

Exclusive
WINE DINNER

EAGLES NEST

COPA
RESTAURANT

ARRIVAL

Eagles Nest Sauvignon Blanc 2024

STARTER

Spiced Prawn Bisque

prawn tortellini

Paired with Eagles Nest Reserve Sauvignon Blanc 2023

SORBET

Clementine & Rooibos

MAIN

Braised Springbok Shank

miso glaze | pumpkin & miso mash | sautéed greens

pumpkin seeds | lemon & herb crumble

or

Wild Mushroom & Halloumi Pithivier (V)

smoked cauliflower purée | charred king oyster mushroom

baby onions | homemade tomato & raisin chutney

red wine reduction

Paired with Eagles Nest Reserve Shiraz 2022

DESSERT

Spiced Almond & Dark Chocolate Flourless Cake

chocolate cremeux | citrus zest marshmallow fluff

clementine & vanilla bean ice cream

Paired with Eagles Nest Reserve Merlot 2020

