



Wine & Food PAIRING EXPERIENCES

When fine wines meet delicious food, the experience of flavours is beautifully enhanced. We have paired a selection of our ASARA wines with mouth-watering little bites to take you on a fun tasting journey, tempt your taste buds and delight your palate.

PRE BOOKING ONLY – PLEASE ARRANGE 1 DAY PRIOR

ASARA VINEYARD COLLECTION 320

Each sip – truly ASARA. Featuring varietals grown on the estate

Sauvignon Blanc 2022	Exotic roasted cherry tomatoes, bocconcini & basil pesto
Cape Rosé 2020	Panko crumbed chevin cheese, grilled leeks, Marie-Rose sauce
Chardonnay 2018	Lightly smoked chicken, satay peanut butter sauce
Shiraz 2018	Grilled chorizo, sauté baby marrows, sundried tomato jam
Cabernet Sauvignon 2017	Karoo lamb patty, roulou feta, wild rocket, balsamic glaze

ASARA FUSION RANGE 340

Fine blends for full flavour

White Cab 2017	Exotic roasted cherry tomatoes, bocconcini & basil pesto
Cape Fusion White 2019	Deep fried baby squid, garlic lime aioli, sriracha sauce
Cape Fusion Rosé 2020	Panko crumbed chevin cheese, grilled leeks, Marie-Rose sauce
Red Cab 2019	Blue vein cheese, red onion marmalade
Cape Fusion Red 2016	Karoo lamb patty, roulou feta, wild rocket, balsamic glaze

N.B:

Should you wish a vegetarian option for the pairing experience, please kindly advise when pre-booking.