



Welcome to our new Levante Restaurant!

Together with Chef Emile and his team, our Levantine kitchen offers a tantalizing journey through the east of the Mediterranean, where traditional recipes meet modern innovation. Savor the rich aromas of Levantine cuisine characterized by light, cosmopolitan, oriental flavours and shared experiences. With a focus upon tasty vegetables, pulses and oriental spices such as Ras el hanout, cumin and cardamom, Levantine cuisine is a perfect fit for our times.

The exquisite blend of spices go well with Lynx Wines such as Rosé, Shiraz, Viognier & Blanc de Noir. Our winemaker, Pierre, added his suggested pairings below each dish in this menu. Our Levantine dishes & Lynx wines will transport your senses to a world of culinary bliss!



Levante Menu

-Small Plates-

Zucchini Fritters – R135

Deep fried zucchini fritters, spiced-roasted zucchini, mint dressing, saffron butter & garden herbs

Lynx Rosé 2022 – R50

Roasted Butternut – R120

Citrus Roasted butternut, slow roasted ginger tomatoes, lime-mint yoghurt, ginger soy dressing, toasted almonds

Lynx Viognier 2021 – R50

Spiced Fish Cakes – R140

Sweet & spicy homemade fish cakes, spiced lime labneh & bread kachumber salad

Lynx Blanc de Noir 2023 – R50

Lamb Kofta – R155

Spiced lamb koftas, herbed cucumber salad, hummus, spicy lemon, crispy tortilla wrap

Lynx Passion 2019 – R55



-Bigger Plates-

Marinated Lamb – R225

Marinated and roasted lamb, citrus minted couscous, char grilled broccoli, honey & soy glaze, mint yoghurt

Lynx Shiraz 2019 – R70

Chicken Ras el neni – R200

Marinated and roasted chicken ballotine, Ras el neni vegetable curry, sumac onions, pineapple cucumber salsa

Lynx Rosé 2022 – R50

Fish of the day – R210

Pepper & pumpkin baked line fish of the day, fried saffron rice pilaf, whipped sour cream, deep fried capers

Lynx Viognier 2021 – R50

Brown Mushroom Steaks – R180

Post marinated brown mushrooms, spiced butterbean hummus, homemade spicy tomato sauce, sesame fried greens

Lynx Cabernet Sauvignon 2019 – R65



-Sweet Plates-

Hazelnut Roly Poly – R130

Hazelnut sponge, citrus scented custard, candied orange, toasted hazelnuts

Panna Cotta – R115

Lemongrass coconut panna cotta, blanc de noir - berry consomme, macerated berries

Labneh Cheesecake – R125

Deconstructed Labneh cheesecake, candied peaches, lemon syrup and vanilla ice cream

Our Lynx Blanc de Noir pairs well with all these desserts!

All the best from Chef Emile and the entire Lynx Team.
A discretionary service charge of 10% is added to all bills.
100% of this goes directly to the Lynx Team



-Wines per bottle-

Flagship Wine:

The Spirit of Lynx 2019R 570

Reserve Range:

The Chardonnay 2018R 350

The Viognier 2018R 330

The Cabernet Sauvignon 2018R 370

The Cabernet Franc 2019R 470

The Pinot Noir 2018..... R 400

The Shiraz 2018..... R 370

Lynx Range:

Viognier 2021R 160

Shiraz 2019..... R 210

Pinot Noir 2018R 260

Cabernet Sauvignon 2019..... R 200

Cabernet Franc 2019R 210

Grenache 2019..... R 210

Passion 2019..... R 180

Revolution 2018..... R 170

Vision 2018 R 170

Emotion 2018..... R 170

SMG 2019..... R 170

The Tinto 2020..... R 130

Rosé 2022.....R 160

Blanc de Noir 2023..... R 125



-Cap Classique-

LYNX Brut Cap Classique 2021.....	R 370
Charles Fox Brut Reserve.....	R 315
Charles Fox Reserve Gold.....	R 300

-Wines per glass-

Blanc de Noir 2023.....	R 50
Viognier 2021	R 50
Cabernet Sauvignon 2019	R 65
Shiraz 2019	R 70
The Tinto 2020	R 50
Passion 2019	R 55



-Soft drinks-

Water still or sparkling	250ml.....	R 20
Water still or sparkling	1 liter.....	R 40
Coca-cola	300ml.....	R 30
Coke light	300ml.....	R 30
Appletiser	330ml.....	R 35
Red grapetiser	330ml.....	R 35
Peach ice tea	330ml.....	R 35

-Beers-

Hey Joe Lager	340ml.....	R 50
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-Coffee and Tea-

Cappucino	R 40
Café Latte.....	R 40
Espresso	R 25
Double Espresso.....	R 30
Americano.....	R 35
Hot Chocolate.....	R 35
Cup of Tea	R 30