

HEIRLOOM



A CULINARY LEGACY,  
WHERE TRADITION FINDS NEW  
EXPRESSION

*Drawing inspiration from local flavours, our menu commemorates our land, the people, and the culinary practices passed down through generations. We offer a taste of South Africa's cultural lineage while celebrating the legacy of Cape Grace.*



**WATERFORD  
ESTATE**  
STELLENBOSCH

**WATERFORD WINE PAIRING**

*Heirloom Restaurant presents an exclusive wine pairing menu in collaboration with Waterford Estate, offering an immersive culinary journey where you can experience a taste of Cape Town.*

*This unique dining experience will feature a curated 5-course menu, thoughtfully crafted in collaboration with our chef, sommelier, and an esteemed winemaker. Focusing on local, seasonal ingredients, each dish will reflect Cape Town's rich culinary heritage, while the wines are expertly chosen to complement the flavours. Guests will enjoy storytelling around the food, wine pairings, and the history of the wine estate. This menu promises a harmonious pairing experience, bringing both the wines and dishes together in perfect balance.*

*Pairing Menu | R1950*

## **Blanc de Blanc Cap Classique**

*paired with Tuna*

*served with toasted brioche, olive oil marinated tuna, roasted black garlic aioli, apple jelly & apple sticks*

## **Sauvignon Blanc**

*paired with Rainbow Trout*

*served with pepper salsa, quail egg, avocado purée, trout eggs, garlic crumble topped with edamame beans*

## **Chardonnay**

*paired with Pork Belly*

*pork belly with white wine orange beurre blanc*

*served with crispy mash, burn apple & vanilla purée topped with sugar snap, spring onion & red cabbage salad finished with salted sesame seeds*

## Strawberry Angostura Sorbet

The Jem / Kevin Arnold

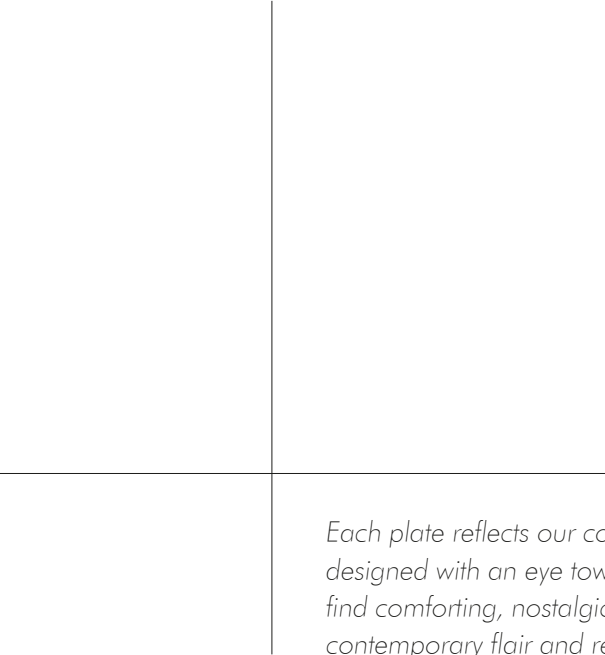
*paired with* **Head-to-Toe Beef**

*beef tongue with a tomato chutney*

*fillet of beef with salted candied tomatoes, cauliflower purée and oxtail croquettes, potato fondant & Jem jus.*

Heatherleigh

*paired with* **Poached Pear, Chocolate Sorbet &  
Pistachio Mousse**



*Each plate reflects our connection to the past,  
designed with an eye toward the future. Expect to  
find comforting, nostalgic flavours discerned by  
contemporary flair and refined technique.*







