



SPRINGFONTEIN WINE ESTATE

ULUMBAZA WINE BAR(N) @ SPRINGFONTEIN

Certified Organic Estate Wine of Origin Springfontein Rim

FOOD MENU

STARTERS | SOUPS | SNACKS

Chef's salad	45
Spicy tom yum soup with a grilled prawn	50
Crispy or pan-fried calamari	45
Tataki marinated Sirloin w/ toasted sesame & coriander	65
Hand-cut chips with home-made dip	35
Grilled, steamed, or sauted vegetables	30

MAINS | STEAKS

Smoked pork belly, pickled baby vegetable & mustard seeds	150
Oxtail poitjie, braized in Pinotage, served with olives from the farm, confit tomatoes & roosterkoek	178
Salted lemon risotto, finished with Stanford Gruberg, add local line fish ("F"), or grilled chicken breast ("C")	100 F 160 C 145
Vegetable curry, served with basmati rice, papadam & salsa, add local line fish ("F") or grilled chicken breast ("C")	80 F 130 C 125
Pasta of the day	85

Steaks are served alone, but with a sauce of your choice (classic jus, mushroom, or pepper) – add a side or starter, if you will

Sirloin Steak (250 g cut)	125
Dry-aged Ribeye, please choose your own size	100 (price per 100 g)

DESSERT

Dirty chai tiramisu	75
Amarula crème brûlé	55
Lemon sorbet / Vanilla ice-cream	20