



Canvas  
COLLECTIVE AFRICA

# WINE PAIRING DINNER

*with Spookfontein Wines*

## Menu

Arrival snack

Samosa topped with herb dressing

Rice spring roll

Chicken stirfry veg topped with homemade Ponzo Mayo

Wine: Rose 2022

Dinner

Starters

Seared beef served with a Spring onion dressing fresh Nectarine salsa, charred Onion and a homemade Curry Mayo

Wine: Syrah 2021

Mains

Seared hake with Carrot and coriander puree slow Braised Potato fondant, white wine Mussel velote with fresh mussels and butter poached Carrot

Wine: Sauvignon Blanc 2022 & Chardonnay 2021

Dessert

Banana rumbaba with a Berry puree, Vanilla crumble, Dried banana homemade

Wine: Cape Ruby 2019

