



GEELBEK RESTAURANT
WEST COAST NATIONAL PARK-LANGEBAAAN
A LA CARTE MENU
(1 AUG-30 SEP 2017)

BREAKFAST (9:00-11:00)

CROISSANT WITH SCRAMBLED EGG, CHEESE AND TOMATO

Scrambled egg, cheese and tomato toasted or as is served with rocket

60

Add breakfast coffee R15.00

CROISSANT WITH SCRAMBLED EGG & BACON

Scrambled egg & bacon toasted or as is

65

Add breakfast coffee R15.00

VOC

2 eggs, 3 rashers of bacon, tomato & onion served with toast butter and jam

65

Add a coffee/tea for R15.00

BOEREBREAKFAST

Boerewors, scrambled egg, bacon, tomato & onion smoor, toast, butter and jam

85

Add a coffee/tea for R15.00

"TAYLOR" MADE SCONES

Freshly baked scone served with homemade jam (strawberry/ apricot), butter, cream

Or Jam and cheese

45

1744 - First house on the farm Geelbekfontein (Geelbek, named after the yellow bill duck and the 5 fountains still giving us fresh water);

1791- Geelbek house was set on fire by Postholder Stofberg and burnt down when the British invaded Saldanha Bay- The Middelburg was also burnt down at the same time;

1860 - Alexander Van Breda rebuilt the Geelbek house – date on building AVB 1860;

1918 - Johannes Benjamin Taylor, one of the owners of Geelbek- we named our scones after him;





LUNCH

12:00-16:30

STARTERS

SOUP OF THE DAY

Served with home baked bread and butter

58

Bitterballen

(Dutch snack with a meat base, containing beef, butter, roux, herbs, and then shaped into a potato and crumbed ball)

served with homemade sweet mustard

60

Smoked snoekballs served with chutney mayo

4 snoekballs served with relish and greens

60

Bitters- aromatic medicinal bunch of herbs - Bitterballen contains a mix of fresh herbs

The monogram on our menu stands for

VOC- East Dutch Company

G- Geelbekkefontein was the most northerly border of the VOC.

10 000 pound fish and salt were sent to Cape Town from this farm





QUICK MEALS

LIGHT MEALS & SALADS OPTIONS

Quiche with roasted vegetables like peppers, butternut, sage, feta and onion, tomato, mushroom and onion served with a fresh salad

78

Roasted Butternut Salad (Low Carb Banting) SQ

Roasted butternut & sage, served on a bed of greens, topped with feta & roasted pumpkinseeds and a drizzle of balsamic

79

Greek salad

Large **60**

Small **48**

2 x Pancake served with spinach and feta baked with a cheese sauce and served with a salad

76

2 x Pancake filled with Bolognese mince served with a salad

76

Roasted Chicken Panini

Roasted chicken filled with sage, peppadew and feta served on a panini with greens and a portion of chips

125

Gourmet Ostrich/Venison Burger(250g) SQ

Served on a panini, filled with greens, avo and topped with tomato & onion marmalade served with a portion of chips

130

We bake our quiche daily and make our own ostrich patties with 100% ostrich meat

Our tomato & onion marmalade is also homemade





SEAFOOD

Hake & Chips

200g hake fillet (deep fried in our homemade beer batter) served with golden chips, or side salad and tartar sauce

115

Calamari & Chips

200g Calamari strips (deep fried in our homemade beer batter) served with a portion of chips or salad and tartar sauce

115

West Coast Combo

200g Hake, 200g Calamari, tartar sauce, served with a portion of chips and a small Greek salad

160



KIDDIES (1-10 years old)

Fish & Chips served with lemon & tartar sauce

70

Fried Chicken strips served with chips

70

Kiddies Chips

40





MAIN MEALS

VEGETABLE CURRY (VEGAN)

Vegetable curry made with lentils, chickpeas, butternut, tomato, onion & garlic in coconut milk and fresh coriander, served with deep fried roti, sambal and rice

115

TRADITIONAL MEALS

Traditional Bobotie (Origin of this recipe dates back to a Roman cookbook, written by Apicius, adopted by then Dutch and mastered by the Malay Slave cooks)

Aromatic, Cape Malay flavours of minced beef topped with a savoury egg custard, served with yellow rice, roasted vegetables and our favourite pumpkin tart

135

Cape Malay Curry of the day (chicken or beef)

Aromatic, Cape Malay mild spices are used, served with yellow rice, roasted vegetables and our favourite pumpkin tart

135

Venison Pie (Old Slave recipe)

Slow cooked Eland/Kudu with Tamarind and aromatic spices like cloves, all berry spice, and nutmeg to name a few, served with yellow rice, roasted vegetables

145

ALL ABOVE ARE SERVED WITH TOMATO & ONION SAMBAL, CHUTNEY AND DEEPFRIED ROTI TRIANGLE

Bredies found it's way through the Arabs, via the Spice Route to the Italians and then to the Dutch and French- it was known as a poor man's dish. The only cooking kitchen utensil that the French could bring with them to the Cape was one iron steel pot.





DESSERT & CAKE OF THE DAY

Old Fashioned apple tart

served with a sweet creamy sauce and cream

45

Cape Malva Pudding

served with Amarula Anglaise and ice cream or cream

45

2 Pancake with cinnamon and butterscotch sauce

45

Cakes of the day @ 46

See our daily blackboard or request from your waitron

All home baked cakes are subject to availability

Lemon Meringue

Chocolate cake

Cheese cake

Red Velvet

Carrot Cake

In Cape Malay culture a new bride receives the following when moving into her new house

A jar of sugar- to ensure happiness and sweetness in her home;

A jar of rice- to ensure abundance and that her cupboards will always be filled with food;

A jar of salt- to keep unhappiness and evil spirits away;

These jars stay in her cupboard and move with her from new house to new house.



G
V
E

