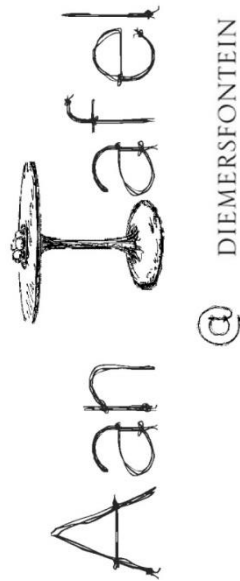


Menu



Drinks

Please note a corkage charge of R40 for still and R 50 for Sparkling/MCC wines will be charged per 750ml bottle

Wine

Diemersfontein House wine on tap
250ml R40
500ml R60
1000ml R85

Sparkling Wine

Ovation Spumante NV R 80
Louisvale Chardonnay MCC 2015 R 250

White Wine

Diemersfontein Carpe Diem Viognier 2016 R 160
Diemersfontein Carpe Diem Chenin Blanc 2018 R 160
Diemersfontein Chenin Blanc 2018 R 88
Diemersfontein Sauvignon Blanc 2018 R 88
Ovation Sauvignon Blanc 2017 R 78
Kaapzicht Chenin Blanc 2018 R 110
KWV The Mentors Sauvignon Blanc (Elim) R 250

Rose

Diemersfontein Rose – 100% Grenache 2018 R 88

Red Wine

Diemersfontein Carpe Diem Pinotage 2017 R 265
Diemersfontein Carpe Diem Malbec 2017 R 265
Diemersfontein Pinotage 2017 R 146
Diemersfontein Merlot 2017 R 146
Diemersfontein Cabernet Sauvignon 2017 R 146
Diemersfontein Shiraz 2017 R 135
Diemersfontein Summer's Lease SMV 2017 R 146
Diemersfontein Harlequin – Shiraz/Pinotage 2017 R 75
Thokozani SMV 2017 R 118
Ovation Cabernet Sauvignon / Merlot 2016 R 92
Ovation Merlot 2017 R 92
Ovation Pinotage 2016 R 92
Kaapzicht Skuinsberg Cinsaut 2017 – R 255
KWV The Mentors Orchestra R 420

Beer

KCB Kudu Lager R45
KCB The Jackal IPA 440ml R 45
Castel Light 330ml R26

Ciders

Savannah R28

Hardehout

KWV5jf R25 single
Die Mas Gin R 35 single
Cruxland R 30 single
Jameson R 40 single
Johnny Walker Black R42 single

Creams

Amarula – R 20 single
Melktertjie – R 20 single

Water

750ml Sparkling R 24
750ml Still R 24

Sodas

Coke R 18
Coke Zero R 18
Cream Soda R 18
Fanta Orange R 18
AppleTizer R 25
GrapeTizer R25
Iced Tea R25

Craft Tonic Water

Barker & Quin 200ml R 30
(Marula and Honeybush Orange)
Fitch & Leeds 200ml R 20

Aan “die kontrei” Tafel

Roosterkoek Sarmies

Fig jam, brie cheese and rocket R65

Onion, cheese and tomato R55

White cheddar and chakalaka R65

Smoked chicken and mayo R75

Biltong, caramelized onion & a creamy blue cheese dressing R95

Aan Tafel in die tuin

South African garden salad R55

Add a selection of

Biltong, caramelized onion and blue cheese dressing R89

Smoked chicken, feta and Peppadews R89

Chakalaka with maize polenta deconstructed salad R89

Brie, Green Figs and rocket R89

Aan “die hoof” Tafel

Starters

Smoorsnoek served with side salad R80

Phyllo baskets filled with roasted butternut, spinach, feta and Peppadew glaze (V) R 65

Peri-peri chicken livers served with deep fried maize (pap) R 70

Skilpadjies and garlic mashed potatoes served with Chakalaka relish R80

Mains

200g Boerewors Burger R120

served on a roosterkoek with

sesame seed slaw, rosemary potato wedges and tomato smoor

Bunny Chow

Chicken Prawn curry – R 135

or

Seasonal vegetable curry – R 85

All served with traditional sambals

Grilled Lamb chops with lemon, garlic and herb butter
parmesan crushed potatoes and side salad R150

Pan-seared Steak with red wine butter served with garlic-
mashed potatoes and roasted vegetables R180

West Coast snoek with Sweet potato wedges R 130

Served with a traditional basting

Lentil and chickpea bobotie spring roll with wilted greens and
yoghurt raita R 120

Extras

Chakalaka relish R15

Beer battered onion rings R25

Aan die “Soet” Tafel

Malva pudding with Rooibos Ice cream R65

Milk tart creme brulee R60

Vanilla Pod Ice cream with ginger beer syrup and almond
biscotti R60

Truffle and espresso S.Q

Coffee and zesty koeksister S.Q.

Die “Kinder” Tafel

(Kiddies Menu)

Boerie burger and chips R60

Chicken mayo Roosterkoek R45

Biltong Mac and Cheese R55

Fish cakes and mashed potatoes R55

Kiddie Drinks R 15

Hot Drinks

Cappuccino – Fleet Coffees

Regular R25

Large R28

Espresso Single 15

Espresso Double 30

Latte R 28

Chia Latte R28

Red Cappuccino

Regular R26

Large R28

Red Espresso R28

Red Latte R28

Hot Chocolate R28

Americano R25

