

# Morning Kickstart.

Available until 10:30

<b>Full Breakfast</b>	<b>205</b>
<b>Vineyard Breakfast</b>	<b>105</b>
Cocktail sausage, tomato & pesto, sautéed potatoes, crispy bacon, button mushrooms, baked beans, mini steak and two eggs of your choice - boiled, poached, fried or scrambled Coffee, tea and fruit juice	
<b>Artisan Baguette</b>	<b>89</b>
Toasted with gypsy ham & boerenkaas, mushroom sauce & two poached eggs	
<b>Farm table Breakfast</b>	<b>115</b>
Scrumptious buffet table with coffee, tea and fruit juice	
<b>Two pancakes</b>	<b>64</b>
Banana & Nutella filling	
<b>Potato Rosti Stack</b>	<b>100</b>
Black mushroom, scrambled egg, camembert and smoked salmon	
<b>Three Egg Omelette</b>	<b>75</b>
Choice of fillings: Camembert, onion, tomato, cheddar, peppers, ham, bacon, mushroom or salmon	
<b>Home-Baked Scones</b>	<b>48</b>
Served with preserves, cream & cheddar (Available all day)	



## VEGGIE

<b>Potato Gnocchi</b>	<b>144</b>	<b>Linefish &amp; Prawn Duo</b>	<b>191</b>
Shimeji mushrooms, baby spinach, parmesan cream & crunchy basil		Pistachio butter, Hasselback potato & asparagus spears	
<b>Gorgonzola &amp; Black mushroom Risotto</b>	<b>145</b>	<b>Chicken breast &amp; Gnocchi</b>	<b>155</b>
With lemon & herbs, truffle oil and crispy basil		Grilled courgette fingers, parmesan cream, potato gnocchi & crunchy prosciutto	

## Terrace Favourites

<b>Braised Lamb Shank</b>	<b>185</b>
Chermoula paste cooked in red wine jus, baby onions, black mushrooms and potato mash	
<b>Sirloin Steak</b>	<b>188</b>
Port jus, pesto bocconcini, prosciutto, Fondant potatoes and mange tout	
<b>Crispy Pork Belly</b>	<b>164</b>
Sticky plum sauce, boerenkaas mash and long stem broccoli with almond butter	
<b>Devon Valley Burger</b>	<b>125</b>
100% pure beef burger, crispy bacon, avocado, brie and tomato chutney served on a toasted ciabatta with a petit salad and hand cut chips	
<b>Chicken and Black Mushroom Burger</b>	<b>115</b>
Toasted ciabatta, Tilsiter, crunchy basil, petit salad and hand cut chips	

## WOODFIRED PIZZAS

AVAILABLE TUESDAYS TO SATURDAYS FROM 12:00-21:00 — WEATHER PERMITTING.

<b>Peasant Bread</b>	<b>52</b>	<b>Prosciutto &amp; Parmesan</b>	<b>122</b>
Olive oil, garlic, Maldon® sea salt and rosemary		Prosciutto shavings, parmesan slivers, onion rings, feta, basil pesto, peppadews	
Pizza Margarita is the base for all our pizzas			
<b>Margarita</b>	<b>72</b>	<b>Pesto Chicken</b>	<b>112</b>
Tomato, mozzarella, oregano and Maldon® sea salt		Chicken pieces, peppadews, basil pesto, feta and black mushrooms	
<b>Kids' Pizza</b>	<b>67</b>	<b>Mediterranean</b>	<b>106</b>
Choose two toppings		Thinly sliced roasted chorizo sausages, brie, blackened red peppers, olives and cocktail tomatoes	
<b>DV Pizza</b>	<b>106</b>	<b>Beef Fillet &amp; Avo</b>	<b>139</b>
Crispy bacon, chicken, feta, avocado, rocket and balsamic reduction		Beef fillet, crispy bacon, feta, avocado, onion shavings, peppadews, crunchy basil	
<b>Hot as Hell</b>	<b>102</b>	<b>Biltong &amp; Brie</b>	<b>124</b>
Italian salami, olives, garlic, chili, avocado, balsamic reduction, crunchy basil		Biltong, black mushrooms, brie, blackened red peppers, garlic, avocado, balsamic reduction	

BFF SHARE !!

