

BREAKFAST

Saldanha bay oyster, mignonette and lemon	R 29 ea
Salad of watermelon, Dalewood feta, olive oil, lemon & toasted seeds	∀ R 95
Dalewood yoghurt labneh, confit aubergine, boiled egg, cucumber and dukkah	V R120
Joostenberg charcuterie: springbok & prune terrine, chicken liver parfait, pork rillette, home-cured ham, pork pie, pastrami, rustico salami, brawn, pickles and fresh bread	R130
South African cheeses: Dalewood camembert, Cremalat gorgonzola, Klein River gruberg, homemade labneh, fig preserve, Melba toast and fresh bread	∀ R130
Klein Joostenberg: 1 fried free range egg, smoked belly rasher, tomato smoor, pork and fennel sausage and toast	R 80
Farmhouse: 2 fried free range eggs, 2 smoked belly rasher, tomato smoor, mushrooms, 2 pork and fennel sausage and toast	R125
Open free range egg omelette, creamy mushrooms, baby spinach and Klein River Gruberg	√ R120
Winemakers eggs: 2 poached free range eggs in a red wine sauce with wilted spinach, bacon, mushroom and toasted sourdough	R115
Homemade toasted muesli, Dalewood yoghurt with a fig, vanilla pod & rooibos compote	R 75
Smoked Overberg trout, garden leaves, herb crème fraiche, lemon and pickled cucumber	R155
French toast: 2 slices of farm bread, fynbos honey, streaky bacon	R115
Croissant served with homemade jam and butter	R 45

Little chicks breakfast: scrambled egg and toast with bacon **OR** pork & fennel sausage R 65







Desserts

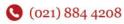
Crème caramel	R 70
Raspberry and orange crème brulée	R 70
Pastry plate to share: 2 canelé, 2 financier, 2 shortbread biscuits	R 60
Tart of the day with homemade vanilla pod ice cream	R 70
Baked cheesecake with berry sauce	R 75
Milk chocolate and almond praline cake with orange crème anglaise	R 75
Coffee cake with whipped cream	R 65
Carrot cake with whipped cream	R 75
'Summer Ice Cream Coupe' Klapmuts strawberries, vanilla pod ice cream, meringue and berry coulis	R 65
Homemade ice creams & sorbet: Vanilla pod / Dark chocolate / Coffee / Pistachio / Berry sorbet 1 scoop 2 scoop 3 scoop	R 30 R 45 R 60

Homemade Shakes

Vanilla pod/Dark Chocolate/Coffee/Red Berry

Hot Drinks

Cold Drinks R 25 / R 28 Espresso Still or Sparkling Water 750ml R 35 Cappuccino / Flat white R 35 Koelenhof sparkling grape juice 750ml R 58 Café au lait R 38 Homemade lemon & rooibos Americano R 30 iced tea R 30 Red cappuccino R 35 Coke / Coke zero / Fanta / Creme soda R 28 Red latté R 38 Appletizer / grapetizer R 30 Milo R 29 Ginger beer R 26 Hot chocolate Freshly squeezed orange juice R 45 with cream & marshmallows R 40 Sir Fruit: apple juice / pink lemonade R 30 Tea: ceylon/earl grey/rooibos/ peppermint R 28 Rock shandy: lemonade, soda & bitters R 35 non dairy alternative available on request Iced coffee: espresso, cold milk & ice R 35





R35 / R 50



For The Table Frenchman's Breakfast:

fresh baguette, seed crackers, almond financiers, local cheeses and chef's selection of charcuterie

Followed By A Choice Of:

Traditional croque madame: Grilled Ladismith cheddar, Dalewood Huguenot cheese and home-cured ham with Dijon mustard on homemade sliced farm bread topped with a fried egg

Farmhouse: 2 fried free range eggs, 2 smoked belly rasher,tomato smoor, mushrooms, 2 pork and fennel sausage and toast

or

Open free-range egg omelette, creamy button mushroom sauce, baby spinach and Klein River gruberg cheese

2 course menu R245 pp including 1 hot beverage + still and sparkling water for the table

This menu is perfect for year-end celebrations and is valid from Mon to Fri until the end of 2023



