

ALTO

STELLENBOSCH

STARTERS

BLACK MUSHROOM ARANCINI Mushroom risotto balls stuffed with smoked mozzarella, truffle aioli, salt and pepper squid & crispy Parma ham. <i>Alto Cabernet Sauvignon</i>	R120.00
SPRINGBOK CARPACCIO Fermented apple & pear, red onion, sundried tomatoes, crispy caper, wild rocket, Parmesan shavings, balsamic reduction & melba toast. <i>Alto Shiraz</i>	R125.00
GRILLED PATAGONIAN SQUID Harissa, chorizo, roasted red pepper, lemon mayo & micro herb salad. <i>Alto Cabernet Sauvignon Rosé</i>	R135.00
GNOCCHI ROMANO Wilted baby spinach, wild mushroom, parmesan, rosa cherry tomatoes, toasted pine nuts, sage beurre noisette & crispy leeks. <i>Alto Rouge</i>	R110.00 / R175.00

MAINS

CUT OF THE DAY 300g AAA grade Chalmar Sirloin, caramelized onion puree, beef jus, hand-cut truffle fries, onion rings, wild rocket salad. <i>Alto Cabernet Sauvignon</i>	R265.00
ROASTED PORK BELLY Wholegrain mustard mash, braised red cabbage, sweet potato ribbons, apple & bacon brandy cream. <i>Alto Shiraz</i>	R235.00
GRILLED LINEFISH Quinoa tabbouleh, citrus vinaigrette, lemon aioli, seasonal greens, tomato gremolata, crispy capers. <i>Alto Cabernet Sauvignon Rosé</i>	R245.00
ALTO ROUGE BURGER Homemade beef patty, tomato chili jam, mustard mayo, mozzarella, pickles, fresh rocket with hand-cut fries & crispy onion rings. *Parmesan Truffle fries - Additional R15.00 <i>Alto Rouge</i>	R165.00
SEARED VENISON LOIN Wrapped in prosciutto and sage, cauliflower truffle puree, baby beetroot & carrots, mustard fine beans & blueberry port jus. <i>Alto Shiraz</i>	R265.00
CAESAR SALAD Fried chicken, soft poached egg, baby gem, garlic croutons, crispy bacon, parmesan & creamy anchovy dressing. *Replace chicken with 150g sirloin - Additional R40.00 <i>Alto Cabernet Sauvignon Rosé</i>	R155.00
PASTA OF THE DAY Please ask your waitron	SQ



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SIDES & SAUCES

HAND-CUT TRUFFLE PARMESAN FRIES	R55.00
GARDEN SALAD	R55.00
GRILLED VEGETABLES	R65.00
ONION RINGS	R35.00
WILD MUSHROOM SAUCE	R35.00
GREEN PEPPERCORN SAUCE	R35.00
BREAD & BUTTER	R30.00

BOARD TO SHARE

CHEESE PLATTER Selection of Dalewood cheeses, beef biltong, olives, pickles, crudités, fig preserves, jalapeno jelly, seasonal fruit with fresh ciabatta & butter.	R195.00
CHARCUTERIE PLATTER Selection of cured meats, beef biltong, olives, pickles, hummus, pesto, crudités, seasonal fruit with fresh ciabatta & butter.	R275.00
ALTO VINEYARD PLATTER Selection of Dalewood cheeses and cured meats, olives, pickles, hummus, pesto, crudités, fig preserve, jalapeno jelly, seasonal fruit with fresh ciabatta & butter.	R395.00
ANTI PASTO PLATTER black mushroom arancini, salt & pepper squid, caprese, mediterranean vegetables, Parma ham, olives, humus, fresh ciabatta & butter.	R250.00

SOMETHING SWEET

BAKED WHITE CHOCOLATE CHEESECAKE Almond biscuit base, strawberry coulis & blueberry compote	R95.00
TEXTURES OF BERRIES Dark chocolate torte, dehydrated strawberries, blueberry compote, raspberry coulis, fresh gooseberries, meringue & mixed berry sorbet.	R95.00
ICE CREAM & CHOCOLATE SAUCE 3 scoops of homemade vanilla pod gelato, Belgian dark chocolate sauce & toasted almond flakes.	R75.00

KIDDIES MENU

Only available for children 12 years and younger.

CHEESEY BEEF BURGER	R85.00
MAC & CHEESE	R75.00
ICE CREAM & CHOCOLATE SAUCE	R35.00



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