

# IDIOM

## FOOD & WINE PAIRING MENU

### - CHEFS AMUSE BOUCHE -

### - STARTER -

**CAPE BREAM AND TOMATO CEVICHE**  
CELERY WATER, CHORIZO OIL, CRISPY GARLIC  
& ONIONS

*Suggested Pairing:* **IDIOM ROSSO (SANGIOVESE)**  
Lively Medium Bodied Red Wine With Notes Of Red  
Cherries And Raspberries

**OXTAIL RAVIOLO AND SPICED BRODO**  
TOMATO CONCASSE, PICKLED CARROT, SPRING  
ONION & BLACK GARLIC OIL

*Suggested Pairing:* **IDIOM SANGIOVESE**  
Italian Cultivar from Idiom Terroir – Elegant, with  
Notes of Red Cherry, Sundried Tomato & Tea Leaf

**BONE MARROW ORECCHIETTE**  
SALSA VERDE, CARAMELIZED BRUSSEL SPROUTS,  
PARMESAN AND LEMON PANGRITATA

*Suggested Pairing:* **IDIOM SEMILLON**  
Barrel-Fermented Semillon with notes of Green  
Pepper, Citrus & a Soft Finish of Passion Fruit

**FYNBOS ROASTED BEETROOT**  
BEET AND BUCHU PUREÉ, CASHEW CREAM CHEESE,  
TOASTED HAZELNUTS, LEMON VINAIGRETTE  
(VEGAN).

*Suggested Pairing:* **IDIOM BARBERA**  
Rich and Refreshing, From Low- Yielding Stellenbosch Vineyards

### - ENTRE BOUCHE -

### - MAIN COURSE -

**PIRA BRAAIED BEEF FILLET**  
FIRE CONFIT LEEK, TENDERSTEM BROCCOLI, BEURRE  
NOISETTE, SOUBISE, BORDICON JUS

*Suggested Pairing:* **IDIOM RODANICO**  
A Medium to Full-Bodied Blend Of Shiraz, Mourvedre  
& Viognier. Smooth, Velvety Tannins & A Long,  
Rich Finish

**SLOW ROASTED KAROO LAMB SHOULDER**  
TAMATIE BREDIE SAUCE, JERUSALEM ARTICHOKEs,  
KAIINGS, GNOCCHI

*Suggested Pairing:* **IDIOM ZINFANDEL (PRIMITIVO)**  
Italian Cultivar from Idiom Terroir. Medium-bodied, with  
notes of Bay Leaf, Fynbos, Origanum & Red Cherry

**MARKET FISH**  
PRAWNS, MUSSELS, MEUNIERE SAUCE, HEIRLOOM  
RADISH, SPINACH (SURCHARGE R40)

*Suggested Pairing:* **IDIOM VIOGNIER**  
An Evolution of Flavours. Barrel Viognier with Floral Fruit Notes  
and a Rich Mid Palate

**PORCHETTA**  
SEASONAL MUSTARDA, CRACKLING, DUNE SPINACH,  
YOUNG FENNEL, SANGIOVESE SAUCE

*Suggested Pairing:* **IDIOM ROSSO (SANGIOVESE)**  
Lively Medium Bodied Red Wine With Notes Of Red  
Cherries And Raspberries

**ZUCCHINI AND PUMPKIN LINGUINE**  
CAULIFLOWER ALFREDO SAUCE, ADAMAME BEANS,  
EGGPLANT BACON, CASHEW NUT PARMESAN (VEGAN)

*Suggested Pairing:* **IDIOM VIOGNIER**  
An Evolution of Flavours. Barrel Viognier with Floral Fruit Notes  
and a Rich Mid Palate

### - DESSERT -

**DARK CHOCOLATE FONDANT**  
ALMOND STREUSEL, MISO CARAMEL ICE-CREAM,  
WHITE CHOCOLATE & ORANGE TRUFFLE

*Suggested Pairing:* **IDIOM BLACK GOLD**  
A Powerful Expression Made From Grapes Lightly  
Raisined on The Vine Following a Violent Hailstorm.

**TIRAMISU ENTREMETS**  
COFFEE-MASCARPONE MOUSSE, HAZELNUT, WHITE  
CHOCOLATE, FRANGELICO APPLE CUBES AND  
BRANDY SNAP TUILLE

*Suggested Pairing:* **EXTRA DRY PROSECCO**  
A Floral and Fruity sparkling Wine from the Veneto  
Region of Italy

**RED AND WHITE WINE POACHED PEAR**  
CHICKPEA MERINGUE, MACADAMIA NUT CRUMB,  
COCONUT SORBET, APPLE GLASS, BASIL OIL (VEGAN)

*Suggested Pairing:* **EXTRA DRY PROSECCO**  
A Floral and Fruity sparkling Wine from the Veneto  
Region of Italy

**A SELECTION OF 3 CHEESES**  
PAIRED WITH TOMATO AND CAPE SNOWBUSH RELISH,  
PINEAPPLE AND CONFETTI BUSH JAM AND GREEN  
OLIVE TAPENADE ALONGSIDE CRISP FLATBREADS  
AND PINE NUT BISCOTTI

*Suggested Pairing:* **IDIOM BLACK GOLD**  
A Powerful Expression Made From Grapes Lightly Raisined  
on The Vine Following a Violent Hailstorm. A Tour De Force!

**R495 PER PERSON**

EXCLUDING WINES



# IDIOM

INDIVIDUAL & SIDE DISHES MENU

- INDIVIDUAL DISHES -

## LAMB BURGER

WITH CRISPY BACON, PICKLED BEETROOT,  
MERLOT ONIONS AND FRIES

R160

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## EXOTIC MUSHROOM RISOTTO

SHITAKE, SHIMEJI, KING OYSTER,  
PARMESAN CRISP

R220

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## MOULES & FRITES

FRESH WEST COAST MUSSELS MARINIÈRE  
WITH FRENCH FRIES

R220

- SIDE DISHES -

HONEY ROASTED ROOT VEGETABLES

R60

HEIRLOOM TOMATO AND RED ONION SALAD,  
SHERRY VINEGAR AND GARDEN HERBS

R60

TRUFFLE'D ROASTED POTATOES  
WITH ROSEMARY

R60

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