THE Devon Valley HOTEL
80 Years

Terrace Menu

BREAKFAST

SERVED FROM 07H00

FULL BREAKFAST R320
Vineyard & Farmhouse breakfast combined

VINEYARD BREAKFAST R169
Boerewors chipolatas, basil pesto tomato, potato rösti, streaky bacon, baked beans, spiced button mushrooms, breakfast mince, scrambled eggs with chives, juice, toast, butter, tea or coffee

FARMHOUSE BREAKFAST R185
Danish selection, mini butter croissants, assorted quiche, mini scones with cheese, fruit platters, gypsy ham, salami, home-made seeded bread, assorted mini yogurts, boiled egg, cereals, seeds & nuts, cheeseboard with pineapple chutney, jams, butter, toast, juice, tea or coffee

MIMOSA BREAKFAST R225
Add a mimosa cocktail to your farmhouse breakfast

SMOKED SALMON ON TOAST R159
Toasted sourdough, baby spinach, sm. salmon trout, poached egg & brown butter sauce

SESAME BAGEL R119
Toasted bagel, scrambled eggs, bacon, arugula, fried cherry tomatoes & mayo

OMELETTE R108
Three egg omelette with a choice of three fillings & toast (Camembert, salmon, cheddar, cream cheese, caramelized onions, peppers, ham, mushrooms, tomato or bacon)

LIGHT LUNCH

SERVED FROM 12H00 - 18H00

ROASTED TOMATO SOUP R91
Cream, pesto drizzle & toasted sourdough

RUSTIC VINTNERS PLATTER R180
Vegi spring rolls, spicy koftas, assorted quiche, spinach & feta boreka, steak & chip roll with horseradish cream, black mushroom & bacon roll, parmesan chicken strips & small side salad

CHARCUTERIE BOARD R225
Prosciutto slivers, salami, smoked salmon trout, kalamata black olives, artisan cheeses, spicy cashew, peppadews, pineapple chutney & toasted sourdough

PRAWN SALAD R142
Greens, baby corn, four queen prawns, dried cranberries, cocktail tomatoes, avocado & raspberry vinaigrette

CAPRESE SALAD R132
Tomato, buffalo mozzarella, basil, balsamic & olive oil drizzle

CAESAR SALAD R129
Greens, parmesan shavings, sourdough croutons, anchovies, boiled egg & crispy bacon, drizzled with creamy garlic dressing

CLUB SANDWICH R154
Toasted baguette, lemon mayo, fried egg, grilled chicken breast, bacon, basil pesto, rustic cut chips

DV BURGER R179
100% pure beef patty, toasted sesame roll, home-made tomato chutney, bacon, camembert, avocado, rustic cut chips

CHICKEN BURGER R164
Crumbed Chicken breast with chipotle mayonnaise, fried pineapple, toasted sesame burger bun, petit salad &rustic cut chips

DEEP SEA KINGKLIP R290
Prawn triangles, fine green beans, beurre blanc & parsley lemon basmati rice

PESTO CHICKEN WRAP R134
Salad leaves, mayo, shredded carrots, cucumber ribbons, pesto chicken strips, avocado & feta with rustic cut chips

RUMP STEAK R275
Tempura onion rings, pinotage jus, prosciutto slivers, fondant potatoes & baby rainbow carrots

BEEF GOULASH R225
Paprika, onions, tender beef cubes, potato mash & fine green beans

POTATO GNOCCHI (V) R195
Shimeji mushrooms, spinach & parmesan cream, crunchy basil

DESSERT

MERINGUE NEST R103
Fresh berries, summer berries frozen yoghurt & cream

BAKED WHITE CHOCOLATE CHEESECAKE R94
Blueberry compote & pineapple flower

BANOFFIE PIE R117
Caramel, bananas, cream, toasted almonds & merkava espresso

HAZELNUT CRÈME BRÛLÉE R94
Millionaire shortbread & raspberry compote

CHOCOLATE MOUSSE TRIO R121
Dark, milk & white chocolate mousse, toasted hazelnuts, peppermint anglaise & Nachtmusik liqueur

FROZEN YOGHURT R91
English toffee, summer berries & lemon poppy, chocolate cigar & almond biscuit

SUMMER FRUIT PLATTER (VEGAN) R85
Assortment of mixed summer fruit & berries

CHEESEBOARD
Artisanal local cheese with home-made pineapple chutney, nuts, salted crackers & seasonal fruits

Small - 4 cheeses R154
Large - 7 cheeses R225