

# L A P A

# M E N U

## HOMEMADE / FERMENTED

Fermented

Gemere (homemade ginger beer) 300 ml & 1.3 L R40/R100

Rooibos iced tea 300ml & 1.3 L R30/ R90

Kombucha 300ml R45

## FERMENTED WHITE GRAPES

Brunia white blend R780

Aslina Sauv Blanc R425

Aslina Chardonay R445

Lelie van Saron Chardonay R795

Aslina Chenin blanc R465

## FERMENTED RED GRAPES

Spier Organic Farmhouse R1146

Brunia Pinot Noir R885

Aslina Cab sav R585

Spier Seaward R395

## SPARKLING WINES

Son of the soil R675

Spier mcc R 495

Saltare Reserve R650

## SEASONAL FRESH JUICE / SHOTS

Orange R55

Ginger / Orange R65

Beetroot Juice R65

Green juice (15min wait) R65

Ginger shot R30

Watermelon Juice R55

## OPTIONAL ADDONS - R20

Almond flakes / nutmeg / turmeric /  
chai-seed/ mint

Feel free to co-create your own juice  
with the available produce at the bar, sourced  
from our agri-gardens.

\* SOFT DRINKS AVAILABLE ON REQUEST

## T E A S - R30

Fennel

Rooibos

Chai

Lavender

Chamomile

Black Tea

Green

## 58 LOOSE LEAF TEAS - R30

Lemon Verbena / Mint / Lemon Grass

## C O F F E E S

Cappuccino R39

Cortado R30

Americano R25

Espresso R25

Hot Cacao R 40

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\* Seasonality and availability shape our menus

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\*House and Natural wines available on request

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