

Kiddies Menus

Only available for kids under 13 years old

Chicken Strips and Chips R75

Chicken Stir fry R70

Pasta Bolognese R55



Please Note: A discretionary service fee of 10% will be added to tables
Of 6 or more.

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Summer Menu

3 Courses R285 with a glass of wine

Starters

Asian beef croquettes served with a Tso style sauce, smoked truffle mayo and pickled cucumber

Or

Grilled Mussels served with pickled courgette, bacon jam, potato nests and finished with beer foam

Mains

Grilled sirloin served with potatoes Confit in beef talon, tender stem broccoli , cauliflower puree finished with poached onion and a smoked pepper sauce

Or

Deep fried chicken glazed in sweet and sour sauce, served with a vegetable stir fry and egg noodles

Dessert

Mille Feuille

Mixed Berry Mille feuille served with a strawberry custard, berry coulis and finished with fresh berries

Or

Pavlova

Fresh Pavlova served with Chantilly cream, berry compote, summer fruit, almond crumble and finished with a mint gel

Drinks Menu

Cocktails of the week enquire with your waitron

Soft Drinks	R27
Mixers	R25
Apple and Grapetiser	R38
Peach and lemon Ice Tea	R30

Corona	R45
Stella Artois	R38
Windhoek Lager	R34
Windhoek Draught	R37
Castle Lite	R30
Savannah Dry	R40
Hunters Gold	R37

Smirnoff Vodka	R20
KWV 3 Year	R20
Spiced Gold	R20
Captain Morgan	R26
JW Red	R35
JW Black	R45
Glenlivet 12yo	R70
Jameson	R40
Tullamore Dew	R36
Bells	R28
Jack Daniels	R35
Makers Mark Barrel 46	R70
Diemersfontein Brandy	R90
Tanqueray	R32
Malfy Pink Gin	R45
Bombay Sapphire	R36
Gordans	R20
Jagermeister	R35
Tequila Gold	R35
Ponchos	R38
Kahlua	R30
Disarano	R45

Wine list

Diemersfontein Wines

Sauvignon Blanc (2023) R90/R30

Fresh Acidity with delightful tropical fruits like pineapple and passion fruit, finished with a zingy lime

Chenin Blanc (2023) R90/R30

Toasty Biscuit aromas and pineapple on the nose. Crisp granny smith apple and pears add the balance

Rose (2023) R90/R35

Pale Peach colour with medium body and a dry finish. Soft tones of Raspberry, strawberry and candy floss

The Clockmaker (2022) R280

Slightly toasted notes from oak barrels, Notes of honey, pineapple and yellow peaches

The Prodigy Pinotage (2022) R90/R30

95% Pinotage and 5% Shiraz, Mulberries and black berries on the nose, finished with strawberry, cherry and plum on the palate

The Original Pinotage (2022) R147/R50

Rich dark chocolate and fresh brewed coffee with hints of plum and mint. Well balanced with smooth tannins and a lingering aftertaste

Cabernet Sauvignon (2022) R147/R50

Cassis and cloves on the nose with dried herbs and vanilla on the palate. A smooth and rich finish

Shiraz (2022) R147/R50

Sour Cherries, vanilla, spice and violets entice the nose. Lots of Pepper on the palate and a full bodied finish

Harlequin (2022) R80/R25

A blend of Shiraz (70%) and Pinotage (30%) Mocha, black currents and plums. With subtle spices and a lingering smooth finish

Thokozani Merlot (2021) R65/R22

Red berries, spices and oak, with a soft finish on the palate

Thokozani SMV (2021) R127/R42

Shiraz, Mourverdre and viognier blend, notes of Smokey bacon, vanilla and sweet black fruit on the palate with silky tannins and mocha to finish

Thokozani Cabernet franc (2022) R150/R52

Dark fruit, Cassis and plum. A delicate balance of the rich characteristics ensures a lingering aftertaste with hints of fennel leaf liquorice

Pinotage Reserve (2021) R260

Raspberries, cherries and pencil shavings on the nose with rich fruit flavours of plums and berries. Traditional style Pinotage, no Coffee of Chocolate

Malbec Reserve (2021) R260

Decadent blend of berries and plums, subtle liquorice and cherry tobacco followed by a lovely tannin

Sweet Sue R158

Dessert wine made from Sundried Viognier grapes, dried peach, apricots and orange marmalade

Tapas

Traditionally Spanish tapas offers a chance to taste several small dishes as opposed to a single starter, they can also be enjoyed as a light meal

Vegetable spring roll served with a red curry mayo and a sweet and sour dipping sauce V R65

Summer Salad served with beetroot Hummus, orange segments, croutons and Feta cheese, finished with a pomegranate dressing R65

Chipotle glazed prawns, grilled corn and pickled avo, cucumber and mint gel finished with a garlic dressing R85

Grilled Squid tubes, stuffed with cream cheese, lemon and garlic served with citrus teriyaki sauce, aioli and crispy tentacles R75

Marinated bowl of olives R50

Peri-Peri Chicken Livers served with sourdough R65

Lamb parcels with spiced sauce, hummus and mint yoghurt R75

Chorizo, beef and mozzarella tacos, tomato and chili chutney, finished with lemon aioli V R70

Thai green curry mussels, served with rice noodles, julienne vegetables R80

Dim Sum

Pulled Pork or Chicken or Mushroom and Mozzarella R65

Mains

Select a Starter size or a Full portion

The Cellar Fillet R165/285

Fillet served with roast butternut, fresh rocket and creamy Chermoula sauce finished with potato crisps

Tom Yum Chicken R100/175 *VV*

Chicken breast with a tom yum broth, fresh greens, dried mango chutney, sweet potato ravioli and sweet potato crisps

Slow cooked Pork Belly R140/240

Glazed Pork Belly, served with Asian coleslaw, pok choy, sweet potato and mustard puree, finished with Crispy leeks and spiced peanuts

Potato Gnocchi R90/175

Potato Dumplings served with a Napoletana sauce, finished with crispy basil leaves, shaved parmesan and olives

Braised Short-Rib R140/240

Braised Short-Rib served with butternut risotto, Marinated veg, pickled onions and finished with a Jus and thyme infused oil

Crispy Asian Duck R150/285 *VV*

Crispy roast duck, Asian style broth, noodles, vegetables, spiced peanut crumble, marinated peppers and lime dressing

Lamb Loin cutlets R165/295

with truffle mash, red wine reduction grilled cherry tomatoes, sautéed green beans served with salsa verde and herb crumble

Line fish R160/260

Line Fish of the day served with potato croquettes, fennel puree, Bonita flake tuile, tomato beurre blanc, pickled radishes and tomato gel

Desserts

The Cellar Crème Brule R75

Delicate baked custard topped with caramelized sugar and served with passion fruit dressing

Mango Cheesecake R85

Mango Cheesecake served with rum ice cream, biscuit crumble, mango caramel and a Pineapple crisp, coconut foam

Chocolate Torte R90

Delectable dark chocolate torte served with litchi ice cream, chocolate shortbread crumble and strawberry coulis

Cheese Board R200

Selection of three cheeses, preserves, fresh fruit and toasted sourdough

Assorted Ice Creams R65

Your waitron will inform you of our daily selection

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Diemersfontein Wine Estate Wellington South Africa