

CHEFS SELECTION 90 PP
ADDITIONAL PAIRED WINE 35
PP
SHARED STYLE MENU



ADL hills olives, confit fennel, orange vinaigrette (gf/df/v) | 9
nv sparkling chardonnay pinot noir | 12

Lobethal sourdough, whipped butter, smoked salt (vg/va) | 13
nv sparkling pinot noir rosé | 12

Tempura eggplant, mushroom XO, hummus, herbs (gf/df/v) | 18
2017 chloe cuvée | 15

La Casa Burrata, oriental dressing, medley tomatoes, grapes, basil oil (gfa/va) | 25
2024 'mad cat' rosé | 12

Cape Jervis calamari, salt and pepper, xo sauce, grilled lime (df/gf) | 24
2024 pinot gris | 12

SA prawn, citrus, red curry sauce, kaffir lime and thai basil (gf/df) | (4) 25
2022 mappinga chardonnay | 15

Blue Swimmer crab dumplings, ponzu, daikon, toasted sesame, fermented chilli (df) | (5) 25
2021 fume blanc | 15

Applewood smoked lamb ribs, sour tamarind glaze, pickles, aleppo pepper aioli (gf/df) | (4) 24
2023 'abel' pinot noir | 15

Triple-cooked pork belly, pawpaw salad, namjim dressing, master stock glaze (gf/df) | 40
2023 sidewood estate pinot noir | 13

Wood oven Atlantic salmon, miso beurre blanc, dutch rainbow carrots, dill oil (gf) | 40
2022 sidewood mappinga pinot blanc | 15

Butchers cut 350g wagyu, ssamjang, baby cucumber kimchi, jus (gfa/df) | 65
2018 mappinga shiraz | 18

Tofu, avocado, yuzu ponzu, fresh herbs, fried shallot, enoki mushroom, sesame seed (gf/df/v) | 32
nv sparkling pinot noir rosé | 12

Mixed local leaf salad, sauce verde, new season charred greens (gfa/df/v) | 15

Twice roasted potatoes, preserved lemon, smoked crème fraiche (gf/vg) | 15

Roasted seasonal vegetable, miso beurre blanc (gf/vg) | 15

please advise of any food allergies or dietary requirements. Although every precaution is taken to prevent cross contamination, our kitchen does use allergen ingredients and trace amounts may be present.
vegetarian menu available on request



SIDEWOOD

DESSERT

Chocolate Brownie

Dark chocolate brownie, mascarpone cream, compressed strawberries 16

The Summer Pavlova

Chantilly cream, torched meringue, kaffir lime, muntries 16

Affogato

hahndorf gelato espresso,
kahlua / frangelico / baileys / coffee tequila (gf/vga) 16

SA Cheeses

Selection of cheeses with apple, muscatels and lavosh 3 cheeses | 30

COFFEE

veneziano espresso cup 5

short macchiato, long macchiato, piccolo 6

cappuccino, flat white, latte, long black 6

hot chocolate (v/gf), chai latte, mocha 6

iced coffee, iced chocolate 7

- add scoop of vanilla ice cream 2

alternative milks - soy, lactose free, oat, almond 0.8

ORGANIC LOOSE LEAF TEA

5 pot for one

earl grey, english breakfast, peppermint, chamomile, lemongrass/ginger, green



SIDEWOOD

TO FINISH

| | |
|---|----|
| sidewood 22years old museum release tawny | 18 |
| hahndorf hill "green angel" late harvest gruner veltliner | 12 |
| valdespino pedro ximenez el candado | 14 |
| el maestro sierra amontillado | 15 |
| montenegro over ice with fresh orange | 10 |
| drambuie on ice | 10 |
| baileys on ice | 10 |

TEQUILA

| | |
|-----------------------|----|
| el toro grano blanco | 12 |
| el toro jalapeno | 12 |
| el toro grano de café | 12 |
| don julio reposada | 16 |
| don julio blanca | 17 |
| patron silver | 14 |

COGNAC

| | |
|----------------------------|----|
| st agnes vs | 10 |
| st agnes xo | 18 |
| courvoisier vsop | 13 |
| reinier grand champagne xo | 26 |
| hennessy xo | 40 |



SIDEWOOD

SINGLE MALT

| | |
|-----------------------------|----|
| chivas regal 12 y.o. | 12 |
| glenlivet 12 y.o | 14 |
| glenfiddich 14 y.o | 18 |
| chivas regal 18 y.o. | 18 |
| malt and grain fine blended | 14 |
| nikka black night cruise | 17 |

BOURBON

| | |
|------------------|----|
| jim beam | 10 |
| jack daniels | 10 |
| wild turkey | 10 |
| canadian club | 10 |
| southern comfort | 10 |
| makers mark | 10 |

RUM

| | |
|-----------------------|----|
| malibu | 10 |
| bacardi | 10 |
| captain morgan spiced | 10 |
| el dorado 15 years | 12 |
| cubaney centenario | 30 |