



FRYER'S COVE

The Fryer's Cove comes to Barristers
Four course meal, 6 wines & a great story...
18:30pm - Wed 30 October 2024

The wines will be presented by Jan van Zyl, Viticulturist and Founder

STARTERS

French Onion Soup with homemade bread rolls
Paired with a taste of each of, Fryer's Cove Bamboos Bay Sauvignon Blanc
and Fryer's Cove Sauvignon Blanc

ENTREE

Porcini Mushroom Fettuccini & Summer Table Salad
Paired with Fryer's Cove Chenin Blanc

MAIN COURSE

Barristers Fillet with red wine jus, roast potatoes and sesame green beans
or
Catch of the Day, roast potatoes and sesame green beans
or
Barristers Spinach, bacon and feta filled deboned chicken thigh,
roast potatoes and sesame green beans
Paired with Fryer's Cove Grenache Cinsault

DESSERT

Pavlova with berry coulis and ice cream
Paired with Fryer's Cove Doring Bay Pinot Noir Rosé

R550.00 per person including VAT

For any further queries or information relating to this Food & Wine Pairing or to
reserve a table please call us on 021 -671 7907 or e-mail: info@barristersgrill.co.za

Only at
BARRISTERS
RESTAURANT

GOOD FOOD - GREAT WINE - WARM FRIENDS