

# Breakfast

Served until 11:00

**Swellendam Breakfast** R48

*2 eggs, bacon, tomato and a slice of toast with homemade jam*

**South African Breakfast** R90

*2 eggs, bacon, 2 cheese grillers, tomato and mushrooms served with a roosterkoek & orange juice.*

# Breakfast Roosterkoeke

Served until 11:00

**Scrambled Eggs & Biltong** R72

**Scrambled Eggs & Smoked Salmon Trout** R90

**Omelettes** R22

**Available with the following fillings:**

*Cheese* R15

*Bacon* R30

*Mushrooms* R15

*Smoked Salmon Trout* R50

*Tomato* R10

*Biltong* R30

# Things on Toast

Served until 11:00

*Choice between home baked white or brown bread*

**Scrambled Eggs & Balsamic Grilled Tomato** R45

**Izzy's Choice:** R70

*Scrambled eggs with rocket, bacon, cherry tomatoes, feta, pumpkin seeds & balsamic reduction*

# Quiches

*Our quiches have been called the best in Africa by numerous folks.  
All quiches are served with a Greek Salad.*

<b>Spinach &amp; Feta Quiche</b>	<b>R 88</b>
<b>Bacon &amp; Mushroom Quiche</b>	<b>R 88</b>

# Salads

<b>Greek Salad:</b>	<b>R 55</b>
<i>Variety of garden greens with herbs, feta, peppers, olives &amp; basil pesto</i>	
<b>Cajun Chicken Salad</b>	<b>R 75</b>
<b>Smoked Springbok Carpaccio Salad</b>	<b>R 95</b>
<b>Smoked Salmon Trout Salad</b>	<b>R110</b>
<b>Farm Cheese &amp; Biltong Salad</b>	<b>R 87</b>
<b>Add to any salad:</b>	
<i>Roasted Vegetables</i>	<b>R 25</b>

# Chips

<b>Small</b>	<b>R 15</b>
<b>Medium</b>	<b>R 20</b>
<b>Large</b>	<b>R 35</b>

# Roosterkoeke

## Double Sided

*Filling of your choice on one side and Greek Salad or Roasted Vegetables on the other side. Drizzled with basil pesto and olive oil.*

<b>Smoked Springbok Carpaccio</b>	<b>R 95</b>
<b>Pork Belly</b>	<b>R 80</b>
<b>Cajun Chicken</b> <i>(a bit spicy)</i>	<b>R 75</b>
<b>Smoked Salmon Trout</b>	<b>R110</b>
<b>Farm Cheese &amp; Biltong</b>	<b>R 90</b>
<b>Roasted Vegetables &amp; Greek Salad</b>	<b>R 75</b>

## Single sided

*Filling of your choice accompanied by a whole roosterkoek or sandwiched in a roosterkoek. No salad or roasted vegetables.*

<b>Farm Cheese &amp; Homemade Jam</b> <i>(Youngberry or Apricot)</i>	<b>R40</b>
<b>Farm Cheese &amp; Tomato</b>	<b>R40</b>
<b>Homemade Jam</b> <i>(Youngberry or Apricot)</i>	<b>R25</b>
<b>Farm Cheese</b>	<b>R30</b>
<b>Salted Butter</b>	<b>R17</b>
<b>Plain Roosterkoek</b> <i>(no butter)</i>	<b>R10</b>

# Soups

*We do from spicy butternut to bacon & mielie, spinach to tomato, just check the wall menus for the Soup of the Day.*

<b>Full portion with a Roosterkoek and Butter</b>	<b>R45</b>
<b>Starter portion with a Roosterkoek and Butter</b>	<b>R35</b>

# Traditional Specialities

*We've been in business for 15 years because of these.*

*We do South African Cuisine the best – just try us.*

<b>Homemade Chicken Pie</b>	<b>R115</b>
<i>With mash &amp; veggies (winter) or salad (summer)</i>	
<b>Bobotie</b>	<b>R115</b>
<i>With yellow rice, sambals &amp; dried fruit</i>	
<b>Breadless Burger</b>	<b>R100</b>
<i>2 x 100g pure beef patty's with streaky bacon, cheese, salsa and a fried egg on top served with side salad or chips</i>	
<b>Moerse Burger</b>	<b>R 80</b>
<i>2 x 100g pure beef patty's with our secret sauce, cheese, salsa, tomato and lettuce served on a roosterkoek with a side salad or chips</i>	



## Sweet Stuff

<b>Old Fashioned Milktart</b> <i>(baked the traditional way in a copper pan)</i>	<b>R35</b>
<b>Chocolate Mud Cake</b>	<b>R45</b>
<b>Carrot &amp; Pineapple Cake</b>	<b>R45</b>
<b>Cheesecake</b>	<b>POA</b>
<b>Lemon Meringue</b>	<b>R40</b>

All the above cakes are homebaked and available to order for your special occasion.

