KLEINALTO

WINE TASTING & RESTAURANT

CHRISTMAS EVE LUNCH MENU

24 December 2026 | R875.00 per person

ON ARRIVAL

A festive toast of Alto Rosé, paired with whipped feta and slow-roasted tomato on toasted sourdough, finished with fig, thyme honey and aged balsamic.

FOR THE TABLE

ARTISANAL BREAD BOARD

Warm sourdough & farm breads, whipped orange & thyme butter, marinated olives, hummus & fig preserve.

STARTERS

BEEF CARPACCIO

Thinly sliced beef, seasonal melon, shaved fennel, pickled onion and lemon dressing.

or

SMOKED TROUT CROQUETTES

Lemon & thyme mayonnaise, pickled grape, walnut praline.

MAIN COURSE SERVED FAMILY STYLE

SMOKED ROAST SIRLOIN

Whole roasted, lightly smoked Chalmar sirloin, red wine jus, horseradish cream & watercress.

ROASTED PORK LOIN

Herb-roasted pork loin, apple & sage purée, roasted baby carrots & pork jus.

BAKED YELLOWTAIL

Peach & mint salsa, cucumber & basil oil.

SIDES FOR THE TABLE

Crispy rosemary potatoes
Charred summer vegetables
Tomato & red onion salad

DESSERTS

AMARULA MALVA PUDDING

Rooibos crème anglaise & vanilla ice cream

or

DARK CHOCOLATE & ORANGE TORTE

Orange cream, salted chocolate sauce & toasted hazelnut