

# HISTORY

It was in 1687 that Europeans – German, Dutch and French – first settled in the area around Rhebokskloof.

The main town of the area, Paarl (pearl) came into being thirty years later - in 1720 - when a church was built and a main street laid out. Paarl is the third oldest town in South Africa, a historian's delight and just 5 minutes away from Rhebokskloof. In 1657 Abraham Gabbema led an expedition to find more Khoi groups to barter from and to search for the legendary treasures of Monomotapa. On the day that they arrived in the Berg River Valley, the granite boulders towards the west side of our town glistened in the sun after some rain showers. This inspired Gabbema to promptly name this mountain "the Diamond and Pearl Mountain" from which the name Paarl was later derived.

The graceful gabled architecture, the hallmark of buildings in the area at that time, gave way to British building styles during the British occupation of the Cape between 1795 and 1802. This style favoured larger windows, double storey buildings and slate roofs. Many Cape Dutch homes were converted to express this new fashion. The latter half of the 19th century heralded major commercial development in Paarl and, at the same time, the Victorian style became popular.

Rhebokskloof itself dates back to 19 August 1692 when Simon van der Stel, then Governor of the Cape, gave a free grant of land to Dirk van Schalkwyk. It was originally one very, very large piece of farmland, but sometime between the First and Second World Wars it was divided into six separate farms – Waterpoel, St Felix, St Peters, St Martins and Sonne Esquire – which were sold off.

It was not until new owners bought Rhebokskloof in 1986 and were subsequently able to buy back the other five farms that Rhebokskloof was returned to its original size.

An early dwelling built around 1692 has since been restored as the main homestead. A later dwelling dated 1797, built by one Petrus van der Merwe, still bears his and his wife's initials in the distinctive Cape Dutch gable. This once graceful home has also been restored to its original Cape Dutch splendour and offers guests a welcome escape from the maddening rush of city living.

The area surrounding Rhebokskloof has extraordinary scenic beauty throughout the year. In the autumn months of March, April and May the trees lose their leaves in a dying burst of extravagant reds and golds, followed by a cold winter that sees snow falling on the highest peaks. Spring comes in September with an amazing show of wild flowers and hot, sunny summers see the vineyards heavy with fruit.

The Estate is renowned for its top quality wines, which you can sample in our exquisite tasting room situated in the original Cape Dutch building next to the restaurant. We take as much pride in our award winning meals served in the Rhebok Restaurant as we do in our superb function venues and warm winelands hospitality.

Rhebokskloof also produces grape juice and olives and boasts beautiful examples of Cape Dutch and Victorian architecture.

In April 2006 Rhebokskloof was sold again, this time to a group of South African business people. Their collective vision is to restore and renovate the existing buildings, grounds, vineyards and dams to their former glory.

## BREAKFAST

<b>Luxury health breakfast</b> Seasonal fruits, crunchy muesli, Bulgarian yoghurt with honey drizzle	<b>48.00</b>
<b>Breakfast tortilla</b> Toasted tortilla wrap filled with scrambled egg, crispy bacon, cheddar cheese and tomatoes	<b>65.00</b>
<b>Rhebokskloof breakfast</b> Two eggs, crispy bacon, boerewors sausage, grilled cherry tomatoes and mushrooms accompanied with toast and preserves	<b>68.00</b>
<b>Eggs benedict</b> Toasted muffin, gypsey ham, poached egg with tarragon infused hollandaise sauce and roasted cherry tomatoes	<b>68.00</b>
<b>Omelette</b> Three egg omelette filled with cheddar cheese	<b>40.00</b>
<u>Additional fillings:</u>	
Onion, Tomato, Peppers, Rocket	<b>10.00</b>
Mozzarella cheese, Cheddar cheese, Ham	<b>15.00</b>
Smoked Salmon, Chorizo Sausage, Bacon	<b>20.00</b>

*Please note: Breakfast is served till 12h00*

## TEA MENU

<b>Scones</b> Two home-made scones served with a preserves, cheese and whipped cream	<b>35.00</b>
<b>Chef's specialty cake</b> Please enquire about the available selection.	<b>30.00</b>

