



# { Gin Menu }



## Tasting & Paring Menu

*Gin Tasting Experience is subject to availability*

### INVERROCHE CLASSIC

**Pink Tonic | Cucumber | Pomegranate Rubies | Lemon Zest**

Infused with fynbos from limestone rich soils of the low lands of the Cape floral kingdom. Crisp and dry with upfront green, grassy juniper notes, which blend seamlessly with a bouquet of soft flowers on the nose. Redolent of summer citrus, rose petals and assertive florals, delivering a clean, dry and spicy finish.

### INVERROCHE VERDANT

**Tonic Water | Apple Slice / Fresh Fig | Lemon Zest | Cinnamon Stick**

Infused with fynbos from the mountainous terrain of the Cape floral kingdom. Satin soft with a translucent golden-green hue and fragrant on the palate with a hint of spice, subtle juniper, sweet citrus and liquorice top notes. Delicate aromas reminiscent of elderflower and chamomile.

### Tasting Process

Seasonal accompaniments may vary

*Please discuss dietary requirements with your host. Select substitutions can be arranged at a surcharge*

- Juniper Berries, Smell and Taste
- White Rock Cranberry Cheese Wedge
- Camembert Cheese Wheel
- Blue Rock Wedge
- Brie Wedge
- Beef Biltong
- Bobotie Spring Rolls
- Spicy Chicken Samosas
- Cured Springbok Carpaccio
- Assorted Biscuits
- Spekboom

### INVERROCHE AMBER

**Tonic Water | Strawberries / Cinnamon Stick | Thyme | Grapefruit Peel**

Infused with fynbos from the coastal region and dunes of the Cape floral kingdom. An exquisite, handcrafted spirit that shows an inspired arrangement of fresh, floral botanicals alongside an exotic spice, uplifting citrus profiles and sweet toffee apples which intertwine to deliver a dry, woody finish. Produced in small batches, this fragrant amber-hued gin is double distilled.

