

MENU

Welcome to SALT at Waterford Estate.

Chefs' Craig Cormack and Beau Du Toit have curated the ultimate journey of their culinary artistry incorporating different types of salts and salting techniques, from all around the world. Sit back, relax and allow our ambassadors to recommend a wine to enjoy with your meal.

MUSSEL, PRAWN & CHORIZO BISQUE | R200

Creamy mussel bisque, prawns, crispy chorizo, roasted red peppers and garlic focaccia

Salty Note:

The word chorizo comes from the late Latin salsiccia which means "salted", via the Portuguese sourico

CHICKEN AU VIN | R220

Red wine salt baked chicken, waterblommetjie, mushroom and ciabatta

Salty Note:

The chicken is baked using a 400-year-old recipe by encasing it completely in salt and egg whites. We add a bit of red wine to the salt for our own version of a Coq au Vin

ON THE GREEN SIDE "CHICKEN" FILLETS (V) | R220

Grilled vegan chicken fillets, crispy chickpeas, broccoli & mint puree, agrodolce, served with charred mason's vegetables

Salty Note:

Agrodolce is a sticky, tart-sweet condiment made by reducing sugar, vinegar and sometimes fruit & vegetables. Our version contains pine nuts, olives and sultanas.

PAN FRIED ABALOBI FISH | R265

Masala carrot puree, fondant potato, baby carrots, cumin labneh, carrot and onion bhaji

Salty Note:

Yogurt is made by adding bacteria to milk and allowing it to ferment. Labneh is a thick yogurt cheese made by straining the yogurt to remove most of its whey

GRILLED LAMB RUMP | R315

Colcannon, pancetta, spring onion and peppercorn jus

Salty Note:

Colcannon is a traditional Irish dish with mashed potatoes, spring onion and cabbage. Chinese cabbage is lacto-fermented for 7 days to add a sourness to the dish and cut through the fattiness of the rump

DESSERT

DARK CHOCOLATE AND MISO PUDDING | R90

Dark chocolate and miso pudding with salted dulce de leche and bourbon ice-cream

AFFOGATO | R35

A shot of espresso to pour over a scoop of our home churned ice-cream

WATERFORD WINE AND CHOCOLATE EXPERIENCE | R110

(3 wines, 3 chocolates)

Kevin Arnold Shiraz, Waterford Estate Cabernet Sauvignon and Waterford Heatherleigh (late harvest) Paired with our signature chocolates created by Chocolatier, Richard von Geusau.

OUR HANDCRAFTED PLATTER

R280 (for two people, excluding wine)

Locally cured and smoked meats
Pickled gherkins
Chicken liver parfait
Boerekonfy
Marinated olives
Farm baked sourdough and coarse salt cumin and rosemary lavash
Pearl caviar, cheese and mustard straws
Local camembert, with spicy toasted cashew nuts Clementine marmalade
Fresh grapes
A selection of Mediterranean dips

WINES BY THE GLASS

Waterford Rose-Mary	R 40	Kevin Arnold Shiraz	R 85
Waterford Elgin Sauvignon Blanc	R 45	Waterford Estate Cabernet Sauvignon	R 105
Waterford Estate Single Vineyard Grenache	R 85	Waterford Estate The Jem	R 565
Waterford Cap Classique	R 140	Waterford Elgin Pinot Noir	R 85
		Waterford Heatherleigh	R 80