## STARTERS

<b>Butternut soup</b> Butternut and citrus infused soup served with fresh bruschetta	35.00
<b>Seafood chowder</b> Thick and creamy seafood soup served with garlic bruschetta	39.00
<b>Fish cakes</b> Thai inspired fish cakes served with greens and tartar sauce	45.00
<b>Spicy chicken livers</b> Grilled peri-peri napolitano chicken livers and fragrant basmati rice	45.00
<b>Duck springrolls</b> Home-made duck spring rolls served with cranberry sauce	48.00
<b>Rhebokskloof deli platter (to share)</b> Parma ham, Smoked ostrich and Italian salami. Hand crafted cheeses, marinated vegetable salad with a variety of dips and pate's Biscuits and melba toast	120.00

## LIGHT MEALS

<b>Vegetable ciabatta (v)</b> Toasted ciabatta filled with oven roasted seasonal vegetables, butternut cous-cous and basil pesto served with garden salad.	55.00
<b>Duck stir-fry</b> Crispy sliced duck served with noodle and vegetable stir-fry, drizzled with a honey soy sauce	65.00
<b>Deluxe sandwich</b> Hickory ham, sweet peppers, feta cheese and watercress leaves with a tangy mustard mayonnaise and matchstick potato fries	65.00
<b>Chicken pie</b> Crispy pastry filled with roast chicken, mushrooms, onion served with fresh garden salad and gravy	65.00
<b>Chicken and avocado wrap</b> Chicken fillets, spinach leaves, cream cheese, mozzarella and avocado, wrapped in a tortilla with a sweet chili sauce	80.00
<b>Gourmet beef sandwich</b> Roasted spicy beef slivers, onion confit, black mushrooms, rocket leaves and matchstick potato fries	85.00

## MAIN COURSE

<b>Bobotie</b>	<b>75.00</b>
Traditional bobotie, served with savoury rice, chutney, roasted coconut and banana	
<b>The Rhebokskloof burger</b>	<b>85.00</b>
Beef patty with cheddar cheese, bacon, sliced tomato, crisp leaves on a toasted ciabatta, served with potato wedges and tempura onion rings	
<b>Cannelloni (v)</b>	<b>95.00</b>
Spinach and ricotta cannelloni served in a creamy basil pesto sauce	
<b>Chicken and prawn curry</b>	<b>95.00</b>
Chicken and prawn yellow Thai curry, served with savoury basmati rice, poppadum and sambals	
<b>Sirloin/ Rump</b>	<b>95.00</b>
Chargrilled 200g mature sirloin or rump, farm style wedges, roasted butternut with capsicum and broccoli.	
<b>Catch of the day</b>	<b>105.00</b>
Grilled fish, steamed farm vegetables, baby potatoes drizzled with a lemon and caper butter sauce	
<b>Oxtail</b>	<b>120.00</b>
Braised oxtail, served in a rich gravy sauce with vegetable and rustic potato mash	
<b>Lamb shank</b>	<b>125.00</b>
Slow cooked lamb shank in red wine sauce, served with leek and potato mash, seasonal vegetables and a red wine jus	

### Sauces:

Green pepper	20.00
Red wine	20.00
Creamy garlic	20.00
Blue cheese	20.00

### Side dishes:

Greek salad	25.00
Seasonal vegetables	25.00
Wedges	20.00
Chips	20.00

## DESSERT

<b>Classic Ice cream</b> Creamy vanilla ice cream, drizzled with hot Syrah chocolate sauce	35.00
<b>Apple crumble</b> Home-made apple crumble served with ice cream	40.00
<b>Malva pudding</b> Home-made malva pudding served with a brandy snap, ice cream and custard	45.00
<b>Chocolate brownies</b> Delectable warm chocolate brownies drizzled with Kahlua-infused chocolate sauce served with vanilla ice-cream and almond flakes	49.00
<b>Rhebokskloof cheese platter (to share)</b> A selection of handcrafted South African cheeses, savory biscuits, preserved figs, fresh fruits, nuts and homemade chili jam.	95.00