



No.6 Restaurant is part of the legacy of the Burger family. One that is built on a well thought plan and the vigilant dedication to its completion. It has been the great honour of couple Johan Botha and Danelle de Vries to have the opportunity to manage No.6 and add their respective talents to the assembly.

“Our Love for Food, People, Entertaining, Music and Being of Service is what drives us in the quest for excellence - to know that guests have a premium experience when visiting us. We are weaving threads of fine food and wine, sourced from our beautiful surrounds, with great music, atmosphere and breathtaking scenery to create a tapastry that will stay in fond memory of all. We hope you enjoy our menu and remember to ask you waiter about our daily blackboard specials.”

- Johan & Danelle -



## Menu

### Starters

**“Haai daar, slaiblaar!” – Country Salad 54**

Farm fresh salad leaves and lettuce from our valley with grilled baby marrow, thin slices of cucumber, rosa tomatoes, olives, capers, avo\*, dollops of cream cheese, fresh basil, coriander and Italian parsley served with salsa verde and balsamic reduction.

**“Laat Rol Katrol” - Fish and Shrimp Cakes 58**

Line fish from our cold West Coast waters; poached, flaked and blended with shrimp, coriander and chilli. Carefully caked and pan-fried, served with soy-cream linguini.

**“Citrus Kaaskenades” - Stuffed Baked Lemon Cups 52**

Halved Lemons from our garden, with flesh removed, stuffed and baked with grilled artichokes, peppers, olives, rosa tomatoes, basil and topped off with cream cheese.  
Served with homemade toasted bruschetta.

**“My hartjie, my liefie” - Lamb’s Hearts 76**

Lamb hearts, from the sloops of Kasteelberg, slow cooked with white wine, garlic and smoked paprika until soft and tender. Then fried with added olive oil and served with pan juices, beetroot chutney and toasted bruschetta.

**“Rooirok bokkie” - Venison Pie with Fruit and Rooibos Compote 56**

Fragrant home-made Karoo venison pie, baked until golden brown and served with a compote of dried fruit that was slow-cooked in Rooibos tea.

**“Slakke-pas” - Mediterranean Escargot 54**

Succulent snails fried in olive oil, butter, garlic, fresh chilli and ginger. Served with roasted baby tomatoes, parmesan shavings and homemade toasted bruschetta.

\* When available

## Mains

### **“Pittig Purper” - Aubergine with Buttermilk and Pomegranates 78**

Thick slices of aubergine grilled with olive oil, served on a bed of minted butter cous cous, drizzled with buttermilk and garnished with fresh pomegranate rubies.

### **“Korreltjie Liefde” - Swartland Koring and Lamb Neck Risotto 86**

Swartland barley cooked in a risotto style with white wine, lamb stock and cream. Gently warmed and decked with braised lemon, butter and garlic lamb neck. Topped with parmesan shavings and fresh herbs.

### **“’n Hanetreetjie” - Smoked Paprika and Sweet Red Pepper Chicken 88**

Free Range chicken breasts, pan fried in olive oil and smoked paprika, then reduced with cream. Smothered in roasted sweet red bell peppers, chickpeas, rosa tomatoes and fresh herbs.

### **“Rammetjie uitnek” – Lamb Burger 105**

200g of our valley’s best Leg of Lamb, burger patty, grilled medium rare, topped with mozzarella and served on a homemade bun with lettuces, caramelized onions, coriander, homemade rustic tomato sauce and potato wedges.

### **“Orige otjie” – Wild Boar Burger 98**

200g of Groenberg Wild Boar and sage patty, grilled medium well, topped with cream cheese and served on a homemade bun with pickled jalapenos, lettuces, tomato, homemade apple chutney and potato wedges.

### **“Kaapse Nonnatjie” - Cape Malay Crusted Linefish 108**

Fresh, mild-curry crusted Westcoast linefish, baked and served with sweet potato mash, stuffed baked lemon and a creamy white wine sauce.

### **“Haas uit ‘n hoed” - Peppered Fillet 160**

250g of Free-range Fillet from neighboring pastures, rolled in coarse black pepper, pan fried, flambéed with brandy and cooked off with cream. Served with rustic mediterranean grilled vegetables, roast garlic mash and pepper sauce.

### **“Koerland se vleis” - Rump / Sirloin 138**

300g Prime-cut A-grade beef, grilled to perfection. Served with Camemelt brown mushroom, mediterranean grilled vegetables, potato wedges and all drizzled with a dried-fruit reduction.

## Soups

*Served with home-made bruschetta and cream-cheese*

	<u>Starter portion</u>	<u>Mains portion</u>
Butternut Soup -	42	56
Smoky Ham and Pea Soup -	43	58

### **“Koel Komkommer” - Cacik 64**

Ancient Turkish soup made with thick Greek yoghurt, full cream milk, olive oil, garlic, cucumber and mint. Garnished with fresh herbs, pomegranates and thinly sliced purple figs\*

## Pastas

### **“Slangetjies en Leertjies” - Spaghetti Bolognaise 68**

Home-made lamb minceballs served on a bed of spaghetti, drenched in rustic tomato and oreganum sauce and grated parmesan.

### **“Spek skiet!” - Chicken & Bacon Alfredo 70**

Bed of tagliatelli covered with pan-fried chicken and bacon strips in a creamy garlic and white wine sauce.

