



SPRINGFONTEIN WINE ESTATE

A VERY WARM
WELCOME

TO OUR „HOUSE OF JOY“

CHEF RUI BISCAIA DA COSTA

WITH

HEAD AMBASSADRESS ZINHLE MAKHETHA

&

CREW

ULUMBAZA
WINE BAR(N)

ON BEHALF OF ALL
SPRINGFONTEINERS

ULUMBAZA MENU

STARTERS & SOUPS

Chef's salad - small ("S") or large ("L")	S 70 L 95
Cheese platter - small ("S") or large ("L")	S 95 L 175
Chèvre Soup w/ Springfontein Sémillon & Foxenburg Chabris, small ("S") or large ("L")	S 85 L 130
◦ w/minced lamb or pulled tuna or picked corn	
Bobotie Lente Roller w/ either mince meat or veggies	95

MAINS

Beef tongue in creamy Springfontein Sémillon sauce	195
Mushroom & chive barlotto w/ Foxenburg Assegai	160
◦ w/ local line fish ("F") or grilled chicken breast ("C")	F 205 C 190
Veggie curry w/ Basmati rice, papadam & salsa	160
◦ w/ local line fish ("F") or grilled chicken breast ("C")	F 205 C 190
Cordon bleu w/ Kleinriver Oak Smoked Stanford	275

MEAT SPECIALS FROM GRASSFED BEEF

Rui's Bar(n) Carpaccio with Springfontein Rucola and Foxenburg Crottin	195
Dryaged Sirloin steak ca. 250 grams ("S") or ca. 400 grams ("L")	S 250 L 375
Dryaged Ribeye steak ca. 300 grams	330

SIDES

Grilled, steamed or sauted vegetables	65
Springfontein Risi-Bisi w/ capers & peas	65
Gestamp or gebraaide aartappels w/ bacon & onions	65

DESSERTS

Panna Cotta with Berries	85
Moelleux au Chocolat	85
Crème Brûlée	95
Ice cream of the Day - on its own ("O") or as an addition ("A")	O 50 A 40