

Set Menu

Have a Look at Our Delicious Set Menu Below

11 Chefs under the trained eye of Executive Chef Stefan Meintjes 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 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, fat bone, cooked in red wine and garlic, served with creamed potatoes. Finish up with home-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 best.

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

[View Main Menu](#)

[View Wine List](#)

BREAKFAST SET MENU

Breakfast Option 1

Mince on Toast R64

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

Large Breakfast R74

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

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

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

Small Breakfast R42

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

Breakfast Option 2

Medium Breakfast R56

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

Cold Slimmers Breakfast R62

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

Health Breakfast R52

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

Continental Breakfast R66

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

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

Breakfast Option 3

Medium Breakfast R56

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

Cold Slimmers Breakfast R62

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

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

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

Starters

Peri-Peri Chicken Livers R62

Pan-fried in a homemade napolitana sauce, served with French loaf – plain, mild or hot

Mussels in White Wine R67

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

Pickled Fish R70

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

Moroccan Platter R58

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

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

Greek Salad R62

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

Mains

Big Damhuis Burger R94

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

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 vegetables of the day

Eisbein R127

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

Chicken Schnitzel R94

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

Bobotie R103

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

KIDDIES

Ask your waitron. Full range of kiddies menu available

DESSERT AND CAKE OF THE DAY

Ask your waitron. Full range of dessert menu available

Extra Side Dishes (one portion only) R25

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

SET MENU 2

Starters

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

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

Mini Meatballs R59

Meatballs served in a plain, mild or hot sheba

Greek Calamari Platter R65

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

Damhuis Chicken Caesar salad R73

Tender chicken, garden greens, Danish feta, olives and boiled eggs tossed in Damhuis

Mains

Damhuis Fisherman's Casserole R127

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

Lamb Shank R145

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

Damhuis Chicken and Bacon linguini Carbonara R102

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

Pepper Steak Pot Pie R96

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

Chicken Pie R96

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

Pasta Napolitana R88

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

DESSERT AND CAKE OF THE DAY

Ask your waitron. Full range of dessert menu available

Caesar dressing garnished with fresh croutons

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

KIDDIES

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Extra Side Dishes (one portion only) R25

Chef's choice of Veggies for the day, Side Salad, Italian Blue Cheese, Basmati Rice

Wedges, Sweet Potato Wedges, French Fries or Baked Potato

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

SET MENU 3

Starters

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

Mussels in White Wine R67

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

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

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

Peppered Beef Fillet Salad R73

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

Greek Salad R62

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

Mains

Eisbein R127

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

Lamb Rib Roll R133

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

Pork Belly R127

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

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

200g Beef Fillet R147

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

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

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

DESSERT AND CAKE OF THE DAY

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KIDDIES

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Extra Side Dishes (one portion only) R25

Chef's choice of Veggies for the day, Side Salad, Italian Blue Cheese, Basmati Rice

Wedges, Sweet Potato Wedges, French Fries or Baked Potato

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