



Welcome to our Levante Restaurant!

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 – R150

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

Lynx Rosé 2023 – R65

Roasted Butternut – R140

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

Lynx Viognier 2022 – R65

Spiced Fish Cakes – R170

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

Lynx Blanc de Noir 2024 – R60

Lamb Kofta – R170

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

Lynx Passion 2019 – R70



-Bigger Plates-

Marinated Lamb – R280

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

Lynx Shiraz 2019 – R75

Chicken Ras el neni – R250

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

Lynx Rosé 2023 – R65

Fish of the day – R260

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

Lynx Viognier 2022 – R65

Brown Mushroom Steaks – R215

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

Lynx Cabernet Sauvignon 2020 – R65



-Sweet Plates-

Hazelnut Roly Poly – R155

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

Panna Cotta – R150

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

Labneh Cheesecake – R150

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

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



-Wines per bottle-

Flagship Wine:

The Spirit of Lynx 2019 R 580

Reserve Range:

The Chardonnay 2018 R 360

The Viognier 2019 R 340

The Cabernet Sauvignon 2018 R 380

The Cabernet Franc 2019 R 480

The Pinot Noir 2018 R 410

The Shiraz 2019 R 380

Lynx Range:

Blanc de Noir 2024 R 135

Rosé 2023 R 170

Cabernet Sauvignon Rose 2023 R 110

Sauvignon Blanc 2022 R 170



Chardonnay 2023	R 170
Viognier 2022	R 170
Pinot Noir 2019	R 270
Cabernet Sauvignon 2020	R 210
Cabernet Franc 2020	R 220
Grenache 2019	R 220
Passion 2019	R 190
Revolution 2018	R 180
Vision 2018	R 180
Emotion 2018	R 180
SMG 2019	R 180
Shiraz 2019	R 220
The Tinto 2020	R 140
-Cap Classique-	
LYNX Brut Cap Classique 2021	R 380



-Wines per glass-

Blanc de Noir 2024	R 60
Viognier 2022	R 65
Cabernet Sauvignon 2018	R 75
Shiraz 2019	R 75
The Tinto 2020	R 60
Passion 2019	R 70

-Soft Drinks-

Water still & sparkling 1L	R 45
Coca-cola 300 ml	R 35
Coke light 300 ml	R 35
Appletiser 330 ml	R 40
Red grapetiser 330 ml	R 40
Peach & Lemon ice tea 330 ml	R 40

-Beers-

Hey Joe Lager 340 ml	R 50
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-Hot Beverages-

Cappucino	R 45
Café Latte	R 45
Espresso	R 30
Double Espresso	R 35
Americano	R 40
Hot Chocolate	R 40
Cup of Tea	R 35