge of spice make this well-honed Pinotage irresistible!

Lutzville Valley R127  
Per glass R38



## *Pinot Noir*

### Crystallum 'Peter Max' Pinot Noir 2015

Western Cape R326

The palate offers plenty of fruit & texture, while maintaining a wonderful vibrancy & freshness. Simply delicious!

### The Brigadier Pinot Noir 2014

Tulbagh R175

Up & coming Pinot Noir winemaker Clive Nel has made a Pinot that is soft, supple & accessible, a real one of a kind.

Per glass R45

## *International Red Wines*

### Lapalu Beaujolais-Villages 2012

France R437

A combination of supple berry fruit typical of the Beaujolais, a wildness & uniquely earthy appeal that is linked to their extremely natural viticultural & wine-making practices.

### Labeye Grenache / Syrah 2013

France R332

Typical red berry & spicy characteristics that typify Grenache & Syrah respectively, combine seamlessly in this highly refreshing, moreish & gluggable wine. Incredible value for being an import.

## *Blended Reds & Other Cultivars*

|                                                                                                                                                                                                                                                             |                           |             |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------|-------------|
| <b>Neethlingshof Malbec 2011</b><br>12 months in French oak this Malbec has ripe plums on the nose with a hints of vanilla & dark chocolate followed by a rich & full finish.                                                                               | Paarl                     | R208        |
| <b>Foundation Stone 2014</b><br>This intriguing blend of Syrah, Cinsault, Mourvèdre, Grenache, Tannat & Viognier is silky soft on the palate with succulent tannins and notes of white pepper, black currant, white chocolate & cherry tobacco on the nose. | Western Cape              | R198        |
| <b>Radford Dale “Thirst” Gamay Noir 2015</b><br>Shows a range of red fruits & a touch of tomato leaf, before a bracing acidity brings the wine to a long clean finish.                                                                                      | Coastal                   | R196        |
| <b>Gabrielskloof 'The Blend' 2013</b><br>This blend has all 5 of the Bordeaux cultivars, luscious fruit followed by subtle caramel flavours. Mouth feel is velvety & well rounded.                                                                          | Bot River                 | R185        |
| <b>Alchemy Syrah / Mourvèdre / Grenache 2013</b><br>This wine is luscious & voluptuous with layers of sweet red fruit. Perfumy notes leap from the glass followed by fresh spice. A balanced wine with full rounded mouth feel.                             | Stellenbosch              | R147        |
| <b>Onderkloof Cabernet Franc 2013</b><br>This 100% Cabernet Franc is the bomb! The dark fruit aromas combine very well with the wood aromas from the French barrels, which all together gives this wine its elegant character.                              | Stellenbosch<br>Per glass | R145<br>R39 |
| <b>Cellar Cask Johannisberger Red</b><br>Inspired by the traditions of the old ways by picking sun sweetened grapes at perfect ripeness. A fresh, soft, easy drinking red.                                                                                  | Western Cape<br>Per glass | R95<br>R32  |