

# THE FOUNTAIN

*by Planet Bar*

Welcome to The Fountain, Mount Nelson's *al fresco* kitchen settled under the gaze of Lion's Head. Enjoy Mediterranean-inspired cuisine handcrafted with care and fresh, local ingredients. Sip classic spritzers and savour outstanding South African wines.

Celebrate the quintessential *la dolce vita* in an inviting garden setting.

## COLD ANTIPASTI

### YELLOW TAIL CRUDO (F)... 220

Smoked Abalobi Yellow Tail, miso pickled daikon, spicy mayo, chilli oil, coriander, radish, Willow Creek extra virgin olive oil

### CHICKEN LIVER PÂTÉ (D, GL, E)... 140

Pickled Meuse Farm micro vegetables, with seeded bread

### CAPE BURRATA CHEESE (D)... 250

Meuse Farm heirloom tomatoes, Willow Creek extra virgin olive oil, fresh herbs

### GARDEN VEGETABLE CRUDITÉ (D)... 180

Cucumber yoghurt, hummus

### ROASTED EGGPLANT (VG, N)... 180

Romesco sauce, garden basil salsa verde, cashew nut dukkha, smoked aubergine purée, fresh herbs

## HOT ANTIPASTI

*Cooked in the pizza oven*

### PRAWN SCAMPI (SF, D, GL)... 240

Local West Coast prawns, garlic and herb butter, fresh herbs and lemon, charred pizza bread

### ZUNEY WAGYU BONE MARROW (GL)... 200

Parsley salad, charred sour dough

### SALDANHA BAY MUSSELS (SF, GL, D)... 240

Garlic and herb white wine broth, fresh herbs, toasted baguette

### ROASTED CALAMARI (F, GL)... 200

Capers, Willow Creek extra virgin olive oil, cherry tomatoes, lemon, parsley, pizza bread

### PORK AND BEEF MEATBALLS WITH POMODORO SAUCE (D, GL)... 260

Crispy basil, parmigiano Reggiano, Willow Creek extra virgin olive oil, focaccia bread

## FOOD AND BEVERAGE ALLERGY INFORMATION

SS - Sesame Seed, C - Celery, GL - Gluten, E - Eggs, F - Fish,  
L - Lupin, MU - Mustard, M - Molluscs, S - Soya, SD - Sulphur Dioxide,  
G - Garlic, N - Nuts, D - Dairy, SF - Shellfish / Crustacean,  
VG - Vegan, V - Vegetarian, GF - Gluten Free

## FLATBREADS

**CLASSIC MARGHERITA (D, GL)... 180**  
Local Fior di Latte, Pomodoro sauce,  
pecorino cheese, fresh basil

**MUSHROOM AND SAUSAGE (D, GL)... 250**  
Fior di Latte, Portobello, shimeji and button  
mushrooms, house made lamb sausage,  
thyme and garlic

**FARMER ANGUS COPPA (P, D, GL)... 250**  
Fior di Latte, Farmer Angus coppa, garlic,  
rosemary, fresh rocket

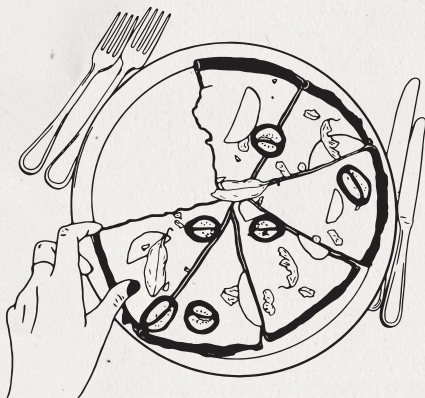
**PROSCIUTTO (P, D, GL)... 260**  
Fior di Latte, prosciutto di Parma, garlic,  
fresh oregano, fresh rocket

**QUATTRO FROMAGGI (D, GL)... 200**  
Fior di Latte, Cape Gorgonzola cheese,  
smoked Stanford cheese, pecorino cheese, chili oil

**TENDER STEM BROCCOLI (VG, GL)... 180**  
Fior di Latte, sliced garlic, chilli flakes,  
Gorgonzola, pecorino cheese

**ARTICHOKE AND BABY SPINACH (VG, GL)... 150**  
Vegan mozzarella, sliced garlic, baby spinach,  
artichoke

**ZUCCHINI AND BLACK OLIVE (VG, GL)... 150**  
Vegan mozzarella, sliced garlic, fresh thyme,  
fresh basil, basil salsa verde, chilli flakes



