

## Main Menu

## Have a Look at Our Delicious Menu Below

**11 Chefs** under the trained eye of Executive Chef Stefan Meintjies serve excellent South African food.

Starters include home-made pickled fish, peri-peri chicken livers with crusty bread, the sauce, or a crisp fresh salad. Delicious bobotie made the way Ouma used to cook and sambals on the side, or the vegetarian option; butternut and almond bobotie, the heavenly pork belly, slow-roasted in honey, soy and garlic, or a lamb shank, fall-off-the-bone, cooked in red wine and garlic, served with creamed potatoes. Finish up with a made malva pudding and ice cream, or the chocolate torte, made with Lindt Dark Chocolate and served with Van Der Hum Ice Cream. Either way, this is comfort food, comfort food at its best.

A Very extensive, but selective wine list including wines from local farms as well as what Cape Town winelands has on offer.

[View Set Menu](#)
[View Wine List](#)

## Breakfast

### Small Breakfast R42

One egg, fried tomato, rösti, one rasher of bacon and one slice toast

### Medium Breakfast R56

Two eggs, bacon, fried tomato, rösti and one slice toast

### Large Breakfast R74

Two eggs, bacon, beef sausage and savoury mince, fried tomato, mushrooms, rösti and two slices of toast

### Poached Eggs Hollandaise R74

Two poached eggs set on toasted French bread topped with streaky bacon, Hollandaise sauce and balsamic-glazed tomatoes with fried button mushrooms, prepared the classic Benedict style

• Add Salmon R20 extra

### Banting Benedict R74

Garlic-butter fried brown mushroom, topped with streaky bacon, two poached eggs, smothered in

Hollandaise sauce served with balsamic glazed cherry tomatoes

### Health Breakfast R52

Granola muesli, freshly made fruit salad and your choice of either fruit-flavoured or Bulgarian yoghurt

### Creamy Eggs R71

Boiled eggs, sliced and topped with creamy Hollandaise sauce, served with bacon and savoury mince or beef sausage and toast on the side

### Continental Breakfast R66

Cocktail croissant, Danish Pastry and muffin, plain or fruit yoghurt, muesli, hickory ham and fruit salad

### Cold Slimmers Breakfast R62

Boiled egg, served on smoked salmon, rocket, balsamic and salsa, served with Hollandaise sauce, fresh tomato,

onion, cucumber and toast

### Mince on Toast R64

## Vegetarian

### Moroccan Platter R82

Pita bread, homemade hummus and baba ganoush, marinated olives, Danish feta and Dukkah spice

### Pasta Prima Vera R85

Seasonal vegetables and cherry tomatoes, pan-fried in olive oil, scented with garlic, tossed with linguini pasta. Served with Parmesan cheese on the side.

### Pasta Napolitana R88

Cherry tomatoes pan-fried in olive oil, slowly cooked in a homemade napolitana sauce, red wine, onion, garlic, baby spinach and green herbs tossed with linguini pasta.

### Vegetable Curry R92

Seasonal vegetables in a rich Cape Malay curry sauce, served with Basmati rice and

### Vegetarian Burger R71

Burger with vegetable patty, fried onion, pickled cucumber, cheddar cheese and served with a side salad and French fries.

### Butternut and Almond Bobotie R88

Butternut and toasted almonds simmered with the flavour of curry, baked and set in a sauce of ripe fruit and raisins. Served with Basmati rice and sambals on the side

### Salads ...

#### • Greek Salad R62

Served in the traditional way (no lettuce) with olives, green pepper, tomatoes, cucumber, sliced onions and Danish feta

#### • Strawberry, Spinach and Feta Salad R62

English baby spinach, strawberries and Danish feta, tossed in a light vinaigrette and served with poppy and toasted sesame seeds

### Extra Side Dishes (one portion only) R25

Chef's choice of Veggies for the day, Side Salad, Italian Blue Cheese, Basmati Rice, Potato Wedges, Sweet Potato Wedges, French Fries or Baked Potato

Sauces: Mushroom, Madagascar Pepper, Peri Peri, Lemon Butter, Garlic, Tartar Sauce, Blue Cheese

## Seafood

Two slices of toast, topped with savoury mince, eggs and cheddar cheese

#### **Basic Omelette R50**

Three egged omelette with or without apricot jam and cheddar cheese or choose your own extras from

the following:

- tomato, green pepper, onion, mushroom – R15 per filling
- ham, bacon, mince – R18 per filling
- salmon – R20 per filling

#### **French Toast R54**

Two slices of French toast served with bacon and cheddar cheese with option of honey or syrup

