LA VIERGE

HEMEL-EN-AARDE RIDGE

At La Vierge, the wine takes centre stage. Our menu is crafted with a singular purpose: to elevate the experience of our carefully curated wines. Each dish is designed to complement, not compete with, the distinct nuances of our wines. The ingredients, locally sourced and undeniably delicious, play a supporting role in a pairing that celebrates the purity of the Hemel-en-Aarde Ridge terroir.

Designed around the joy of sharing, our plates invite you to explore a variety of flavours together. From light bites to heartier meals, the menu is meant to spark conversation, connection, and discovery — just as a great bottle of wine is best enjoyed in good company.

So sip, savour, and let the food quietly complete the story your glass is already telling.

Brunch
Menu

Serves 2 - 3 people

Available 9:00 until 11:30
Saturday and Sunday

Avocado toast 105
With lightly smashed avocado, feta cheese crema, chili flakes, lemon, toast of your choice.

x2 Poached eggs 20

The La Vierge breakfast 160
Three eggs, crispy bacon, exotic mushrooms, blistered cherry tomatoes, sautéed baby spinach, toast.

Rosti eggs benedict 195
Crispy potato rosti, poached egg, creamy hollandaise, and your choice of *three* of the following:
Crispy bacon
Sautéed spinach
Avocado and halloumi
Smoked trout

Shakshuka 145
Middle Eastern spiced tomato base, three poached eggs, feta crumble, fresh coriander, flatbread.

Goat's cheese & broccolini frittata 155
Anysbos goat's milk cheese, broccolini, lemon zest, egg custard, toast.

Smoked trout dutch baby 140
Dutch baby, B'Bos smoked trout, lemon-dill cream cheese, rocket, dill, pickled red onion.

Nashville hot chicken biscuit sandwich 190
Nashville hot chicken, homemade buttery biscuits, fried eggs, pickles, honey mustard.

Mishti doi 120
Vanilla Mishti Doi, homemade granola, passion fruit coulis, fresh fruit.

Toasted banana bread 110
Toasted homemade banana bread, caramelised banana, chai cream, hazelnuts.

Please note this is a cashless facility. 15% gratuity added to tables of 6 guests or more.

Summer Lunch
Menu

Serves 2 - 3 people

Available 12:00 until 15:30
Tuesday to Sunday

Mussels with white wine broth, crispy bacon and fresh herbs. *Pairs with Sauvignon Blanc.*	285
Seared Patagonian squid with charred tomato and spring onion salsa. *Pairs with Pinot Noir.*	365
Burrata with stone fruit, cucumber, preserved lemon dressing and toasted coriander seeds. *Pairs with Chardonnay and Pinot Noir.*	250
Broccolini and green beans with parmesan vinaigrette and roasted pistachios. *Pairs with Sauvignon Blanc.*	150
B'Bos trout with green olive salsa verde. *Pairs with Chardonnay and Pinot Noir.*	395
Carbonara-style tagliatelle with Stonehouse Camembert. *Pairs with Pinot Noir.*	200
Grass fed-beef tartare with sun-dried tomatoes, tomato vinaigrette and basil. *Pairs with Chardonnay and Pinot Noir.*	175
Garlic parmesan fries	75
Garden rainbow baby carrot with lime, sesame and coriander. *Pairs with Red Blend.*	160
Charred ribeye with Caesar dressing, wild rocket and Parmesan shavings. *Pairs with Syrah and Red Blend.*	340
Lamb rump with spiced labneh and fennel slaw. *Pairs with Syrah and Red Blend.*	335

Contains Allergens. Please inform us if you have any food allergies or dietary restrictions.

The Époisses Affair
A Singular Pasta Experience

Years ago, during a harvest in the charming village of Nuits-Saint-Georges in France, our winemaker Christo Kotze, discovered a pasta dish unlike anything he'd ever tasted. Simple, pure, and crafted from the finest ingredients, it carried the very essence of its home.

Time passed, seasons turned, vintages came and went, but the memory lingered long after Christo returned home. But he'd forgotten the name of the delectable dish!

The name remained elusive until executive chef, Rachel van Zyl, arrived to lead our kitchen this year. Through trial and error, Rachel and Christo unmasked the mystery dish: Époisses cheese pasta! Christo has paired it with an older vintage Pinot Noir from our Owner's Reserve, a combination as indulgent as it is unforgettable.

Served table-side, for two. SQ

Platters
& Pairings

Available from 10:00
Monday to Sunday

Cheese platter - serves 2 — 300
Selection of five local cheeses from Klein River Cheese and Stonehouse Cheese Estate.
Brie, Havarti, cumin Boerenkaas, Alpina, Stanford, lemon and thyme marmalade, strawberry balsamic preserve.

Charcuterie platter - serves 2 - 3 — 450
Selection of local cheeses from Klein River Cheese and Stonehouse Cheese Estate, selection of local and Italian cured meats, homemade pâtés.
Havarti, cumin Boerenkaas, Alpina, Stanford, mortadella, Coppa ham, grass-fed beef biltong, kabanossie, B'Bos smoked trout mousse, chicken liver pâté with Syrah reduction, lemon and thyme marmalade, strawberry balsamic preserve.