## DESSERTS

**LIMONCELLO TIRAMISU (GL, D, E)... 140**  
With fresh berries

**PISTACHIO BOMBOLONI (VG, GL, N)... 140**  
Bomboloni, filled with a pistachio "cannoli" filling

**CHEESE BOARD (GL, D, E, SD, SS)... 300**  
Artisanal South African Cheese, crackers,  
homemade preserves

## **CHAMPAGNE**

*Non-vintage*

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Moët & Chandon Brut Imperial... 410 / 2450  
Moët & Chandon Brut Rosé Imperial... 520 / 2600  
Veuve Clicquot Yellow Label... 650 / 3250  
Veuve Clicquot Brut Rosé... 690 / 3350

## **CAP CLASSIQUE**

*Non-vintage*

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Boschendal Brut... 150 / 750  
Le Lude Reserve Brut... 190 / 950  
Graham Beck Brut... 170 / 850  
Boschendal Brut Rosé... 150 / 750  
Le Lude Reserve Brut Rosé... 190 / 950  
Graham Beck Brut Rosé... 170 / 850

## **PROSECCO**

*Non-vintage*

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Zardetto Private Cuvée... 190 / 950  
Zardetto Rosé... 1100

## **WHITE WINE**

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Klein Constantia Sauvignon Blanc '23... 240 / 950  
Brookdale Mason Road Chenin Blanc '22... 150 / 600  
Glen Carlou Wooded Chardonnay '22... 190 / 750  
Paul Cluver Close Encounter Riesling '22... 140 / 550  
Alvis Drift Reserve CVC White Blend '22... 165 / 650

## **ROSÉ**

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Mount Nelson Pinotage '24... R140 / 550  
The Valley Pinot Noir '23... 160 / 600  
Creation Grenache Noir '23... 175 / 700

## **RED WINE**

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David Finlayson Merlot '23... 150 / 550  
Rijks Touch of Oak Pinotage '22... 220 / 800  
Ataraxia Pinot Noir '22... 200 / 800  
De Morgenzon Syrah '20... 225 / 900  
The High Road Cabernet Sauvignon '22... 220 / 800  
Mount Nelson Cape Red Blend '22... 165 / 650

## SPRITZERS

### PASQUALI NEGRONI SPRITZER... 230

Tanqueray No. 10, Campari, Martini Rosso, fresh basil and Prosecco

### APEROL SPRITZER... 180

Double shot of Aperol, charged with sparkling wine and a splash of soda

### HERBAL SPRITZER... 195

Belvedere, cucumber, mint, and charged with sparkling wine



## SIGNATURE COCKTAILS

### GREEN GODDESS... 130

Vusa vodka, cucumber and mint water, basil, lemon, soda water

### FOUR NOBLE TRUTHS... 170

Agua Zulu cachaça, pineapple and roasted coconut purée, fresh lime

### PORTRAIT... 165

Cape Town Classic gin, rooibos and grapefruit syrup, lemon, tonic water

### NIGHT SKY... 195

Six Dog gin, night syrup (activated charcoal, lavender, and hibiscus), lemon, tonic water

## NON-ALCOHOLIC

### GINGER BOOST... 195

Vanilla, ginger, pineapple purée, lemon

### HARMONY... 80

Rooibos and grapefruit syrup, salt, lemon, lemonade

## 1 LITER JUGS

### SANGRIA... 550

Red wine infused with fresh fruits and brandy

### GIN INFUSED ICED TEA... 365

Mount Nelson 125 signature tea infused with local gin

## THE PERFECT G&T

*Single or double*

Served with your choice of tonic water, lemonade, soda water, dry lemon, or ginger ale

Cape Town Pink gin... 120 / 190

Cape Saint Blaze Oceanic... 160 / 270

Hendricks... 165 / 280

Tanqueray 10... 180 / 310

## CAPE CRAFT BEER ON TAP

*300ml or 500ml*

Jack Black Brewer's Lager Draught... 75 / 125

## LOCAL

Castle Lager... 70

Castle Lite... 70

Savanna Dry... 90

Savanna Light... 90

## INTERNATIONAL

Heineken... 80

Corona... 80

Windhoek Lager... 75

## NON-ALCOHOLIC

Heineken Zero... 75

Devils Peak Hero to Zero... 75

## **SOFT DRINKS**

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### **MIXERS 200 ML... 50**

Coke, Coke light, dry lemon, ginger ale, lemonade,  
soda water, tonic water

### **MIXERS 300 ML... 50**

Coke zero, Fanta orange, Stoney ginger beer

### **APPLETIZER 275ML... 60**

Appletizer, Grapetiser

**Tomato Cocktail 200ml... 65**

**Red Bull 250ml... 85**

## **WATERS**

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**Verve still or sparkling mineral water 250ml... 50**

**Verve still or sparkling mineral water 750ml... 75**

**Acqua Panna 250ml or 750ml... 90 / 145**

**San Pellegrino 250ml or 750ml... 90 / 145**