# Kiddies Menu

Roosterkoek Burger & Chips

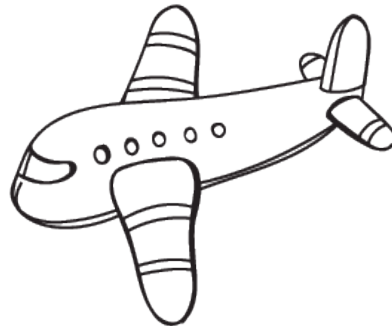
R50

Funky Sausages & Chips

R45

Chicken Strips & Chips

R50



**Kids Parties Welcome**  
ilze@oldgaolcc.co.za



# Hot Drinks

Americano	R22
Decaf Coffee	R24
Plunger Coffee	R24
Mega Coffee	R27
Moerkoffie	R27
Espresso	R24
Cappuccino	R25
Mega Cappuccino	R28
Red Cappuccino ( <i>Rooibos</i> )	R27
Decaf Cappuccino	R25
Baby Chinno	R12
Red Latté	R27
Caffè Latté	R27
Chai Latté	R27
Tea ( <i>Rooibos or Ceylon</i> )	R18
Earl Grey Tea	R20
Hot Chocolate or Milo	R28

# Milkshakes or Floats

Annie-Fruitshake	R30
Milkshakes	R28
<i>Strawberry</i>	
<i>Coffee</i>	
<i>Vanilla</i>	
<i>Bubblegum</i>	
<i>Lime</i>	
<i>Chocolate</i>	
<i>Youngberry</i>	

# Soft Drinks

<b>Soft Drinks</b>	<b>R20</b>
<i>Coke</i>	
<i>TAB</i>	
<i>Fanta</i>	
<i>Cream Soda</i>	
<b>Appletiser or Grapetiser</b>	<b>R28</b>
<b>Fruit Juice</b>	<b>R28</b>
<i>Orange</i>	
<i>Apple</i>	
<i>7 Fruits</i>	
<b>100% Pomegranate Juice</b>	<b>R35</b>
<b>Homemade Favourites</b>	<b>R24</b>
<i>Ginger Beer</i>	
<i>Lemonade</i>	
<b>Bottled Water: Still or Sparkling</b>	
<i>500ml</i>	<b>R15</b>
<i>1 Litre</i>	<b>R26</b>
<b>Fuze Ice Tea</b>	<b>R25</b>
<i>Lemon</i>	
<i>Peach</i>	
<i>Red Fruits</i>	
<i>Pear &amp; Bergamot</i>	
<i>Apple &amp; Lemongrass</i>	
<b>Rock Shandy (not in a tin but hand mixed)</b>	<b>R34</b>
<b>Rose's Cordials &amp; Mixer</b>	<b>R28</b>
<i>Lime</i>	
<i>Cola Tonic</i>	
<i>Passion Fruit</i>	

# Non-alcoholic Drinks

<b>The Duchess Virgin Gin &amp; Tonic</b>	<b>R35</b>
<b>Becks 0% Beer</b>	<b>R27</b>

# Beer & Cider

Castle Lager or Draught or Light	R25
Black Label	R25
Amstel Lager	R27
Windhoek Draught or Lager	R27
Savanna Dry or Light	R27
Heineken	R27
Hunters Dry	R27
Flying Fish Lemon	R27

# Craft Beer

Saggy Stone Big Ale	R45
Saggy Stone California Steam	R42
Saggy Stone Dessert Lager	R40

# Spirits

Bells Whiskey	R24
Jameson Whiskey	R26
Olof Bergh Brandy	R18
Van Loveren 5 Year Potstill Brandy	R26
Captain Morgan Rum	R26
Spiced Gold Rum	R26
Southern Comfort	R26
Gordon's Gin	R20
Bombay Sapphire Gin	R26



# Wine

	<u>Glass</u>	<u>Bottle</u>
Old Gaol White	R35	R110
Old Gaol Red	R40	R130
 <u>Sparkling Wines</u>		
Viljoensdrift Muskapino	R35	R120
Rooiberg Brut	R35	R120
 <u>Rosé Wines</u>		
Rooiberg Natural Sweet	R30	R100
Hermanuspietersfontein Bloos		R150
 <u>White Wines</u>		
Excelsior Sauvignon Blanc		R120
Kranskop Sauvignon Blanc		R130
Arendsig Sauvignon Blanc		R220
Kranskop Chardonnay		R175
Arendsig Chardonnay (Unwooded)		R195
Hermanuspietersfontein Bartho		R160
Hermanuspietersfontein		R175
Kaalvoet Meisie Sauvignon Blanc		
 <u>Red Wines</u>		
Kranskop Cabernet Sauvignon		R175
Kranskop Pinot Noir		R180
Excelsior Shiraz		R160
Kranskop Shiraz		R160
Kranskop Merlot		R175
Van Loveren African Java Pinotage		R140
Arendsig Grenache		R260
Hermanuspietersfontein Posmeester Merlot Blend		R190
Hermanuspietersfontein Kleinboet Bordeaux Blend		R295
 <u>Others</u>		
Old Brown Sherry		R25
Montagu Muscadel		R30
Corkage		R35

# Where does tapas come from?

The word "tapas" is derived from the Spanish/Portuguese verb tapar, "to cover", a cognate of the English top.

