

LUNCH

Villiera Tradition Brut NV | Brut Rose NV

Walvis Bay oyster, mignonette and lemon

R320|750ml R80|glass

R 39 ea

Starters

	0,
Bosc pear, gorgonzola, rocket and toasted Senqu River almonds	₹ R95
Warm pickled pork tongue with gribiche dressing	R8o
Smoked Overberg trout mousse, capers, lemon and Melba toast	R125
Quiche filled with home-cured ham & Ladismith cheddar served with a salad	R 90
Joostenberg charcuterie: terrine, chicken liver parfait, pork rillette, home-cured ham, pork pie, pastrami, rustico salami, brawn, pickles and fresh bread	R155
Zandam fior di latté mozzarella, black olive tapenade and garlicky sourdough toast	$V_{R_{125}}$
<u>Mains</u>	
Traditional ham & cheese croque monsieur with chips	R120
Winemakers eggs: 2 poached free-range eggs in a red wine sauce with wilted spinach, mushrooms, bacon and fresh bread	R125
Open free-range egg omelette, creamy mushrooms, baby spinach and Klein River Gruberg	V R125
Pan fried hake with ratatouille, Mediterranean potatoes and black olive mayo	R195
Free range beef bourguignon with mashed potato	R175
Langside free-range BBQ beef burger, on a sesame seed bun with pickled cucumber, aïoli and homemade chips	R145
Beef Rogan Josh with basmati rice, raita and roti	R185
Langside free-range beef sirloin with creamy mushroom sauce, homemade chips and salad	R275
Braised pork shoulder, tomato and paprika casserole with Sandveld heerenbone	R 165

Extras

Homemade chips R 37 | Side salad R 25



Muldersvlei boerewors, tomato smoor and Lowerland polenta





R 145

Desserts & Cheese

South African cheeses: Dalewood camembert, Cremalat gorgonzola, Kleinriver gruberg, fresh fruit, pickles, preserve and fresh bread	R130
Crème caramel	R75
Raspberry and vanilla pod crème brulée	R85
Pastry plate to share: 2 canelé, 2 financier, 2 shortbread biscuits	R60
Coconut cream cake with berry sauce	R70
Dark chocolate & salted caramel tart with vanilla pod sauce	R8o
Baked cheesecake with berry sauce	R75
Carrot cake with whipped cream	R8o
Autumn Ice Cream Coupé: Chocolate and vanilla pod ice cream, whipped cream, meringue and poached pears	R8o
Pastries from our Deli: Pastel de nata Canelé	R39 R25

Homemade ice creams & sorbet: Vanilla pod / Dark chocolate / Coffee / Pistachio / Berry sorbet

R35 per scoop

1 scoop 2 scoop

3 scoop

R 40 / R 65

<u>Homemade Shakes</u> Vanilla pod/Dark Chocolate/Coffee/Red Berry

Hot Drinks		Cold Drinks	
Espresso	R 28 / R 32	Still or Sparkling Water 1L	R 35
Cappuccino / Flat white	R 38	Koelenhof sparkling grape juice 750 ml	R 85
Cortado	R 32	Homemade lemon & rooibos	
Café au lait	R 42	iced tea	R 30
Americano	R 32	Coke / Coke zero / Fanta / Creme soda	R 28
Red cappuccino	R 38	Appletizer / Grapetizer	R 40
Red latté	R 42	Ginger beer	R 32
Milo	R 35	Freshly squeezed orange juice	R 45
Hot chocolate	R 42	Sir Fruit: apple juice	R 30
Tea: ceylon/earl grey/rooibo peppermint	s/ R30	Homemade lemonade served with ice and lemon, still or sparkling	R 30
		Rock shandy: lemonade, soda & bitters	R 45
		Iced coffee: espresso, cold milk & ice	R 35



