



Womens Day Menu

Welcome

Exclusive release of Baccò Estate Vermentino-
Bacio Del Sole 2025

Meet our executive chef Carla Jankelowitz
& wine maker Julia Blaine

Afternoon Tea

Savouries

Prawn brioche roll
Smoked Salmon fishcakes
Sticky pork belly skewers
Spinach & Danish feta tartlets (V)
Tarragon & egg mayo sarmies (V)

Cakes

Gateau Opera (V)
Crème brulee doughnuts (V)
Raspberry & white chocolate macarons (V/ GF)
Hazelnut Praline Profiteroles
Peanut butter cornflake clusters (V)
Peppermint crisp brownies (V)
Vanilla bean panna cotta, passionfruit jelly

Scones

Plain & Sultana (V)
Assorted jams, Baccò butter, cream
Teas & Coffee

R450 per person

**VG-Vegan *V-Vegetarian
For all Allergens and Dietary
requirements
please do not hesitate to ask our staff.*

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