Before the 19th century European roads were in a bad condition. Some were originally old Roman roads; some were trails dating from the Middle Ages. Travelling was slow and exhausting and most people could not read or write. Inns, called posadas, albergues, or bodegas, grew up along the roads offering meals and rooms, plus fresh horses for travellers. Since few innkeepers could write and few travellers read, inns offered their guests a sample of the dishes available on a "tapa" (the word for pot cover in Spanish). In fact, a "tapa" was (and still is) a small portion of any kind of Spanish cuisine.

Through the centuries the style of small amounts of different things was adopted by many other traditions and today can be found from Spain to the USA and now here in Swellendam.

Our braai-crazy South Africans have developed a tapas sort of our own – we call it “plankie” style. When we braai favourites like steak, take it fresh of the grill onto a chopping board, slice it thinly and share right there around the fire.

Our new menu is a combination of all the above and we invite you to try new things, different combinations but most of all – try it with your loved ones.

# *How to enjoy tapas*

Because tapas are informal the atmosphere is convivial and noisy. Once seated, don't order everything at once. Many tapas are already prepared and you could end up with 5-6 dishes arriving at once. Also, you may see something "walk by" that looks good, so best to start with just one or two tapas each and take it from there.

## Our 5 House Rules:

**Rule #1** Bring Friends

**Rule #2** Don't be in a hurry

**Rule #3** Build your own meal from the different sectors, a good starter is always the dips/spreads or soup with our famous roosterkoek. Then move over to the meats and pair them with a few sides and veggies

**Rule #4** There is a routine – stick to it

1. You arrive at Old Gaol
2. You order a drink and one or two tapas
3. You drink, you eat, you have a good time. You repeat step 2

**Rule #5** Come again

### **Note the following:**

- Food is prepared in a kitchen which uses nuts and food may contain trace elements
- Our kitchen is neither Kosher nor Halaal
- Groups of 8 or more will be subjected to a 12% service fee. Anyone wishing to tip their waitron more is encouraged to do so
- Right of admission reserved

Should there be something you are not happy about, please let us know while you are still with us so we can address it right away. We pride ourselves on you leaving Old Gaol happy with your experience, so please extend us this courtesy.

# Dips & Spreads

Served with our famous roosterkoek

<b>Hummus</b>	<b>R30</b>
<b>Tzatziki</b>	<b>R30</b>
<b>Roasted Red Pepper</b>	<b>R32</b>
<b>Calamata Olive Tapenade</b>	<b>R32</b>
<b>Cream Cheese, Basil &amp; Sundried Tomato Pesto</b>	<b>R36</b>
<b>Cognac Infused Chicken Liver Pâté</b>	<b>R34</b>
<b>Brown Mushroom &amp; Biltong Pâté</b>	<b>R36</b>
<b>Extra roosterkoek</b>	<b>R10</b>

## Soups

We do from spicy butternut to bacon & mielie, spinach or tomato.

Just check the flavour available with the waiter.

All soups are served with a roosterkoek and butter.

<b>Starter portion</b>	<b>R40</b>
<b>Main portion</b>	<b>R50</b>

# Salads

	Small	Large
Old Style Greek	R35	R65
Grandma's Coleslaw	R40	R70
Classic Salsa	R40	R65
<i>- tomato, onion, cucumber &amp; basil</i>		
Crunchy Asian	R35	R65

# Vegetables

Roasted Vegetable Bowl	R35
Sauteed Mix	R35
Vegetable Spring Rolls	R32
Cheese & Jalapeno Halfmoons	R32
Sweet Baby Beetroots	R32

# Meats

<b>Cajun Chicken Fillet</b>	<b>R75</b>
<i>– imagine Eastern here and order with egg noodle and crunchy Asian salad</i>	
<b>Chicken &amp; Coriander Spring Rolls</b>	<b>R48</b>
<b>Mature Rump Steak thinly sliced with coarse salt</b>	<b>R80</b>
<b>Smoked Paprika Pulled Pork</b>	<b>R50</b>
<i>– yummy with a taco and coleslaw</i>	
<b>Crispy Pork Belly Square</b>	<b>R75</b>
<b>Lamb Lollies with Balsamic Glaze</b>	<b>R85</b>
<b>Lamb Kofta's</b>	<b>R80</b>
<i>– try the Greek combo of tzatziki and beetroot here</i>	
<b>Spicy Mexican Mince</b>	<b>R50</b>
<i>– another taco favourite</i>	
<b>Prawn &amp; Bacon Skewer</b>	<b>R85</b>

# Sides

<b>Chips</b>	
Small	<b>R15</b>
Medium	<b>R20</b>
<b>Egg noodle</b>	<b>R15</b>
<b>Taco's – two shells</b>	<b>R15</b>
<b>Naan - garlic or plain (check availability)</b>	<b>R15</b>