#### **Scones R31**

Served with fresh cream, cheddar cheese and a selection of preserves

#### **Toasted Sandwich served with fries R52**

ham and cheese / cheese and tomato / chicken and mayo

- extra bacon R18
- extra avocado R17
- extra chicken R18
- extra egg R10
- extra raw onion R7

#### **Toast Options Available**

- White, Brown, Whole-wheat – R 4 per extra slice
- Banting – R 8 per slice

## Starters

#### **Saldanah Oysters**

##### **Freshly shucked**

- Per Oyster – R22
- Portion of 6 – R95
- Portion of 12 – R165

#### **Asian Wrap R62**

Asian wrap flavoured with soy and honey, rolled with garden greens, cheddar cheese, tomato, mayonnaise, and served in a tortilla wrap with your choice of either French fries or salad

– beef, pork or chicken

#### **Vegetable wrap R57**

Flour Tortilla wrap filled with roasted vegetables, salad greens and feta cheese, toasted and served with salad or French Fries

Substitute the Feta – Vegan friendly

#### **Mussels in White Wine R67**

Mussels steamed in white wine, garlic and celery, with or without cream, served with French loaf

#### **Mini Meatballs R59**

Meatballs served in a plain, mild or hot sheba

#### **Damhuis Fish Cake R65**

Two home-made fish cakes, done with a fresh selection of fish meat and potato, topped with a poached egg accompanied with garden greens, sundried tomatoes and lime aioli

#### **Pickled Fish R70**

A traditional Cape Malay recipe of fish, fried in batter and preserved in a curry sauce served cold with French loaf

#### **Peri-Peri Chicken Livers R62**

Pan-fried in a homemade napolitana sauce, served with French loaf

– plain, mild or hot

#### **Damhuis Mussel Chowder R66**

Freshly steamed Mussels, served in a bacon, onion, garlic and potato cream, with a hint of Saffron. Served with French loaf.

#### **Traditional Calamari R71**

Choose from the following starter portions:

- Tubes and heads
- or
- Strips

Tender tubes or strips of calamari dusted with our chef's traditional blend of spices, pan-

#### **Saldanha Mussels in White Wine R113**

Mussels steamed in white wine, garlic and celery, with or without cream, served with French loaf.

#### **Hake and Chips R94**

Our best seller, grilled or deep fried in a vodka and beer batter. Served with French tartar sauce and a side salad.

#### **Line Fish R134**

Ask your waitron for the catch of the day. Marinated in a hint of garlic, lemon and seared in olive oil and a rich lemon butter sauce on the side, served with Basmati rice and vegetables of the day.

#### **Herb-crusted Norwegian Salmon R163**

Imported Norwegian salmon, brushed with a thin layer of Dijon mustard and crust with a selection of fresh garden herbs, pan-seared to your liking, served with sautéed seasonal vegetables and Basmati rice.

#### **Damhuis Fisherman's Casserole R127**

Assortment of fresh seafood, including line fish, prawn meat, mussels and salmon served with seasonal vegetables in creamy garlic sauce and served with French loaf.

#### **Pickled Fish R128**

A traditional Cape Malay recipe of fish, fried in batter and preserved in a curry sauce served cold, served with choice of starch or French Loaf.

#### **Prawns**

Choose from the portions and selection below:

- 6 Queen Tiger Prawns R123
- 12 Queen Tiger Prawns R176
- 18 Queen Tiger Prawns R196

Pan-seared in garlic, butter and herbs served with your choice of peri-peri, lemon and garlic sauce on the side. Served with your choice of side.

#### **Traditional Calamari R128**

Choose from the following full portions:

- Tubes and heads

or

- Strips

Tender tubes or strips of calamari dusted with our chef's traditional blend of spices, pan-seared without flour or deep-fried with flour and served with home-made tartar sauce and your choice of side.

#### **Damhuis Duo's**

##### **Duo 1 – R138**

150g beer battered hake and 150g Calamari tubes or strips, fried or pan-seared served with tartar sauce.

##### **Duo 2 – R139**

12 Mussels in white wine and 150g Calamari tubes or strips, fried or pan-seared served with tartar sauce. Replace set starch with French Loaf.

##### **Duo 3 – R171**

6 Queen prawns and 150g Calamari tubes or strips, fried or pan-seared served with tartar sauce.

##### **Duo 4 – R165**

6 Queen prawns and 150g beer battered hake, fried or pan-seared served with tartar sauce.

#### **Served with your choice of ONE of the following:**

Basmati rice, French fries, baked potato, mash, side salad or seasonal vegetables served with butter, peri-peri or garlic sauce.

