



IL TESORO



Meerendal Wine Estate

Welcome to IL Tesoro, which means “My Treasure”. A rustic farm-style eatery where we get to share our all-time favourites with you. Changing seasonally, you will get to experience what we LOVE!

We will not rush you... and please don't rush. This is an experience to enjoy and savour. Wholesome rustic food, from farm to table. Produce sourced from all around the Cape - ethically and where possible, organic. Wheat grown on Meerendal for over 300 years is used to make our bread and Crepes Suzette.

Free range organic European Wild Boar is from Wellington. Sustainable pole caught fish from Struisbaai up to Saldannah.

Free-roaming grass fed beef from the Swartland.

Each dish in itself is a treasure.

Si prega di avere l'esperienza più piacevole

Brendan





IL TESORO



Meerendal Wine Estate

Price includes VAT

Payment accepted : Cash, Credit Card and Zapper

For parties of 6 or more, add 12,5% service charge

*Please notify us of any dietary requirements
or allergies.*



STARTERS

Rustic Bread with herbs, made from wheat grown on Meerendal Seasonal Infused farm butter and Middle Eastern Olives

COZZE MOROCCO

Fresh live mussels from Saldannah steamed with Harissa Spices, fresh Coriander, Lemon, Mint, Greek Tzatziki. Crispy toasted Ciabatta.

R69

PARMA BURRATA PLATTER FOR 2

Handmade Mozzarella parcel stuffed with cream and Stracciatella. Served with thinly sliced Parma Ham. Heirloom Tomatoes, Fresh Rocket and Bruschetta

R150

ORGANIC AUBERGINE CAPRESE PARCELS

Organic Aubergines wrapped in parcels, stuffed with buffalo style Mozzarella, fresh Basil, organic Tomatoes and Tomato Pesto, toasted Almond slivers and toasted Ciabatta

R65

PALATE CLEANSER

Buchu, Pear & Mint

The Khoisan that roamed these hills of now Durbanville, bathed their brides in Eland Fat and Buchu. Believed to be an Elixir of youth, protected in the Cape Floral Kingdom. This miracle remedy native to the Western Cape ONLY, has amazing digestive properties. We infuse it with Cape pears and mint to give an all-round fresh bursting taste.



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PRINCIPALE

WILD BOAR RAGU WITH SPINACH GNOCCHI

Organic Free Range European Wild Boar roam free on a Reserve in Wellington feeding on grape vines. Slowly braised in our pizza oven overnight with Italian Tomatoes, Herbs, Meerendal Pinotage Wine, pulled and served with handmade Spinach & Ricotta Gnocchi, freshly shaved Parmesan and Ciabatta.

Pairing Recommendation – Meerendal Pinotage or Meerendal Merlot

R120

KAAP SE KUS DI PESCE

Sustainable and ethical. Pole caught fish. Supporting our local fishing families from Struisbaai to Saldanha. On our “Whats App” group with the fishermen we get to select what is caught daily and delivered fresh. Grilled and served with a creamy Lemon Saffron reduction, seasonal organic Vegetable’s and Rice.

Please ask your waitron for the daily catch.

Pairing Recommendation – Meerendal Sauvignon Blanc

... SQ

POLLO DI BOER

Free Range deboned Chicken Thighs, dusted in Bread Crumbs, Parmesan and Herbs. Stuffed with Northern Cape Pecans, Sultana’s, Bread Crumbs, wild Thyme & Rosemary, oven baked with Grapes and Cream.

Pairing Recommendation – Meerendal Sauvignon Blanc or Meerendal Rosé

R125

SWARTLAND BISTECCA 1965

To celebrate 65 years of “The Heritage Block”. A block of Pinotage bush vines planted on Meerendal in 1955. Grass-fed Beef from the Swartland, dry aged for 65 days.

Rib-eye on the bone. Served Medium Rare with a Meerendal Pinotage reduction.

Boulangere Potatoes and seasonal Vegetables.

R155

STUFFED AUBERGINE HOLLANDAISE

Organic Aubergines stuffed with Aubergine, forest Mushrooms, Peppers, Red Onion, melted Feta and Mozzarella covered with Hollandaise sauce

R95



La Fiesta Tavolo

Recommended for Tables of 6 or more, this is the way we eat. Feel free to enjoy yourself like no one is watching. Eat with your hands like no one cares. Make it messy, and savour the moment.

