



Presented by Karen Green, Gauteng Sales Manager

Grilled Seabass with Soft Tacos

Paired with

Villiera Tradition Brut

Salmon Ceviche with Coriander, Chilli, Ginger & Lime

Paired with

Villiera Jasmine 2018

Pulled Pork & Sweetcorn Chimichanga

Paired with

Villiera Chenin Blanc 2017

Slow Braised Beef Short Rib with Chocolate Mole & Smashed Peas

Paired with

Villiera Cabernet Sauvignon 2016

Strawberries & Cream Brioche

Paired with

Villiera Tradition Rose

Menu Prepared by Chef Paul Barrett

