



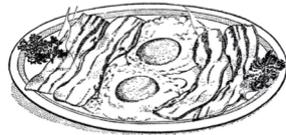
The Restaurant
AT GABRIËLSKLOOF

Welcome.

Please make yourself at home and take the time to delight in our slow-food approach to dining. We hope you enjoy your visit.

Frans & Mariaan Groenewald
*Chef and owners,
The Restaurant
at Gabriëlskloof*

Breakfast



ENGLISH BREAKFAST R55
Bacon, two eggs and a grilled tomato, served with toast.

FARMER'S BREAKFAST R85
Bacon, mushrooms, two eggs, homemade beef or pork sausage and grilled tomatoes, served with toast.

EGGS BENEDICT R80
English muffin with country ham, two poached eggs and hollandaise.

EGGS ROYALE R95
English muffin with smoked salmon, two poached eggs and hollandaise.

EGGS "GABRIËLSKLOOF" R85
Roosterkoek with bobotie-mince, two poached eggs and hollandaise sauce.

OMELETTES

Bacon, mushrooms and cheese, served with toast R75

Parma ham, balsamic roasted tomatoes, chevre R85
and basil pesto, served with toast

Make that an egg-white only omelette +R15

CROISSANTS (ALLOW 12-15 MINS)

Cheese and preserves	R40
Scrambled eggs and bacon	R70
Scrambled eggs and smoked salmon	R95

NUTTY GRANOLA R55

Served with double thick yoghurt and a berry compote on the side.

BANANA BREAD FRENCH TOAST R55

Served with salted caramel and Mascarpone.

PANCAKES R45

Traditional pancakes, served with milk tart-flavoured ice cream.

LITTLE ONE'S BREAKFAST R45

Egg-in-the-hole with bacon dippers.

** We only use free range bacon, cured by Richard Bosman.*

** Our breakfast menu is available until 11h30 daily.*

Lunch



Starters

CURRIED BRAWN	R75
Served with pickled vegetables, mosbolletjie melba, mustard foam and burnt onion ash.	
SALT-AND-PEPPER CALAMARI	R85
With smoked lemon & thyme aioli, pickled fennel stems and smoked lemon segments.	
SWEET POTATO VICHYSOISE	R70
Sprinkled with shoestring apple, leeks and curry oil.	
<i>*Served chilled, but can be served hot.</i>	
KUDU CARPACCIO	R75
With crispy capers, parmesan and cured egg yolk.	
SOUTTERT	R80
With sundried tomato & chilli jam, and blue cheese & parmesan crumbs.	
HEIRLOOM TOMATO & LABNE SALAD	R80
With Basil oil.	

Mains

- ROLLED PORK BELLY R155
With curried bean & koring salad, and peach sambals.
- CUT OF THE DAY (300G) R155
With a rocket, burnt Feta and oven-dried tomato salad,
fat potato chips and our homemade mushroom “ketchup”.
- GRILLED LINE FISH R155
A playful take on pickled fish - lightly cured with curry
dust, and served with pearl barley tabbouleh, curried
onions and baby marrow ribbons.
- LEG OF LAMB R160
Roast leg of lamb with flatbread, Baba Ganoush
& a pickled vegetable salad.
- CORN FRITTERS R135
Served on an eggplant puree, topped with pickled
cauliflower and a rooibos infused veg jus.

Deli menu

Burgers

**Served with shoestring fries and a side salad.*

**All burger patties are homemade and 200g.*

HAMBURGER R95
Classic, with all the trimmings.

Add Bacon jam & Camembert +R20

THE ULTIMATE BURGER R125
Rump & bonemarrow burger
with red wine reduction, smoked
cheese & tomato relish.

PORK NECK HAMBURGER R95
Smoked, pulled pork-neck with
pickled fennel & mustard mayo.

Salads

GREEK SALAD R90
Tomato, olives, feta & cucumber,
with olive oil/lemon & oregano.

GRILLED CHICKEN SALAD R105
Citrus marinated chicken strips
on baby salad leaves.

CALAMARI CAESAR SALAD R115
S&P-crusted calamari, Cos
lettuce, Caesar dressing and
mosbolletjie croutons.

PICKLED VEGGIE SALAD R105
Baby salad leaves with pickled
vegetables, Anysbos Chevre and
basil oil.

Platters

**Served with salad, preserves & bread*

COLD MEAT R100
Parma ham, chorizo, salami
and rare roast beef.

CHEESE R95
Gorgonzola, Camembert,
Boerenkaas and Gruyère.

ANYSBOS GOATS CHEESES R90
Selection of goats milk
cheeses from our neighbours.

MEAT & CHEESE
Selection of Cold meats and
cheeses, with our delicious
Mediterranean artichoke,
sundried tomato & olive salad.