#### **Extra Side Dishes (one portion only) R25**

Chef's choice of Veggies for the day, Side Salad, Italian Blue Cheese, Basmati Rice, Potato Wedges, Sweet Potato Wedges, French Fries or Baked Potato  
Sauces: Mushroom, Madagascar Pepper, Peri Peri, Lemon Butter, Garlic, Tartar or Blue Cheese

## Poultry

#### **Chicken Schnitzel R94**

Tender chicken breast rolled in a blend of breadcrumbs, mixed herbs and parmesan, pan-seared in a dash of Olive oil and served with your choice of starch and side salad and mushroom sauce on the side

seared without flour or deep-fried with flour and served with home-made tartar sauce and your choice side.

#### **Damhuis Stuffed Calamari Tubes R71**

Calamari tubes stuffed with bacon, Kalamata olives and parsley, pan-seared with a touch of paprika. Served with a choice of side.

#### **Greek Calamari Platter R65**

Pan-seared calamari strips, fried halloumi cheese, Kalamata and green olives, roasted sweet bell peppers and pita bread

#### **Seafood Medley R81**

Cape Malay pickled fish, Damhuis fish cake, grilled or fried calamari strips and mussels in white wine served with Tartar sauce and pita bread or French loaf

#### **Moroccan Platter R58**

Pita bread, homemade hummus and baba ganoush, marinated olives, Danish feta and Dukkah spice

## Salads

#### **Kitchen Salad R56**

Cherry tomatoes, olives, Danish feta, cucumber, sliced Spanish onion, mixed julienne bell peppers and sun dried tomatoes, served on a bed of garden greens

#### **Greek Salad R62**

Served in the traditional way (no lettuce) with olives, green pepper, tomatoes, cucumber, sliced onions and Danish feta

**½ Portion R45**

#### **Damhuis Chicken Caesar salad R73**

Tender chicken, garden greens, Danish feta, olives and boiled eggs tossed in Damhuis Caesar dressing garnished with fresh croutons

**½ Portion R53**

#### **Strawberry, Spinach and Feta Salad R62**

English baby spinach, strawberries and Danish feta, tossed in a light vinaigrette and sprinkled with poppy and toasted sesame seeds

#### **Shrimp and Avocado Salad (seasonal) R73**

Lemon and garlic grilled shrimp meat, set on a selection of garden greens topped with sliced avocado, olives, Danish feta and home-made sauce Mary Rose on the side

**½ Portion R50**

#### **Peppered Beef Fillet Salad R73**

Peppered matured beef fillet, grilled rare. Served with garden greens, roasted Mediterranean vegetables and seasoned with sesame seed oil

#### **Add any of the following extras:**

- extra bacon R18
- extra avocado R17
- extra chicken R18

## Meat

#### **Oxtail R128**

Slow cooked Damhuis way, served with Basmati rice or mash and vegetables on the side

#### **200g Beef Fillet R147**

Rainbow peppercorn matured fillet, char grilled and basted with olive oil and herbs, served with rocket leaves, balsamic reduction and vegetables with your choice of starch.

#### **350g Rib Eye Steak R164**

Prime cut grain fed Rib Eye steak, char grilled with an olive oil basting and our chef's special mix of herbs. Served with rocket leaves, balsamic reduction and vegetables with your choice of side.

#### **450g Sirloin on the bone R130**

Char grilled with olive oil basting and our chef's special mix of herbs. Served on a red wine reduction and vegetable with your choice of starch.

#### **Pork Belly R127**

Deboned pork rib, rolled and glazed with soy and honey jus, slow-braised to crispy perfection. Served with oven-fried potato wedges and vegetables.

#### **Chicken Curry R107**

Tender chicken breast in a rich Cape Malay curry sauce, served with Basmati rice and sambals

#### **Damhuis Chicken and Bacon linguini Carbonara R102**

Chicken cubes and crispy bacon bits, sautéed with garlic, black pepper and shallots with cream, egg, matured cheddar and parmesan

#### **Chicken Pie R96**

Home-made chicken pie, filled with slow-cooked chicken, served with French fries and a mushroom sauce on the side

#### **Peri-Peri Chicken Livers R80**

Pan-fried in a homemade napolitana sauce, served with your choice of side – plain, mild or hot

#### **Chicken Supreme R115**

Supreme style free range chicken breast, stuffed with bacon, jalapeno, feta, mozzarella and parmesan farce. Wrapped in cheddar, bacon and a Danish feta crust, accompanied by chicken Veloute. Served with vegetables or salad and choice of starch

#### **Damhuis Caesar Salad R73**

Tender chicken, garden greens, Danish feta, olives and boiled eggs tossed in Damhuis Caesar dressing garnished with fresh croutons

**½ Portion R53**

#### **Extra Side Dishes (one portion only) R25**

Chef's choice of Veggies for the day, Side Salad, Italian Blue Cheese, Basmati Rice, Potato Wedges, Sweet Potato Wedges, French Fries or Baked Potato  
Sauces: Mushroom, Madagascar Pepper, Peri Peri, Lemon Butter, Garlic, Tartar or Hollandaise Cheese

## Desserts

#### **Lemon Meringue R63**

Smooth lemon curd infused with fresh lemon, topped with a soft and chewy Italian meringue

#### **Chocolate Torte R64**

A rich, indulgent death by chocolate experience made with real Lindt chocolate and vanilla with ice cream and Van der Hum liqueur.