Macaron pairing — 200
Three of our Story Teller wines have been expertly paired with French macarons.
Chardonnay | Pinot Noir | Red Blend

Cheese pairing — 200
Our Story Teller wines have been expertly paired with local cheeses from Stonehouse Cheese Estate and Kleinriver Cheese.
Havarti, cumin Boerenkaas, Alpina, Standford.
Chardonnay | Pinot Noir | Red Blend | Syrah

Cured meat pairing — 220
Our Story Teller wines have been expertly paired by our executive chef and winemaker with local and Italian cured meats.
Mortadella, Coppa ham, grass-fed beef biltong, kabanossie.
Chardonnay | Pinot Noir | Red Blend | Syrah

Choux pairing — 235
Our Story Teller wines have been expertly paired by our winemaker and chef with savoury French choux pastries.
Whipped Stonehouse camembert, berry jam, B'Bos smoked trout mousse, beetroot hummus, goat cheese, chicken liver pâté, Syrah reduction.
Chardonnay | Pinot Noir | Red Blend | Syrah

Interactive pairing platter - serves 2 — 700
This platter is designed to be an interactive pairing experience. The handpicked elements pair perfectly with our La Vierge wines for a more in-depth tasting experience.
Brie, Havarti, cumin Boerenkaas, Alpina, Stanford, mortadella, Coppa ham, grass-fed beef biltong, kabanossie, B'Bos trout smoked trout mousse, chicken liver pâté with Syrah reduction, lemon and thyme marmalade, strawberry balsamic preserve, pairing spices, herbs, fruits and vegetables. Includes the full range of our Story Teller Collection.

La Vierge Range Wine Tasting — 100

Story Teller Collection Wine Tasting — 150

Please note this is a cashless facility. 15% gratuity added to tables of 6 guests or more.

Dessert
Menu

Available 12:00 until 15:30
Tuesday to Sunday

Baked Alaska with raspberry and mango semifreddo, vanilla sponge cake and coconut macadamia brittle.	100
Melktert spring rolls with cinnamon sugar, vanilla bean ice cream and fresh berries.	95
Chocolate marquise with creme chantilly and berry compote.	105

Wine
List

La Vierge Estate Range

	Per glass	Per bottle
Pinot Noir	130	500
Chardonnay	130	500

Story Teller Range

	Per glass	Per bottle
Chardonnay - The Turtle and the Shark	65	250
Pinot Noir - The Fairy and the Crocodile	65	250
Red Blend - The Upside-Down Tree of Life	65	250
Syrah - The Giant Tortoise and the Clever Monkey	65	250

Domain Des Dieux

	Per glass	Per bottle
Claudia Mcc	125	500
Rose of Sharon Mcc	125	500
Anna Louise Blanc De Blanc Cuvee	250	1000
Lady Ashleigh Blanc De Noir Cuvee	280	1120
Claudia R.D	210	840

Vintage
Wine List

	Per bottle
Pinot Noir - 2019	500
Pinot Noir - 2017	600
Chardonnay - 2019	500
Syrah - 2018	400

Beverage
List

Beer - *All beers and ciders are locally produced in the Overberg area.*

Old Harbour Lager 440ml	65
Birkenhead Lazy Leopard Lager	75
Birkenhead Honey Blonde	75
Birkenhead Dead Parrot	75

Non-alcoholic

IPA Devil's Peak Hero 0%	45

Cider

Loxtonia African Sundowner Baobab Apple	80
Loxtonia Stonefruit Apple	80
Loxtonia Blush Apple	80

Whiskey

Jameson Irish	55
Chivas Regal	95
Glenlivet 15 years	155

Rum

Bacardi White	45
The Kraken Black Spiced	95

Brandy

Klipdrift Premium	55
KWV 10 Year	90
Van Ryns 20 Year	155

Gin

Tanqueray	60
The Botanist	90
Inverroche	125

Vodka

Skyy	55
Belvedere	90
Grey Goose	150

Cocktails

Mimosa	95
White wine mojito	105
Red wine Sangria margarita	115
White wine strawberry spritzer	115
Espresso martini	95

Other

Tequila Olmeca Gold	60
Tequila Patrón Reposado	125
Jägermeister	65

Hot Drinks Our coffee beans are locally roasted by Dawn Coffee in Hermanus

Cappuccino	40
Rooibos Cappuccino	45
Flat White	40
Americano	35
Espresso	35
Latte	45
Chai Latte	45
Hot Chocolate	45
Tea - Rooibos | Green | Breakfast	35
Milk alternatives - Almond | Oat | Soya	15

Soft Drinks

Coke | Coke Zero	35
Grapetizer | Appletizer	45
Tessies Water Still | Sparkling 660ml - Locally sourced and bottled mineral water from Tesselaarsdal	40
Iced tea - Peach | Lemon	35
Sanpellegrino - Aranciata | Limonata | Melograno | Pompelmo	55
Liquifruit	40
Fitch & Leedes - Lemonade | Soda Water | Tonic | Dry Lemon | Ginger Ale	30

Luxury Milkshakes

Turkish Delight	85
Salted Caramel	85
Pistachio	85

Dessert Drinks

Dom Pedro	95
Irish Coffee	85
Hazelnut Iced Coffee	65

Please note this is a cashless facility. 15% gratuity added to tables of 6 guests or more.

Kiddies
Menu

Kiddies pairing 100
Biltong, salted popcorn, fruit cup
Pairs with Apple juice | Vanilla milkshake | Peach iced tea.

Scrambled eggs and toast 65
Creamy scrambled eggs, toast of your choice.

Fruit bowl 65
Variety of fresh, seasonal fruit.

Chicken tenders and fries 95
Crispy breaded chicken tenders and fries.

Calamari strips and fries 95
Crispy breaded calamari strips and fries.

Drinks

Kiddies milkshakes 55
Nutella I Unicorn I Vanilla

Smoothies 65
Seasonal Berry I Green.

Contains Allergens. Please inform us if you have any food allergies or dietary restrictions.