



Exclusive Four-course Fine Dining & Wine Pairing Experience

R 700.00 per person | Paired with Bellevue Wines

Saturday, 29th of June | 18h30

AMUSE-BOUCHE

Goats Cheese & Apricot vol au vents

goats cheese mousse | apricot chutney | mint purée

Bellevue Sauvignon Blanc 2023

STARTER

Poached Kingklip

seaweed crust | prawn bisque velouté | micro herbs | roasted baby fennel

Bellevue Chenin Blanc 2023

MAIN

Duo of Ostrich

pepper-crusted fan fillet | braised and pulled ostrich neck

buttered parsnips | wilted kale | fig marmalade | pan jus | kale crisps

Bellevue Reserve Cabernet Sauvignon Blanc 2021

& Bellevue Reserve Pinotage 2020

DESSERT

Moelleux au Chocolat

dark chocolate molten lava cake | served with cinnamon ice cream

Bellevue Cinsault 2021 & Bellevue Malbec 2021

Bookings are essential | Limited seats available

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