

Menu

Breakfast

Flavours Restaurant – served from 7h00 until 11h00

Full Breakfast R265

Vineyard Breakfast R130

Boerewors chipolatas, grilled tomato & pesto, sautéed potato, crispy bacon, baked beans, button mushrooms, mini steak & a choice of two eggs (scrambled, poached or fried), juice, toast, butter, tea or coffee

Farmhouse Breakfast R140

Mini pastries, croissant, scone with cream & cheese, fresh fruits, gypsy ham, salami, tomatoes, health bread, crunchies, boiled egg, cereals, seeds & nuts, cheeseboard with pineapple chutney, berry compote, jams, butter, toast, juice, tea or coffee

Breakfast Poke Bowl R139

Poached saffron pear, smoked salmon trout & cream cheese, scrambled eggs, oven roasted cocktail tomatoes & pesto mushrooms

Omelette R85

Three egg omelette with a choice of three fillings (camembert, salmon, cheddar cheese, onions, peppers, ham, mushrooms, tomato or bacon)

Smashed Avo on Toasted Sourdough R74

Two poached eggs & fried cocktail tomatoes

Flapjack R76

Crispy bacon, berries & maple syrup

Bio Vegan Bowl R74

Breakfast muesli, almond milk, seasonal fruits

Light Meals

Flavours Restaurant – Served from 12h00 until 18h00

Pescatarian Platter R145

Calamari, black mussels, two prawns, spinach & feta boreka, line fish fingers & smoked salmon on crostini

Vintners Platter R148

Chicken & bacon roll, marinated sesame beef skewer, roast beef with tomato chutney, spicy koftas, assorted quiche, vegetable spring roll & crispy pork belly

Chicken & Pesto Wrap R96

Greens, tomatoes, onion slivers, blackened red peppers, avocado & petit salad

Club Sandwich R110

Grilled chicken breast, camembert, avocado, sliced beef, chipotle mayonnaise on toasted sourdough with petit salad

Sesame & Salmon Bagel R110

Cream cheese with chives topped with arugula, cucumber ribbons, smoked salmon trout & petit salad



Starters

Flavours Restaurant – served from 12h00 until 22h00

Chicken & Coconut Soup R69

Ginger, lime, lemongrass & toasted ciabatta

Thai Beef Cigars R82

Shredded beef, julienne carrots, coriander, mint, basil, soya & sweet chilli sauce

Tempura Prawns R92

Four queen size prawns with spiked black cherry sauce & coriander

Crumbed Camembert (V) R84

Raspberry compote, arugula pesto & toasted ciabatta

Tempura Cauliflower (Vegan) R74

Herb flavoured olive oil & quick fried sesame cherry tomatoes

Mains

Flavours Restaurant – served from 12h00 until 22h00

Snack Platter R185

Biltong, droewors, dried mango & spiced nuts

Charcuterie Platter R210

Smoked warthog with candied apple sauce, Italian salami, prosciutto, emmental & cranberry craft cheese, pineapple chutney & mixed nuts

Smoked Salmon Trout Poke Bowl R155

Salad greens, smoked salmon, avocado, orange segments, baby corn, onion slivers & pomegranate vinaigrette

Mediterranean Chickpea Salad (V) R139

Fresh salad greens with red onion slivers, cucumber, toasted chickpeas, calamata olives, crumbled feta & lemon-parsley vinaigrette

Candied Bacon Poke Bowl R135

Salad greens, baby beetroot, cranberries, cherry tomatoes, prosciutto slivers, baby corn, avocado & raspberry vinaigrette

Baby Spinach Salad (V) R138

Toasted pecan nuts, avocado, cherry tomatoes, red onion slivers, feta, diced mango, flat leaf parsley, chives, honey & lemon vinaigrette

Cajun Chicken Salad R135

Mixed salad greens, baby spinach, red onion slivers, sliced celery, julienne carrots, blue cheese crumbles, cherry tomatoes served with garlic mayo dressing

Chicken & Mushroom Pie R125

Homemade chicken pie with mushrooms, peppers, white cheese sauce & petit salad

Vegan Burger R139

Shimeji mushrooms, fresh arugula, curried chickpeas, hummus, avocado, toasted ciabatta, petit salad & rustic cut fries

Tagliatelle (V) R154

Pasta with shimeji mushrooms & emmental, basil pesto & fried cocktail tomatoes

Potato Gnocchi Roll (V) R159

Crisp fried in olive oil, spinach & ricotta filling, parmesan cream & crunchy basil

DV Burger R148

Toasted ciabatta roll with homemade tomato chutney, crispy bacon, avocado & brie, rustic cut fries & petit salad

Impala Loin R228

With port thyme jus, herbed couscous tender stem broccoli & almond butter

Fish & Chips R189

Rustic cut fries, petit salad & home-made tartare sauce

Cardamon Lamb Shank R225

Potato mash, red wine jus, black mushrooms, baby onions

Seafood Duo R215

Line Fish, two prawns, basmati rice, mange tout served with saffron pernod cream

Char-Grilled Rump Steak R210

Crispy bacon & gorgonzola sauce, potato gnocchi roll & tender stem broccoli with almond flakes

Crispy Pork Belly R179

Sticky prune sauce, couscous, baby rainbow carrots

Dessert

Flavours Restaurant – served from 12h00 - 21h00

Amarula Crème Brûlée R76

Candied orange & millionaire shortbread

Traditional Malva Pudding R78

Crème anglaise & vanilla ice cream

Caramel Parfait R82

Frozen caramel mousse, shortbread cookie, chocolate cigar & fresh berries

Dark Chocolate Brownie R76

Rocky road ice-cream, espresso crème anglaise

Ice Cream Trio R79

Nougat, choc chip, bar-one ice cream, fresh strawberries & mint

Cape Velvet Baked Cheesecake R81

Cashew brittle, chocolate ganache & pineapple flowers

Cheeseboard

A selection of artisanal local cheeses with home-made pineapple chutney, nuts, salted crackers & seasonal fruits

Small - 4 cheeses R125

Large - 7 cheeses R185