

MANTRA CAFÉ

WINTER WINE SALON Mantra curated Menu & The High Road Pairing

ON ARRIVAL

Mini Pintxos Skewers with White Boquerones and Marinated Green Olives

Wine Pairing: Silverthorn River Dragon Brut

Starters

French Onion Soup with Charred Gruyère Crouton

or

Mantra Beef Tartare with Green Chilli Oil & Melba Shards

or

Cured Tuna with Niçoise Salsa & Citrus Dressing

Wine Pairing: The High Road Cabernet Sauvignon 2023 / The High Road Classique 2021

MAIN

Seafood Bouillabaisse with Rouille & Garlic Crouton

or

Bourguignon-Style Beef Rib with Pomme Purée, Vichy Baby Carrots & Black Mushroom

or

Roast Pumpkin, White Bean & Chèvre Cassoulet

Wine Pairing: The High Road Director's Reserve 2020

DESSERT

Vanilla Bean Crème Brûlée

or

Dark Chocolate Pot de Crème with Red Wine-Poached Pear,
infused with The High Road Director's Reserve 2020

Wine Pairing: The High Road Magnum Cabernet Sauvignon Reserve 2018

CHEESE COURSE

Mantra Cheese Board

Aged Brie, Ashed Chèvre, Havarti, Mature Huguenot, Honeycomb & Sweet Roasted Pear



MANTRA CAFÉ

Winter Wine Salon

2026 Season

A series of 3 course dinners
paired with exceptional South African wine
in true Mantra Café style.

Our next Wine Salon Evening:

6 AUGUST | 18H30

Featuring Holden Manz Wines

R595 per head | Limited Seats
Bookings 0658233901 | DM @mantracafe.za