R295 PP

STARTERS

COZZE MOROCCAN

Fresh live Mussels steamed with Harissa Spices, fresh Coriander, Lemon, Mint, Greek Tzatziki. Crispy toasted Ciabatta

ORGANIC AUBERGINE CAPRESE PARCELS (V)

Organic Aubergine wrapped in parcels, stuffed with Buffalo Mozzarella, fresh Basil, organic Heirloom Tomatoes and Tomato Pesto, toasted Pine Nuts and toasted Ciabatta

MAINS

POLLO DI BOER

Free range deboned Chicken Thighs, stuffed with Northern Cape Pecans, Sultana's, Bread Crumbs, wild Thyme & Rosemary, oven baked with Grapes and Cream

WILD BOAR RAGU WITH SPINACH GNOCCHI

Organic Free Rang European Wild Boar roam free on a Reserve in Wellington feeding on grape vines. Slowly braised in our pizza oven overnight with Italian Tomatoes, Herbs, Meerendal Pinotage Wine, pulled and served with handmade Spinach & Ricotta Gnocchi, freshly shaved Parmesan and Ciabatta.

ROASTED SEASONAL VEG & CIABATTA

A selection of Seasonal Vegetables

DESSERT

POACHED PEARS IN MCC

Seasonal Pears, poached soft in MCC with Cardamom, Star Anise and Cinnamon served with Chai infused Vanilla ice-cream, Dark Chocolate Chards with dried Fruit and Nuts

CAPPUCINO

Double shot of freshly Roasted Ethiopian Sidamo





The iL Tesoro Sunday Family Lunch

From 11:30 AM to 2:30 PM – BOOKINGS ESSENTIAL

STARTERS

Homemade Tomato & Basil Soup with Ciabatta Bread sticks


MAINS

Spit Roasted Lamb marinated in Paprika,
Oregano, Rosemary, Garlic and Lemon
Free Range Chicken pieces roasted in our Spit
Corn on the Cob
Rosemary Potatoes
Seasonal Vegetables
Toasted Breads
Mint Sauce & Mayo Dip

R165 PP

Kids under 12

R85 PP





DESSERTS

POACHED PEARS IN MCC

Seasonal Pears, poached soft in MCC with Cardamom, Star Anise and Cinnamon served with Chai infused Vanilla ice-cream, Dark Chocolate Chards with dried Fruit and Nuts

R75

CRÊPES SUZETTE

An absolute Classic!! Crepes simmered in Lemon, Sugar and Grand Marnier topped with the perfect Vanilla Ice Cream drizzled with Tanagara Orange Liqueur

R90

FROZEN GRAPES, CHOCOLATE & GRAPPA

Dark Chocolate Chards with dried fruit and Nuts, frozen seasonal Grapes and a choice of an Award Winning Grappa from our great trolley selection.

R85

IRISH COFFEE

Irish Whiskey, Sugar, freshly pressed Coffee and clotted cream. Available in Khalua or Amarula

R69

ESPRESSO

SINGLE R20 or DOUBLE R25

Single or Double ... Single Origin Ethiopian Sidamo Growing Altitude 1500m-2200m above Sea level Fruity with Citrus Aroma's, delves into full floral tones with a hint of Nuts



OUR GRAPPA

Italy's Elixir

Since the Middle Ages, this 'Fire Water' is a tradition. After meals, or even added to the morning Espresso to "correct" it..... "Caffe Correto"

Assapora il gusto!

TANAGARA PRIVATE CELLAR MCGREGOR

TANAGRAPPA

R45

Double-distilled from the Pomace of the Tanagra "Heavenly Chaos" (Merlot, CabSauv, Shiraz). Strong fragrant aroma with distinctly Grappa character. 43% Alc

GRAPPA HANNEPOOT

R45

Double-distilled from local Hannepoot (Muscat d' Alexandrie) pomace. Intense Raisin on bouquet, typical of Hannepoot. 43% Alc

GRAPPA SAUVIGNON BLANC

R45

Doubled distilled from "Springfield Life From Stone" Pomace. Fresh mineralic and grassy bouquet and smooth finish. 43% Alc

GRAPPA CABERNET SAUVIGNON

R45

Double distilled from Tanagra CabSauv Pomace. Fresh with typical CabSav cassis nose and hints of Tobacco. 43% Alc

GRAPPA CHARDONNAY BARRIQUE

R45

Double distilled from Springfield Chardonnay Pomace. Fragrant and delicate bouquet, with hints of typical buttery Chardonnay. 2 yrs Maturation in 2nd filled Chardonnay Oak barrels. 43% Alc

UPLAND ORGANIC ESTATE WELLINGTON

R45

Upland's organic Grappa won the 'World's Best Grappa' at the Guldkorken International Competition in Stockholm and its list of international and local awards is impressive.