Available until 18:00

**Snack Platter 128**  
Biltong, droëwors and dried mango

**Pescetarian Platter 130**  
Garlic mushrooms, black mussels, cajun prawn, pan fried calamari, smoked salmon trout on health bread and garlic ciabatta served with feta and Peppadew mayonnaise

**Vintners Platter 137**  
Chicken and bacon roll, marinated sesame beef skewer, assorted quiches, crispy pork belly, rare roast beef with tomato chutney on crostini, spicy keftas and vegetable spring rolls  
*Also includes a glass of SylvanVale Rosé*

**Local and Natal Farmhouse Cheeses**  
With pineapple and ginger chutney  
Small 4 Cheeses **103**  
Large 7 Cheeses **169**

**Charcuterie and Fromagerie 149**  
Salami, coppa, prosciutto, olive bread sticks, onion kwaito, Leyden, pineapple and ginger chutney with peppadews, black olives and feta

## SARMIES, SALADS & WRAPS

Choose your serving option as a sarmie, salad or wrap. Sarmies (aka Sandwiches) are available open or toasted on homemade seed loaf, farmhouse loaf or rye.

<b>Coconut Prawn and Strawberry</b>	<b>108</b>	<b>Smoked Salmon Trout and Pesto</b>	<b>117</b>
Cashew nuts, cucumber ribbons, dried cranberries and baby tomatoes		Cream cheese, caramelised apple and capers	
<b>Camembert and crispy bacon</b>	<b>94</b>	<b>Steak and Tomato Chutney</b>	<b>110</b>
Quail eggs, anchovy fillet, croutons and Parmesan shavings		Pan fried aubergine, glazed onions, rocket, feta and cocktail sauce	
<b>Tomato, Mozzarella and Avo</b>	<b>87</b>	<b>The Club</b>	<b>96</b>
Basil pesto, onion and feta		Chicken and mayo, crispy bacon, avocado, feta, rocket and whole grain mustard sauce	
<b>Crispy Bacon and Emmental</b>	<b>82</b>	<b>Chicken and Pesto</b>	<b>95</b>
Caramelised onions, cocktail tomatoes, avocado and Peppadews®		Spicy chicken pieces, mango wedges, avocado, cocktail tomatoes and basil pesto	

## Sugar High

<b>Lemon Posset</b>	<b>74</b>
Meringue bark, vanilla soil & nougat ice cream	
<b>Chocolate Roulade</b>	<b>72</b>
Blueberry compote, chocolate soil and white chocolate ice cream	
<b>Mokka Parfait</b>	<b>74</b>
Crunchy nuts, chocolate pieces, cappuccino Anglaise, Almond shortbread fingers	
<b>Hazelnut Crème Brûlée</b>	<b>74</b>
Gooseberry compote and shortbread biscuits	
<b>Chocolate Baked Cheesecake</b>	<b>79</b>
White and Dark Chocolate, Chocolate Ganache, Oreo crust & fresh berries	

Water Wise Menu

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# CEDARWOOD

## WHISKY LOUNGE

### HOUSE WINES

SylvanVale Cape Blend Rosé 2015

35 148

Ghost Tree Three Colours Red 2014

33 135

Ghost Tree Three Colours White 2016

28 112

### LIQUER

Amarula Original	20
Amarula Gold	22
Bailey's Original	24
Frangelico	24
Tia Maria	28
Drambuie	34
Kahlua	22
Grand Marnier Orange	52
Grand Marnier Cherry	35
LoVoka	30
Ponchos	26

### GIN

Hendriks <i>Scotland</i>	42
Botanist Islay <i>Scotland</i>	55
Bombay Sapphire <i>England</i>	35
Tanqueray <i>England</i>	30
Tanqueray No. 10 <i>England</i>	45
Malfy <i>Italy</i>	40
Inverroche Amber <i>Stillbay</i>	40
Clemengold <i>Cape Town</i>	50
Inverroche Verdant <i>Stillbay</i>	40
Rooibos Red Gin <i>Cape Town</i>	38
Blaauwklippen Botanicals <i>Stellenbosch</i>	45
Widerer Fynbos <i>Paarl</i>	52
Bloedlemoen <i>Salt River</i>	37
Woodstock Wine Base <i>Woodstock</i>	40
Durbanville Gin <i>Durbanville</i>	50
Ginologist <i>Johannesburg floral, citrus and spice</i>	36
KWV Cruxland <i>Paarl</i>	38
Wixworth <i>Cape Town</i>	38
Musgrave Pink Gin <i>Cape Town</i>	48

### BEERS

Castle	28
Castle Light	32
Heineken	36
Savanna Dry	38
Savanna Light	38
Castle Non Alcoholic	32
Bavaria	35
Lemon, Pomegranate, Peach	

### MIXERS

Red Bull	46
Dry Lemon	23
Lemonade	23
Schweppes Indian Tonic	23
Fitch & Leedes Indian Tonic	22
Ginger Ale	24
Schweppes Soda Water	22
Cola	22

### WHISKY

Please ask your waiter for our extended wine list to view our selection of more than 120 whiskies from around the globe.

