

MURATIE

stellenbosch



26 May | 6pm

R495 per person

4 Wines & Courses

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Wine & Dinner Evening

On Arrival

Crispy Beef Samosas served with our homemade
Napolitana sauce
Paired with Johanna Dry Rosé

Starter

Lemon & Herb Grilled Squid Tubes and Tentacles
Paired with Laurens Campher Chenin Blanc

Main Course

200g Beef Fillet topped with Brandy Pepper Butter
*Paired with Martin Melck Cabernet Sauvignon
and Hercules du Preez Cabernet Franc*

Dessert

Traditional Koeksister & Milk Tart
Paired with Amber Forever


BARRISTERS
RESTAURANT

