

WINE TASTING ROOM MENU

Operating hours Monday – Saturday : 10h30 – 15h30

We use nuts, gluten & dairy products in our kitchens.

All food subject to availability.

Cheese & meat selection may vary during high season.

All platters serve 2 people.

CHEESE BOARD – R300

Traditional Brie * Dalewood Huguenot * Dalewood Boland
Goats cheese * spicy peppadew chutney * onion marmalade * poached pear
seasonal fruit * farm butter * artisan sourdough baguette.

CHEESE & CHARCUTERIE BOARD – R380

Traditional Brie * Dalewood Huguenot * Dalewood Boland
prosciutto ham * gypsy ham * salami * Buiten olive tapenade
onion marmalade * spicy peppadew chutney
farm butter * artisan sourdough baguette.

HARVEST PLATTER – R490

Traditional Brie * Dalewood Huguenot * Dalewood Boland
prosciutto ham * gypsy ham * salami * spicy peppadew chutney
onion marmalade * peppadew paté * pickled gherkins & patty pans
Buiten homemade olive tapenade * citrus marinated green pitted olives
farm butter * artisan sourdough baguette * seasonal fruit
homemade chocolate brownies.

VEGETARIAN PLATTER – R490

Traditional Brie * Dalewood Huguenot * Dalewood Boland
mushroom balls with hummus * onion marmalade * peppadew paté
spicy peppadew chutney * Buiten homemade olive tapenade
citrus marinated green pitted olives * marinated artichokes
marinated raw vegetables * farm butter * artisan sourdough baguette
seasonal fruit * homemade chocolate brownies.

VEGAN CHEESE BOARD – R340

Fauxmage Mature Macadamia * Fauxmage Camembert
Fauxmage herbed garlic chevré * Fauxmage Macadamia chevre
Fauxmage butter * fresh apple slices * poached pear * onion marmalade
spicy peppadew chutney * artisan sourdough baguette.

SNACK BOARD – R220

Biltong * droëwors * roasted & salted mixed nuts
Pretzels * dried fruit * olives

SPECIALITY GAME PATÉS – R95

(choose any ONE of the following)

Kudu * Impala * Zebra * Crocodile * Duck Liver * Wildebeest

DESSERT BOARD – R120

Pasteie de nata * chocolate brownie * vanilla cupcake * carrot cake

SUMMER SPECIAL

GAZPACHO SOUP - R130

(served with crispy sourdough bread & farm butter)

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SALAD MENU

Greek salad – R95

Lettuce * tomatoes * cucumber * feta * red onion

pitted black olives * homemade salad dressing

Potato salad – R95

Potato * red onion * mayonnaise * pickles * mustard

Spices * eggs * chives

Pear & blue cheese salad – R125

Fresh pear slices * creamy blue cheese * rocket * lettuce

caramelised pecans * dried cranberries * homemade salad dressing

Marinated artichokes salad – R130

Artichokes * red peppers * pitted green olives

sundried tomato * feta * rocket * lettuce

Buffalo mozzarella salad – R155

Buffalo mozzarella * fresh tomatoes * fresh basil * basil pesto

rocket * balsamic reduction

QUICHE & SALAD – R130

Bacon , onion & cheddar

Spinach, feta & onion

SOMETHING EXTRA

Olive selections

Marinated olives (citrus marinated green pitted olives) R35

Local black calamata olives from Stellenbosch R35

Large green Olmeda olives imported from Spain R65

Buiten tapenade (herbed feta, black calamata olives, sundried tomato) R55

Breads & Crackers

Artisan Bread & Butter R65

Homemade Gluten-Free Bread & Butter (2 slices) R30

Salted Crackers (2 packs) OR Melba crackers (2 packs) R35

Gluten-Free Crackers (1 pack) R28

Other

Fresh fruit R45

Biltong R60

Droëwors R65

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Patés & Chutney

Mediterranean hummus tapenade (hummus, cucumber, baby tomatoes, Feta, black olives, parsley)	R75
Chicken liver paté	R30
Onion marmalade	R30
Onion marmalade (take-away in glass jar)	R85
Peppadew chutney	R30
Peppadew chutney (take-away in glass jar)	R85
Peppadew & cream cheese paté	R30
Hummus	R25

Cheese selection

Blue Rock Blue (mild, creamy texture)	R38
Hilton Blue (stronger, firmer texture)	R45
Chevin goat's cheese	R38
Brie	R40
Huguenot	R55
Boland	R55
Vegan cheese selection	R185

Meat selection

Prosciutto	R45
Gypsy ham	R28
Salami	R28

WISHING YOU A FANTASTIC DAY.