UPLAND GRAPPA

R50


It explodes with flavour in the glass. Its intensely perfumed nose is balanced by a rich, raisiny complexity on the palate, followed by a lingering aftertaste of nutty grassiness. It is good to use as a palate cleaner between courses



WINE

	PER GLASS	PER BOTTLE
WHITES		
SAUVIGNON BLANC Lovely & crisp with aromas of Green Pepper, Lemon Grass, with flinty Gooseberry	R50	R143
MCC BRUT Lots of beautiful tiny beads in a glass, fresh Peaches with Cream, biscuity aroma on the nose. Layers of delightful white Fruit Flowers with a touch of yeastiness. Fresh and beautiful	R65	R245
ROSÉ		
PINOTAGE ROSÉ Fresh sweet Strawberries and Cream, with Turkish Delight and Candy	R50	R133
REDS		
SHIRAZ Violets & Black Currants on the nose, additional Black Pepper, hint of smokiness, full bodied	R65	R199
PINOTAGE BOTTLE 2016 Intense plum & Chocolate Nose with Cherry Tobacco & Cedar Wood, soft tannins	R60	R166
BIGFEET PRESSED FOR ELEPHANTS Fresh Strawberries and Cherry flavours on the nose with a touch of sweet fragrance. Juicy fruit with soft sweet Spice	R45	R127
MERLOT Deep crimson, concentrated Dark Chocolate, Truffles, Almonds, soft ripe tannins	R65	R245
HERITAGE BLOCK PINOTAGE The original Pinotage Bush Vines planted in 1955 on Meerendal, supple, fine-grained tannins with concentrated Berry		R500

*Please ask your waitron for our Weekly Special Meerendal wines
from our cellar that may be available.*





GIN

WHITLEY NEILL HANDCRAFTED DRY GIN

SMALL BATCH

R30

Pot Distilled London Dry Gin with a unique blend of 9 Botanicals, 2 of which are sourced from Africa (Boabab Fruit & Cape Gooseberry)

WHITELY NELL – ALOE & CUCUMBER

R30

Cucumber A luxurious handcrafted African infusion of fresh, green and earthy cucumber with succulent Karoo aloe enhancing the overall complexity.

PROTEA & HIBISCUS

R30

Protea and Hibiscus flavours combine to bring a distinctive floral note to create a smooth Gin with a unique and remarkable taste that reflects the majestic beauty of the two flowers.

HOPE ON HOPKINS

SALT RIVER

R33

Distilled from a grain base with eight botanicals including Juniper, hand picked Kapokbos (Wild Rosemary) and Buchu from a farm on the Winterhoek Mountains as well as organic citrus peel. Best served in a gin and tonic with a small slice of Grapefruit and a sprig of Thyme, or with some Summer Berries.

MEDITERRANEAN

R33


An unusual, savoury Gin, distilled with plenty of Olives, orange peel and fresh Herbs. Enjoy it “dirty” in a Gin & Tonic with a green Olive and a dash of Brine

LONDON DRY

R33

A classic Gin, smooth enough for a Martini, delicious in a Gin & Tonic on big blocks of ice with a twist of Lemon Zest and a sprig of Rosemary

.../Gins continued on reverse





GIN

MUSGRAVE GIN

MARLEY LE BONE GIN

R50

Award winning, Double Gold in Wine & Spirits 2018.
A London Dry small batch. Juniper Berries-From Italy.
Camomile- From Egypt. Lemon Balm -From Hungary.
Lime Flower From Bulgaria Cloves From Indonesia. Grapefruit
peel & LEMON PEEL from Turkey. ANGELICA ROOT from Poland
FLORENTINE IRIS from Italy. LIQUORICE ROOT from Spain
CASSIA BARK from Indonesia. CORIANDER SEEDS from Romania

BLIND TIGER GIN

R45

POSSIBLY THE BEST SMALL-BATCH GIN EVER MADE!
International award winning Blind Tiger Gin has been recognised for
its unique celebration of the Craft Gin Spirit. Blind Tiger is a Three-Time
International Gold Medal Winner having won gold at the International
SIP AWARDS, held in California (USA), The Gin Masters, held in London
(UK) and most recently the San Francisco Spirits Competition!

MUSGRAVE 11

R35

This handcrafted Gin has 11 Botanicals born out of the flavours and
history of the African Spice Route.

MUSGRAVE PINK GIN

R35

Musgrave Pink Gin has all of the spice and flavour of Musgrave 11, but is
toned down to be gentler and less spicy to bring out the floral of the
Rosehips and the infused Rosewater.

TONICS

FITCH & LEEDES

R19

- Classic Indian Tonic OR Lite Indian Tonic
- Pink Tonic or Sugar Free Pink Tonic
- Blue Tonic



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