

UPPER

UNION

R E S T A U R A N T

Seasonal Chef's Shared Menu

~ Pasture Menu ~

R650 per person
(minimum 2 people sharing)

House Bread Course

kubaneh | mebos | mont du toit EVOO | cream of the crop makhani butter

Starter

sea bass ceviche | pineapple amba | green papaya | tiger's milk | ginger

OR

ox tongue | worcestershire | horseradish | bread & butter pickles

Main

picanha | waterblommetjie & nasturtium chimichurri | stout demi

in-house sheep's feta | garlic torshi seer | mulberry molasses | artichoke

red cabbage | spring herbs | radish | elderflower

salt baked beetroot | beetroot moutabal

Dessert

popcorn & polenta sugar cookie | corn ice cream | caramel ice cap

OR

madagascan dark chocolate | hazelnut dacquoise | raspberry sorbet

~ Garden Menu ~

R550 per person
(minimum 2 people sharing)

House Bread Course

kubaneh | mebos | mont du toit EVOO | cream of the crop makhani butter

Starter

pani puri | dhal | masala water | coriander chutney

OR

sunflower seed & cauliflower croquette | caper | pimento sauce

Main

allium confit | saffron | lemon | labneh

in-house sheep's feta | garlic torshi seer | mulberry molasses | artichoke

red cabbage | spring herbs | radish | elderflower

salt baked beetroot | beetroot moutabal

Dessert

popcorn & polenta sugar cookie | corn ice cream | caramel ice cap

OR

madagascan dark chocolate | hazelnut dacquoise | raspberry sorbet

Seasonal Chef's Small Plates

Curate your own shared dining experience.

Our small plates are designed to be enjoyed together and shared, we suggest ordering 3 – 4 dishes per couple.

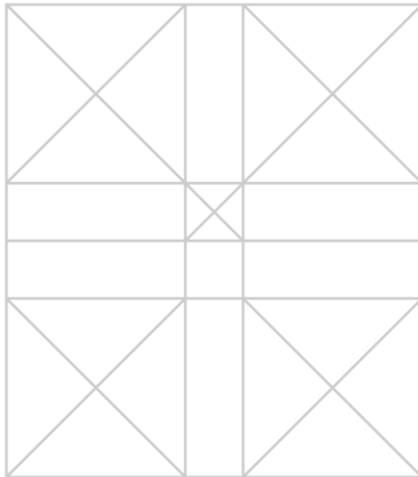
<i>sea bass ceviche pineapple amba green papaya tiger's milk ginger</i>	R105
<i>picanha waterblommetjie & nasturtium chimichurri stout demi</i>	R195
<i>candied summer pumpkin chicken skin bearnaise puffed grains</i>	R95
<i>charcoal grilled karoo lamb baharat sauce rose curry leaf</i>	R280
<i>fig & red onion bhaji tamarind chutney raita</i>	R105
<i>red cabbage spring herbs radish elderflower</i>	R85
<i>duck liver mousse celery marmalade chicken skin sweet potato loaf</i>	R135
<i>puglia burrata fennel jam prosciutto dijon seeded flatbread</i>	R145
<i>salt baked beetroot beetroot moutabal</i>	R85
<i>pork cutlet black mole crisped pork crackling</i>	R145
<i>allium confit saffron lemon labneh sourdough</i>	R105
<i>charred sweet potato fingerlings cumin chilli butter fynbos honey</i>	R95
<i>in-house goat's feta garlic torshi seer mulberry molasses artichoke</i>	R105
<i>southern fried chicken thigh kewpie sriracha papaya kashmiri masala</i>	R145
<i>ox tongue worcestershire horseradish bread & butter pickles</i>	R105
<i>vodka tempura kingklip harissa caramel herbs green apple</i>	R145
<i>fire-grilled red cabbage dalewood boland candied walnuts almond</i>	R105

~ Dessert ~

<i>popcorn & polenta sugar cookie / corn ice cream / caramel ice cap</i>	<i>R95</i>
<i>madagascan dark chocolate / hazelnut dacquoise / raspberry sorbet</i>	<i>R135</i>
<i>coconut semi-freddo / coconut bavarois / white sesame / citrus glaze</i>	<i>R135</i>
<i>upper union X short & sweet selection of chocolate bon bons</i>	<i>R125</i>

~ Cheese ~

<i>grana padano parmesan crème brûlée / gingerbread melba toast</i>	<i>R125</i>
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Cocktails

