

Posh Classic Picnic @ WARWICK

Daily from 11:00 am to 3:00 pm

Select Your Bottle: *Blue Lady Cabernet Sauvignon, Black Lady Pinotage, Old Vine Chenin Blanc, or White Lady Chardonnay.*

RI700 for two guests – includes the wine

Breads, Spreads, And Delights

Epi bread
Smoked paprika butter
Biltong cream cheese
Whipped basil labneh
Saldanha Bay oysters, served with mignonette sauce

Cheese And Charcuterie Selection

Six-month matured Cheddar
Dulce de leche Camembert
Burrata with red pepper pesto and wild rocket
Whole wheat crackers
Rooibos caramelized onions
Summer vegetable pickle
Mustard aioli
Coppa
Fennel and red wine saucisson sec
Parma ham

Signature Main Dishes

Truffle-infused potato salad with delicate green herbs
Red and white quinoa salad with roasted and marinated vegetables, succulent tiger prawns, and a zesty lemon dressing
Roasted Bonsmara fillet with velvety creamed horseradish served cold

Sweet Finale

Passion fruit and coconut-infused biscuit cheesecake
Coffee-scented Italian Kisses

*Menu subject to change based on fresh produce availability.
A service charge of 12% will be added to groups of 8 patrons or more.*

Posh Vegetarian Picnic @ WARWICK

Daily from 11:00 am to 3:00 pm

Select Your Bottle: *Blue Lady Cabernet Sauvignon, Black Lady Pinotage, Old Vine Chenin Blanc, or White Lady Chardonnay.*

RI700 for two guests – includes the wine

Breads And Spreads

Epi bread
Tomato and chilli jam
Smoked paprika butter
Velvety baba ghanoush
Hummus with za'atar and pomegranate molasses

Cheese And Charcuterie Selection

Six-month matured Cheddar
Dulce de leche Camembert
Burrata cheese with red pepper pesto and wild rocket
Whipped basil goat's cheese
Mustard aioli
Mushroom arancini with aioli
Asian rice paper wraps with sweet Indonesian dressing
Whole wheat crackers
Rooibos caramelized onions
Summer vegetable pickle

Signature Main Dishes

Truffle-infused potato salad with delicate green herbs
Red and white quinoa salad with roasted and marinated vegetables, complemented by smoked artichokes
Roasted cauliflower with miso and sesame seed dressing, edamame beans, and pickled shimeji mushrooms

Sweet Finale

Passion fruit and coconut-infused biscuit cheesecake
Coffee-scented Italian Kisses

*Menu subject to change based on fresh produce availability.
A service charge of 12% will be added to groups of 8 patrons or more.*

Posh Plant-Based Picnic @ WARWICK

Daily from 11:00 am to 3:00 pm

Select Your Bottle: *Blue Lady Cabernet Sauvignon, Black Lady Pinotage, Old Vine Chenin Blanc, or White Lady Chardonnay.*

RI700 for two guests – includes the wine

Breads And Spreads

Epi bread
Tomato and chilli jam
Smoked paprika plant -based butter
Velvety baba ghanoush
Hummus with za'atar and pomegranate molasses

Vibrant Greens & Artisanal Sides

Beetroot, crème fraîche, and pickled red onion salad with soft herbs
Caponata barley salad with roasted vegetables
Baby carrots with maple glaze and shaved fennel
Asian rice paper wraps with sweet Indonesian dressing
Mushroom arancini with aioli
Cashew spread with whole wheat crackers
Roibos caramelized onions
Avocado and pickled cucumber wraps with chili oil
Tofu with rainbow tomatoes, red onions, rocket, and red wine olive oil dressing

Signature Main Dishes

Truffle-infused potato salad with delicate green herbs

Red and white quinoa salad with roasted and marinated vegetables, complemented by smoked artichokes

Roasted cauliflower with miso and sesame seed dressing, edamame beans, and pickled shimeji mushrooms

Sweet Finale

Passion fruit and coconut-infused biscuit cheesecake

Coffee-scented Italian Kisses

*Menu subject to change based on fresh produce availability.
A service charge of 12% will be added to groups of 8 patrons or more.*

Drinks @ WARWICK

Wine By The Glass

- Trilogy R185
Cabernet Franc R160
Blue Lady Cabernet Sauvignon R160
Black Lady Pinotage R160
Professor Black Pitch Black R70
Three Cape Ladies R70
First Lady Cabernet Sauvignon R45
First Lady Pinotage R45
White Lady Chardonnay R150
Old Vine Chenin Blanc R150
Professor Black Sauvignon Blanc R55
First Lady Sauvignon Blanc R45
First Lady Chardonnay R45
First Lady Rosé R40
First Lady Brut Rosé NV R70

Wine By The Bottle

- Trilogy R700
Cabernet Franc R600
Blue Lady Cabernet Sauvignon R600
Black Lady Pinotage R600
Professor Black Pitch Black R225
Three Cape Ladies R225
First Lady Cabernet Sauvignon R130
First Lady Pinotage R130
White Lady Chardonnay R550
Old Vine Chenin Blanc R550
Professor Black Sauvignon Blanc R180
First Lady Sauvignon Blanc R125
First Lady Chardonnay R125
First Lady Rosé R120
First Lady's Tea Garden R150
First Lady Brut Rosé NV R240

Not Wine

- CBC Lager R50
CBC Amber Weiss (440ml) R55
Heineken & Non Alcoholic Heineken R45
Castle Lite R45
Savanna Dry R45
Still & Sparkling Water (750ml) R40
BOS Iced Teas (330ml) R40
'Tizers R45
San Pellegrino Sparkling Juices (330ml) R50
Coldrinks R35
Terramadre Granny Smith Apple Juice R55
Terramadre Golden Delicious Apple Juice R55
Terramadre Packham Pear Juice R55

A service charge of 12% will be added to groups of 8 patrons or more.