

Our daily bread

BREAD & BUTTER 95

A selection of freshy baked breads served with Pinotage-infused salted butter. (Serves 2 pax)

BREAD & BITS 185

Slow roasted garlic olive oil, kaings & vet, pickled vegetables, chakalaka

Wood fire Breads

Wood-fired, slow-fermented poolish based dough flatbread.

MUSHROOM 230

Wild mushroom, creme fresh, butter roasted garlic, sheep milk pecorino & rocket pesto

GOATS CHEESE 220

Roasted rainbow tomatoes, goats cheese, basil with hot honey chilli & fynbos

MAROG 210

Spinach, feta, zaatar spice & olive oil

The Starter

BEEF TARTARE 155

Steak tartare, brown butter and caper aioli, spring onion, crispy onions & toasted onion bread

CALAMARI 150

Calamari tubes & tentacles dusted with smoked paprika, served with lemon yoghurt

BURRATA (V) 195

Burrata, Almeida olives, white anchovies & pickled red onion

SKAAP RIB 160

Slow-roasted rib with coriander seed, apricot jam & sherry vinegar, with tomato and onion salsa

CHICKEN LIVER 140

Peri-peri chicken livers with creamy garlic butter & tomato on wood-fired dough

OYSTERS 45 each

Fresh Saldanha Bay oysters served with mignonette sauce. Available as 3 / 6 / 12

The Main

VENISON 295

Slow-braised venison pie in Pinotage jus, topped with fluffy buttered mashed potato & finished in the wood-fired oven with aged Boerenkaas

SIRLOIN 295

Bonsmara sirloin steak with béarnaise, crispy pomme Anna & tender green beans

LINE FISH 295

Grilled line fish with baba ganoush, harissa beurre blanc, toasted chickpeas & roasted cauliflower

RISOTTO 325

Prawns, calamari and mussels in a light, fragrant Cape Malay curry risotto

AUBERGINE (V) 265

Crisp crumbed aubergine with butter lettuce, pickled cucumber, avocado, spring onion, finely grated Parmesan and Caesar dressing

PORK 275

Roasted pork fillet with creamy celeriac sauce, orzo pasta & steamed baby green cabbage.

The Sweet End

VANILLA BEAN CREME BRULE 95

Classic dessert consisting of velvet custard base infused with vanilla bean

FRANGELICO PEAR FOLDOVER TART 120

Golden pastry featuring Frangelic-o infused sliced pear folded with warm spices and a touch of sugar

CHOCOLATE "EATEN MESS" 120

Chocolate meringue, crem pat, soft brownie and dark ganache

AN 12.5% AUTOMATIC GRATUITY WILL BE ADDED TO PARTIE OF 8 OR MORE.

Beyerskloof Wines, Koelenhof Road, Stellenbosch

www.beyerskloof.co.za

Kids Menu

BOLOGNAISE PASTA RICE 85

Pasta rice served with a classic bolognese sauce

CRUMBED FISH GOUJONS 95

Crumbed fish goujons served with chips

PORK SCHNITZEL 95

*Crumbed pork schnitzel with cheese sauce &
crushed baby potatoes*

STEAK & CHIPS 110

Grilled steak served with chips & green beans

Kids Dessert

CHOCOLATE SUNDAE 65

Vanilla ice cream served with warm chocolate sauce

Tasting Room Food Offering

BREAKING BREAD 150

A selection of our in-house breads with accompaniments: stone-baked ciabatta, rock salt & herb fougasse, kaiings and vet, Pinotage butter, fynbos vinegar and olive oil, & caramelised rooibos onions

CHARCUTERIE & CHEESE BOARD 325

Parma ham, Windhoek salami, coppa, Stanford Overberg cheese, Colesberg Boerenkaas, sesame seed wonton crackers, caramelised rooibos onions, pickled vegetables & mustard aioli

LOCAL CHEESE BOARD 275

Stanford Overberg cheese, Colesberg Boerenkaas, Nguni Camembert, caramelised rooibos onions, pickled vegetables, Almeida olives & sesame seed wonton crackers