



# BREAKFAST

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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	✓ R120
Joostenberg charcuterie: springbok & prune terrine, chicken liver parfait, pork rilette, 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 brûlée	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’ Klappmuts 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	R 30
2 scoop	R 45
3 scoop	R 60

## Homemade Shakes

Vanilla pod/Dark Chocolate/Coffee/Red Berry

R35 / R 50

## Hot Drinks

Espresso	R 25 / R 28
Cappuccino / Flat white	R 35
Café au lait	R 38
Americano	R 30
Red cappuccino	R 35
Red latté	R 38
Milo	R 29
Hot chocolate with cream & marshmallows	R 40
Tea: ceylon/earl grey/rooibos/ peppermint	R 28

*non dairy alternative available on request*

## Cold Drinks

Still or Sparkling Water 750ml	R 35
Koelenhof sparkling grape juice 750ml	R 58
Homemade lemon & rooibos iced tea	R 30
Coke / Coke zero / Fanta / Creme soda	R 28
Appletizer / grapetizer	R 30
Ginger beer	R 26
Freshly squeezed orange juice	R 45
Sir Fruit: apple juice / pink lemonade	R 30
Rock shandy: lemonade, soda & bitters	R 35
Iced coffee: espresso, cold milk & ice	R 35



# Set Menu

Price per person R245

## 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

or

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