#### **Orange Malva R60**

Orange infused traditional South African malva pudding served with a creme anglaise and vanilla ice cream.

#### **Melktert R60**

A South African favourite served with apricot compote and a crisp tuile.

#### **Crème Brûlée R64**

Creamy baked vanilla custard, topped with caramelized sugar and golden angel hair

#### **Ice Cream and Chocolate Sauce R54**

Vanilla ice cream with berry coulis served with homemade Lindt chocolate sauce. – Kiddies portion available

#### **Damhuis Cheese Cake R63**

A beautiful deconstructed baked vanilla cheese cake with a berry butter biscuit crumble, served with chocolate cigars and fresh berry compote.

#### **Double Chocolate Truffle R62**

Two layers of chocolate decadence, set on a baked chocolate sponge.

#### **Cakes of the Day R47**

Ask your waiter to show our selection of heavenly sweetness.

## Kiddies

#### **Hot dog with chips R42**

#### **Fish Fingers with chips R47**

#### **Fried Baby hake with chips R49**

#### **Burger with chips R49**

#### **Chicken nuggets and chips R49**

#### **Kiddies Ribs with chips R49**

#### **Kiddies pasta R52**

With crispy bacon and creamy chicken sauce

### **Eisbein R127**

Chef's secret recipe, pickled, slow cooked and roasted to crisp perfection. Served with homemade Damhuis sauerkraut, vegetables and mash.

### **800g Sticky Marinated Pork Ribs R128**

Smoked pork rack of ribs marinated in chef's secret recipe and grilled to tender and sticky perfection, served with seasonal vegetable and your choice of starch.

### **Lamb Shank R145**

Swartland farmed lamb shank, slow-braised with fresh citrus, Kalamata olives in a garlic and red wine Jus, served with seasonal vegetables and mash.

### **Lamb Rib Roll R133**

Deboned lamb rib rolled with rosemary and thyme, slow-braised, served in a red wine Jus with seasonal vegetables and mash.

### **Bobotie R103**

Lean ground beef simmered with the flavour of curry, baked and set as 'bobotie' in a sauce of ripe fruit and raisins. Served with Basmati rice and sambals on the side.

### **Curried Afval R110**

Old traditional recipe of sheep and beef Afval, slowly cooked in a curry sauce and served with Basmati rice and sambals on the side.

### **Big Damhuis Burger R94**

250g Homemade patty cooked medium-well, topped with onion marmalade, matured cheddar and an egg. Served on a large freshly baked Portuguese roll, garnished with lettuce, tomato and pickled cucumbers. Served with salad and French fries.

- Extra Bacon R18
- Extra Avocado R17

### **Pepper Steak Pot Pie R96**

Tender braised pulled beef brisket, flavoured with liberal black peppercorns, served with salad and French fries and mushroom sauce on the side

### **Extra Side Dishes (one portion only) R25**

Chef's choice of Veggies for the day, Side Salad, Italian Blue Cheese, Basmati Rice, Mash, Wedges, Sweet Potato Wedges, French Fries or Baked Potato

Sauces: Mushroom, Madagascar Pepper, Peri Peri, Lemon Butter, Garlic, Tartar or Italian Blue Cheese

## Soft Beverages

### **Fruit Juices** (orange, fruit cocktail, guava, apple, pineapple, cranberry)

Glass R28

Jug R55

### **Soft drinks**

330 ml R25

200 ml R21

### **Freshly brewed Coffee R25**

#### **Decaf Coffee R25**

#### **Café Latte R28**

#### **Cappuccino R29**

#### **Espresso single R17**

#### **Espresso double R32**

### **Ice coffee R30**

### **Tea R25** (Rooibos, Green Tea, Earl Grey, English Breakfast, Lemon Tea)

### **Ice Tea (lemon/peach) R27**

### **Red Latte R32**

### **Rooibos Cappuccino R31**

### **Milkshakes** (chocolate, strawberry, bubblegum, vanilla, banana, lime)

small R20

large R29

### **Just Juice Still R25** (apple/orange/breakfast punch)