

Tuscarora Mill

Presents

A South African Wine Dinner

Wednesday May 30, 2018

MENU

Amagwinda

Fried Sourdough with Goat Cheese & Apricot Preserve

Keermont Sauvignon Blanc 2016

Biltong dusted Terrine

Cured Beef & Country Pork Pate

Riebeek Cape Rose 2017

Prawns Piri-Piri

Grilled Shrimp Marinated in Piri-Piri Peppers

Lismore Viognier 2016

Bunny Chow

Chicken Curry Stuffed Ciabatta

The Royal Red Blend 2016

Shisa Nyama, Pop & Chakalaka

Grilled Lamb, White Corn Grits, Spicy Tomato & Bean Relish

Keermont Syrah 2016

Malva Pudding

Bread Pudding with Toffee Sauce



\$110 inclusive