

Platter menu

WINELANDS PLATTER R195 PP

Selection of four local cheeses, four charcuteries, olives, gherkin, watermelon konfyt, fig preserve artisan bread, extra virgin olive oil, & balsamic vinegar

ARTISAN BREAD PLATTER R135 PP

Served with basil pesto, olive tapenade, red pepper pesto, extra virgin olive oil, balsamic vinegar & butter

LOCAL CHEESE PLATTER R175 PP

Selection of five local cheeses, watermelon konfyt, fig preserve, artisan bread, extra virgin olive oil, balsamic vinegar, & butter

SNACK PLATTER R180 PP

*Jalapeno Rissoles, Cheese Balls, Chicken Samosas, Spring Rolls
Thick Cut Fries & Sweet Chilli Dip*

BITTERBALLEN PLATTER R180 PP

*6 Deep fried **Home Made** "Bitterballen" (beef goulash meat balls) served with Dijon Mustard*

BITTERBALLEN FOR ONE R90 PP

*3 Deep fried **Home Made** "Bitterballen" (beef goulash meat balls) served with Dijon Mustard*

A la carte lunch menu

SANDWICHES

WEDGEVIEW CLUB SANDWICH R185

Smoked free range chicken breast, bacon, egg, gherkins, cheddar, lettuce, tomato, & mustard mayo. Served with fries or salad

SMOKED SALMON WRAP R195

Smoked salmon, capers, Crème fraiche, rocket, cucumber & red onion. Served with fries or salad

GRILLED BEEF SIRLOIN BAGUETTE R195

Baguette with beef sirloin, onion jam, lettuce, tomato, mustard mayo. Served with fries or salad

VENISON CARPACCIO R165

Venison carpaccio with baby tomatoes, rocket, parmesan shavings, balsamic onion jam, served with artisan bread

BURGER 200

Grassfed beef burger served on a sesame bun with all the trimmings. Served with fries. Optional: cheese

SALADS

SMOKED SALMON SALAD R160

Salmon, feta, cucumber, red onion, rocket, & extra virgin olive oil balsamic reduction

BLACK FOREST HAM SALAD R160

Black forest ham, goat cheese, rosa tomatoes, cucumber, red onion, lettuce, & honey mustard pecan nuts dressing

SMOKED CHICKEN BREAST SALAD R160

Smoked chicken, pineapple, cucumber, rosa tomatoes, red onion, lettuce, toasted cashew nuts & chutney curry dressing

CAPRESE SALAD R160

Mozzarella, baby tomatoes, pine nuts served on a bed of rocket with basil pesto & balsamic reduction

A la carte lunch menu

SOUPS

MALAY SPICED BUTTERNUT SOUP (VEGAN) R110

*Served with coconut cream, herb oil and toasted coconut
shavings*

ROASTED TOMATO SOUP R110

Served with mini beef meatballs, sour cream & Parmesan

TOASTIES

CHOICE OF 2 TOPPINGS R 90

CHOICE OF 3 TOPPINGS R 115

White farmloaf or brown seedloaf

Choose two or three from the below list

-Boerenkaas

-Cheddar

-Fried Egg

-Gypsy Ham

-Tomato

-Onion

-Bacon

ON THE SIDE

THICK-CUT FRIES OR HOUSE SALAD R65

FOR THE KIDS

CHICKEN NUGGETS & FRIES R110

A la carte lunch menu

DESSERTS

FRESH STRAWBERRIES & WHIPPED CREAM R100

Freshly picked local strawberries & whipped cream (only available in strawberry season)

CHOCOLATE BROWNIE R100

Valrhona Chocolate Pecan Brownie served with vanilla ice cream & Chocolate Sauce

ICE CREAM & CHOCOLATE SAUCE R100

3 Balls of Gelato & Chocolate Sauce