



Welcome to our new Levante Restaurant!

Together with Chef Emile and his team, our Levantine kitchen offers a tantalizing journey through the east of the Mediterranean, where traditional recipes meet modern innovation. Savor the rich aromas of Levantine cuisine characterized by light, cosmopolitan, oriental flavours and shared experiences. With a focus upon tasty vegetables, pulses and oriental spices such as Ras el hanout, cumin and cardamom, Levantine cuisine is a perfect fit for our times.

The exquisite blend of spices go well with Lynx Wines such as Rosé, Shiraz, Viognier & Blanc de Noir. Our winemaker, Pierre, added his suggested pairings below each dish in this menu. Our Levantine dishes & Lynx wines will transport your senses to a world of culinary bliss!



Levante Menu

-Small Plates-

Roasted Butternut – R135

Citrus roasted Butternut, ginger tomatoes, lemon infused yoghurt, curried almonds-onions, pumpkin seeds, soy dressing

Lynx Viognier – R50

Spiced Fish Cakes – R165

Deep fried spiced fish cakes, lime buttermilk sauce, chopped Mediterranean salad, spicy lemon dressing

Lynx Blanc de Noir – R50

Glazed Aubergine – R145

Ginger-Soy steamed & Glazed aubergine, Curry Infused Yoghurt, spiced roasted almonds, kachumber salsa, mint dressing.

Lynx Rosé – R50

Lamb Kofta – R170

Spiced lamb koftas, herbed cucumber salad, hummus, spicy lemon, crispy tortilla wrap

Lynx Passion – R55



-Bigger Plates-

Chicken Musakhan – R220

*Roasted chicken ballotine, warm vegetable couscous, braised red cabbage, preserved
lemon sauce*

Lynx Rosé– R50

Roasted Line Fish – R230

*Ratatouille roasted line fish, Freekah pilaf rice, fried caper dressing, herbed crème
fraiche*

Lynx Viognier– R50

Lamb Shoulder – R240

*Braised & roasted lamb shoulder, Braised red wine lentils, pickled beets, parsnip crème,
Tinto Jus*

Lynx Shiraz– R70

Vegetable stew – R195

*Mediterranean vegetable stew, soft parmesan-sweet corn polenta, burned sage butter,
crisp kale*

Lynx Passion – R55



-Sweet Plates-

Jan Ellis Pudding – R150

Citrus scented baked Jan Ellis pudding, spiced custard, preserved ginger

Apple Crumble – R140

Spiced-caramelized apple crumble, salted caramel & vanilla ice cream

Our Lynx Blanc de Noir pairs well with all these desserts!



Levante Dinner Set Menu

Spiced Fish Cakes

*Sweet & spicy homemade fish cakes, spiced lime labneh
& bread kachumber salad*

Lynx Blanc de Noir

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Roasted Butternut

*Citrus Roasted butternut, slow roasted ginger tomatoes, lime-mint yoghurt,
ginger soy dressing, toasted almonds*

Lynx Viognier

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Chicken Musakhan

*Roasted chicken ballotine, warm vegetable couscous, braised red cabbage, preserved
lemon sauce*

Lynx Passion

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Apple Crumble

Spiced-caramelized apple crumble, salted caramel & vanilla ice cream

Lynx Sauvignon Blanc

- R540 per person for the 4 courses Menu –

- R750 per person for the Menu with wine pairing –



-Wines per bottle-

Reserve Range:

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|-----------------------------------|-------|
| The Spirit of Lynx 2019 | R 570 |
| The Chardonnay 2018 | R 350 |
| The Viognier 2019 | R 330 |
| The Cabernet Sauvignon 2018 | R 370 |
| The Cabernet Franc 2019 | R 470 |
| The Pinot Noir 2018..... | R 400 |
| The Shiraz 2018..... | R 370 |

Lynx Range:

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|------------------------------|-------|
| Viognier 2022 | R 160 |
| Shiraz 2019..... | R 210 |
| Pinot Noir 2018 | R 260 |
| Cabernet Sauvignon 2019..... | R 200 |
| Cabernet Franc 2019 | R 210 |
| Grenache 2019..... | R 210 |
| Passion 2019..... | R 180 |
| Revolution 2018..... | R 170 |
| Vision 2018 | R 170 |
| Emotion 2018..... | R 170 |
| SMG 2019..... | R 170 |
| The Tinto 2020..... | R 130 |
| Rosé 2023..... | R 160 |
| Blanc de Noir 2023..... | R 125 |
| Sauvignon Blanc 2022..... | R 160 |
| Chardonnay 2023..... | R 200 |



-Cap Classique-

LYNX Brut Cap Classique 2021.....R 370

-Wines per glass-

Blanc de Noir 2023..... R 50

Viognier 2022R 50

Cabernet Sauvignon 2019R 65

Shiraz 2019R 70

The Tinto 2020R 50

Passion 2019R 55



-Soft drinks-

| | | |
|--------------------------------|--------------|------|
| Water still or sparkling | 1 liter..... | R 40 |
| Coca-cola | 300ml..... | R 30 |
| Coke light | 300ml..... | R 30 |
| Appletiser | 330ml..... | R 35 |
| Red grapetiser | 330ml..... | R 35 |
| Peach ice tea | 330ml..... | R 35 |

-Beers-

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|---------------------|------------|------|
| Hey Joe Lager | 340ml..... | R 50 |
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-Coffee and Tea-

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|----------------------|------|
| Cappucino | R 40 |
| Café Latte..... | R 40 |
| Espresso | R 25 |
| Double Espresso..... | R 30 |
| Americano..... | R 35 |
| Hot Chocolate..... | R 35 |
| Cup of Tea | R 30 |