## Pizza

*Home-made thin crust base, tomato and peach chutney paste.*

<b>“Bubona” - Steak</b> with caramelized onion, mushroom and camembert	95
<b>“A’pollo” - Chicken</b> with pineapple, peppers and capers	85
<b>“Vesta” - Spicy mince</b> with rosa tomatoes, avo*/peppers, chilli and coriander	85
<b>“Edesia” - Bacon</b> with feta, mushrooms, olives and onions	85
<b>“Ceres” - Aubergine</b> with babymarrow, olives and feta	75
<b>Extra Topping</b>	10

## Pita

<b>Garlic and Herb -</b>	45
<b>Garlic, Herb and Feta -</b>	55

\* When available

## Wraps

<b>“Lam Karossie”</b> – Lamb wrap with tomato base, feta and pepper	<b>50</b>
<b>“Kiepie Karossie”</b> – Chicken wrap with mayo base, cheddar and sweet chilli	<b>45</b>
<b>“Boerie Karossie”</b> – Boerewors in a wrap with home-made chakalaka	<b>48</b>

## Platters ( serves 2 )

<b>Mediterranean Platter</b>	<b>155</b>
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Fresh cold platter, delicious with your wonderful Welbedacht Wines, served with locally produced different cheeses, pita, tzatziki and a homemade humus dip sauce.

<b>Farmer’s Platter</b>	<b>168</b>
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Meaty platter of some of the surrounding pasture’s best Free Range meat products, prepared to perfection and served with cheese, home-made dip sauces and bruschetta.

<b>Cheese and Biltong Platter</b>	<b>157</b>
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A variety of cheeses served with delicious accompanying sauces and bruschetta.

## Dessert

<b>“Soettand Sonde” - White Chocolate Cheese Cake</b>	<b>45</b>
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Decadent White Chocolate Cheesecake made with cream, cream cheese, crème fraiche and white chocolate. Served with fresh berries, from the basket of our vertile valley.

<b>Rose Water Panna Cotta</b>	<b>45</b>
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Panna cotta made with thick Greek yoghurt and rose water. Served with fresh rose petals

<b>“Uit Ouma se kombuis” - Traditional Malva Pudding</b>	<b>45</b>
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Orange flavoured Malva Pudding served with traditional custard, vanilla ice cream and an orange sauce.

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## **For the kiddies...**

### **“Ninja Turtle” - Kiddies Pizza 40**

2 Toppings of choice

### **“Chicken Little” - Chicken Fingers 48**

Fresh chicken breast strips, crumbed & fried, served with homemade sweet potato rosti, sweet carrots and peas.

### **“Schalla” Burger 54**

80g leg of lamb burger patty on a home-made bun, cheese, cucumber sticks, carrot sticks and potato wedges.



## Wine List

### **Estate Range**

• Welbedacht Barrel Fermented Chardonnay	2009	<b>110</b>
• Welbedacht Barrel Fermented Chenin Blanc	2009	<b>110</b>
• Welbedacht Sauvignon Blanc	2012	<b>80</b>
• Welbedacht Barrique Select Merlot	2008	<b>120</b>
• Welbedacht Barrique Select Cabernet Sauvignon	2009	<b>120</b>
• Bohemian Syrah	2008	<b>120</b>
• Welbedacht Pinotage	2010	<b>120</b>
• Welbedacht Hat Trick	2010	<b>150</b>
• Welbedacht Cricket Pitch	2008	<b>150</b>
• Welbedacht Patriot	2008	<b>250</b>

### **Proprietor's Range**

• Schalk Burger & Son's Mon Rene MCC Brut		<b>120</b>
• Schalk Burger & Son's Myra	2007	<b>275</b>
• Schalk Burger & Son's No.6	2006	<b>600</b>

### **Meerkat Range**

*South Africa's Most Gregarious Wine*

• Meerkat Chenin Blanc		<b>40</b>
• Meerkat Sauvignon Blanc		<b>45</b>
• Meerkat Pinotage Rose		<b>40</b>
• Meerkat Pinotage		<b>50</b>
• Meerkat Burrow Blend		<b>45</b>
• Meerkat Sun-Angel – Semi Sweet		<b>40</b>
• Meerkat Unwooded Chardonnay		<b>45</b>



## **Beverages**

### **Spirits**

Olof Bergh Solera Brandy	12
Wellington VO brandy	12
Klipdrift	12
Smirnoff Vodka	12
Spiced Gold Rum	14
Jameson's	22
Bell's Whisky	16
Captain Morgan Rum	14
Red Heart Rum	14
Poncho's Coffe Tequila	18
Jagermeister	16
Caramel Tequila	18

### **Ciders**

Flying Fish	22
Hunter's Dry	22
Brutal Fruit	22
Smirnoff Black	24
Savannah Dry/Light	24
Smirnoff Spin	24

### **Beer/Lager**

Black Label	17
Castle	17
Castle Lite	19
Windhoek Lager	19



## **Hot Beverages**

Filter Coffee	15
Cappuccino	18
Single Espresso	10
Double Espresso	16
Rooibos Tea	14
English Ceylon Tea	14
Earl Grey Tea	18
Hot Chocolate	18

## **Cold Beverages**

330 ml Soda ( Variety of flavours )	15
200 ml Cans	12
Bottled water ( Sparkling/Still )	10
Orange Juice	14
Appletiser	18
Grapetiser	18
Milkshake	22