Signature Cocktails

Cape Pop R145
Absolut Blue, Gooseberry, Crème De Cacao, MCC

Sable Highball R135
Absolut Blue, Lemongrass Saki, Green Apple, Citrus, Jasmin, Chilli Oil

Cape To Casablanca R125
Tequila, Ardbeg Whiskey, Honey, Harissa, Roasted Carrot, Dry Sherry

Retro Ruby R160
Suntory Japanese Whiskey, Plum, Spring Onion, Oak Valley Pinot Noir

Cape Bazaar R130
Inverroche Amber, Red Bell Pepper, Toasted Bread, Cumin, Citrus

House Cocktails

Negroni R120
Cruiland Kalahari Gin, Campari, Sweet Vermouth

Brandy Old-Fashioned R115
Van Ryn's 10yr Cape Brandy, Demerara, Bitters

Cape Martini R110
Gin or Vodka, Caperitif, Choice of Pickle

Espresso Martini R125
Absolut Vanilla, Fresh Espresso, Kahlua Liquor.

Penicillin R135
Johnnie Walker Black Label, Honey & Ginger, Lemon, Smoke

Kloof Bramble R120
Beefeater London Dry, Crème de Cassis, Lemon

Africano R125
Caperitif Cape Vermouth, Aperol, Splash of Soda, Topped with Bubbles

Aperol Spritz R125
Aperol, Angostura, Splash of Soda, Topped with Bubbles

Union Margarita R125
Espolon Blanco, Honey Water, Lime, Sea Salt

Corpse Reviver No.2 R135
Cruiland Kalahari Gin, Caperitif Vermouth, Cointreau, Lemon, Absinthe

Metropolitan R125
Absolut Citron, Fresh Grapefruit, Cointreau, Lemon

Wine List

Cap Classique

Colmant Brut Reserve NV R630 | R110
Pieter Ferreira Rosé Extra Brut 2015 R950

Sparkling

Dalla Cia Bullicante Pinot Grigio NV R435

Albariño

Botanica Flower Girl Albariño R540

Chenin Blanc

Blackwater Wines: The Underdog R295 | R85
Snow Mountain Chenin Reserve R345
Ahrens Family "Kwarts van die Paarl" R940

Sauvignon Blanc

Doolhof Single Vineyard R295 | R85
Cape of Good Hope 'Altima R400
Iona: Elgin Highlands R475

Chardonnay

Journey's End Haystack R295 | R85
The Stargazer R435
Capensis Silene R650

White Blends

Joostenberg Estate Fairhead R480 | R120
Ghost Corner: The Bowline R660
Old Vines Palomino R550

Riesling

Saurwein Chi Riesling R450

Gewurztraminer

Altydgedacht R280

Rosé

Tamboerskloof Katarien R295 | R85
Lievlant Liefkoos R480

Pinot Noir

Oak Valley 'Sounds of Silence' R400 | R110
Catherine Marshall Sandstone Soils R540
Tesselaardsdal R1400

Cinsaut

Van Loggerenberg Geronimo R650

Bruwer Vintners Lone Wolf Cinsaut R660

Grenache

Sanniesrust R360

Kromtak Grenache R890

Pinotage

La Cave R540 | R145

Beeslaar R1640

Malbec

Saartjie Malbec 2020 R500

Merlot

Luca & Ingrid Bein R500 | R125

Carmen Stevens Merlot R690

Shannon Mount Bullet 2019 R1150

Shiraz | Syrah

Maree Family Klein Jakkals R300 | R90

La Brie Syrah R590

Stark-Condé Three Pines 2018 R1280

Cabernet Sauvignon

Rustenberg Stellenbosch R320 | R95

Atlas Swift Cabernet Sauvignon R690

Bordeaux-Style Blend

Le Riche Richesse R690

Glenelly Lady May 2017 R1350

Rhône-Style Blend

Olifantsberg Silhouette Red 2017 R530

Swerwer Red Blend R550

Sagra Red Blend R700

Dessert

Daschbosch Muscat d' Alexandrie R600 | R75

Vin de Constance 2019 R2100

Mature Cellar Selection

Boekenhoutskloof Syrah 2015 R1450

Boekenhoutskloof Cabernet Sauvignon 2015 R1450

Luddite Shiraz 2010 R2600

Londridge Clos di Ceil 2018 R1650

NV Champagne

Bollinger R1900

Taittinger R1600