### LOCAL CRAFT BEER

#### FROM THE BOTTLE

Stellies Weiss	64
Newlands Springs Tribute Lager	55
Newlands Springs Passionate Blonde	55

#### FROM THE TAP

Stellenbrou Lager 340ml	38	500ml	55
Stellenbrau Ale 340ml	38	500ml	55
Stellenbrau Weiss 340ml	38	500ml	55

### REFRESHERS

Appletizer 330ml	32
Grapetizer (Red/ White) 330ml	32
Coca-Cola 300ml	19
Fanta 300ml	19
Sprite 300ml	19
Coke Zero 330ml	23
Coke Light 330ml	23
Creme Soda 330ml	25
Tomato Cocktail 200ml	35
Lipton Ice Tea (Peach/ Lemon) 330ml	27

### COCKTAILS

#### WINE COCKTAILS

French 75	60
<i>Nose-tickling bubbly is the gateway to a perfectly integrated combination of floral gin and zesty citrus.</i>	
Devon Valley Spritz	65
<i>Pongracz Brut and Aperol are topped with club soda.</i>	

#### WHISKY COCKTAILS

Old Fashioned	50
<i>Minty bourbon classic, refreshing</i>	
Whisky Sours	45
<i>A classic Scotch inspired cocktail.</i>	

#### CLASSIC COCKTAILS

Bloody Mary	55
<i>Vodka, tomato juice and spicy seasonings.</i>	
Caipirinha	55
<i>The Brazilian national cocktail made from 'Cachaca', a spirit made from the juice of the sugarcane.</i>	
Long Island Ice Tea	70
<i>Four white spirits topped off with Coca-Cola.</i>	

Mai Tai	55
<i>Pineapple and rum tropical delight for any time of day.</i>	
Martini	50
<i>Dry with botanical notes from the gin.</i>	
Mojito	55
<i>Traditional Cuban cocktail starring rum, lemon juice and mint.</i>	
Strawberry Daiquiri	56
<i>Refreshing blend of rum and fresh strawberries.</i>	
Cosmopolitan "Cosmo"	50
<i>Polished, sophisticated and all embracing. A mix of vodka, triple sec, cranberry juice and freshly squeezed lime juice.</i>	
Margarita	55
<i>Simple and approachable mix of tequila, Cointreau and lime juice.</i>	
Pimm's Royale	40
<i>A deliciously fruity pre- dinner drink that also makes for a great party celebration drink thanks to the bubbles.</i>	
Pina colada	50
<i>A sweet cocktail made with rum, coconut milk, and pineapple juice, served blended with ice and a pineapple wedge.</i>	

### GRAND FINALE

Irish Coffee	40	Whiskey Dom Pedro	40
Amarula Coffee	38	Peppermint Dom Pedro	38
Kahlua Coffee	38	Amarula Dom Pedro	38
Amaretto Coffee	40	Kahlua Dom Pedro	38
Chocolate Hazelnut Coffee	38	Frangelico Dom Pedro	38
Vanilla Coffee	38		

### WINE SELECTION

#### WINES BY THE GLASS

Louisvale Unwooded Chardonnay	45
<i>Citrus notes, a crisp flavour with hints of tropical fruit. 2018</i>	
Meinert Sauvignon Blanc	60
<i>Green apple, pear and kiwi with hints of vanilla and lemongrass. 2017</i>	
Middelvlei Free-Run Pinotage	68
<i>Stunning medium bodied wine. Packed with fruit flavours. 2017</i>	

#### HALF BOTTLE SERVED IN A CARAFE

The Hills Dry Red	125
<i>Full bodied wine. 2013</i>	
Middelvlei Free-Run Pinotage	135
<i>Stunning medium bodied wine. Packed with fruit flavours 2017</i>	

### MILKSHAKES

#### ALCOHOLIC

Amarula Espresso	52
Amaretto Oreo	65
Frangelico & Nachtmusik	60

#### OLD SCHOOL

Milkshakes	
Small	18
Regular	25
<i>(Strawberry, Lime, Banana, Bubblegum, Chocolate)</i>	