For one R115

For two R225

DELI SELECTION R350
Meatballs, hummus, brisket &
Shortrib terrine, Parma ham,
tomato & Labne salad, pickled
mushrooms, marinated olives,
and spiced almonds. Served
with crackers and bread.

Dessert

- DECONSTRUCTED LEMON MERINGUE R75
Lemon curd, Italian meringue, raspberry sorbet and chocolate shortbread crumbs.
- ROCKY ROAD ICE CREAM SANDWICH R75
Served with nut brittle.
- CHEESE PLATE R75
Selection of cheeses with homemade preserves and fig & olive crackers.
- CHOCOLATE BRÛLÉE R75
With berry consommé, mint oil and frozen berries.
- VANILLA ICE CREAM AND OLIVE OIL R35
Homemade vanilla ice cream with Gabriëlskloof Olive oil and pistachio praline.
- APPLE TARTIN R75
Made with Gabriëlskloof's Broken Stem Late Harvest wine, served with mascarpone & thyme ice cream, and Late Harvest Caramel sauce.
- HOMEMADE ICE CREAM R25 per scoop
Please ask your waiter about our latest flavour crazes.
We also have optional sauces (add R10) to choose from - chocolate or salted caramel.

Drinks



Cold

Selection of other juices	R17
Apple-/Grapetizer / Bos Ice Tea	R24
Selection of soft drinks	R18
Selection of mixers	R15
Rock Shandy	R35
Mineral Water (<i>still/sparkling</i>)	
Small	R12
Large	R25
Milkshakes	
Small	R18
Large	R26
Iced Coffee shake	R30

Hot

Café Americano	R20
Café Latte /Cappuccino	R22
Café Mocha	R25
Espresso	
Single	R15
Double	R25
Filter Coffee/ Decaf	R18
Refill	R10
Hot Chocolate	R25

Spirits & Beers

Amstel, Castle, Windhoek,	R26	Everson's Ciders	R30
Windhoek Light, Black Label		Hennessy Cognac Grappa	R30
Heineken, Savanna Light/Dry	R30	Gin, Vodka, Bells, Brandy	R18
Old Harbour Beer <i>Lager</i>	R38	Jameson Whiskey	R28
Greyton Old Potter's Brewhouse <i>(Indian Pale Ale, Saison, Pale Ale, Amber Ale)</i>	R38	Irish Coffee Don Pedro	R40

Other available Wines

CHARDONNAY		PINOT NOIR	
Crystallum Agnes 2015	R235	Crystallum Peter Max 2015	R255

Gabriëlskloof Wine List

All Gabriëlskloof wines are sold at cellar door price plus R15 service charge per bottle.

White wines, Bubbly & Sweet

ESTATE RANGE: ROSEBUD (<i>Shiraz / Viognier</i>)	R40 R90
Papaya, rose and melon are apparent with spicy red fruit.	
ESTATE RANGE: SAUVIGNON BLANC	R40 R100
Cut grass, kiwi fruit, blackcurrant and hints of citrus.	
ESTATE RANGE: CHENIN BLANC	R40 R110
Quince preserve with pear drops, lemon and fresh apple flavours.	
LANDSCAPE SERIES: MAGDALENA (<i>Sauvignon Blanc/old vine Semillon</i>)	R275
Layered bouquet of blackcurrant, lime flower, and almonds in the background.	
LANDSCAPE SERIES: ELODIE (<i>old vine Chenin Blanc</i>)	R275
Citrus pith and white floral notes settle into layers of almond, dried pineapple.	
LIMITED RELEASE: MADAME LUCY'S MCC	R190
Delicious classic Methode Cap Classique made from Chardonnay.	
LIMITED RELEASE: BROKEN STEM LATE HARVEST	R45 R205
Turkish apricots and candied orange peel, with lingering notes of Fynbos honey.	

Red wines

ESTATE RANGE: "THE BLEND" (<i>CS, CF, Malbec, Petit Verdot</i>)	R45 R110
Typical cigar box, blackcurrant and dark chocolate.	
ESTATE RANGE: SYRAH	R45 R110
White pepper with violets and blackcurrant flavours with vanilla spice.	
RESERVE RANGE: FIVE ARCHES (<i>CF, CS, Malbec, Merlot, Petit Verdot</i>)	R225
Bouquet of dusty cocoa, prunes, mulberries, with leathery secondary flavours.	
RESERVE RANGE: SWARTRIVIER SHIRAZ	R225
Baking spice and dried peach with sweet-oaky secondary flavours.	
LANDSCAPE SERIES: CABERNET FRANC	R340
Tobacco leaf and plum leading into an elegant, refined palate with fine tannins.	
LANDSCAPE SERIES: SYRAH ON SHALE	R340
Plush and spicy showing dark red fruit, fynbos and tapenade on the nose.	
LANDSCAPE SERIES: SYRAH ON SANDSTONE	R340
Savoury, with black olive, white pepper and violets lifting from the glass.	

