



The Restaurant  
**AT GABRIËLSKLOOF**

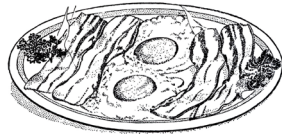
*Welcome.*

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 and basil pesto, served with toast R85

*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<br><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.      |            |

