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 Roosterkoekoek
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.

Spinach & Feta Quiche  R 88
Bacon & Mushroom Quiche  R 88

Salads

Greek Salad:  R 55
Variety of garden greens with herbs, feta, peppers, olives & basil pesto

Cajun Chicken Salad  R 75
Smoked Springbok Carpaccio Salad  R 95
Smoked Salmon Trout Salad  R 110
Farm Cheese & Biltong Salad  R 87
    Add to any salad:
    Roasted Vegetables  R 25

Chips

Small  R 15
Medium  R 20
Large  R 35
Roosterkoek 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.

- Smoked Springbok Carpaccio: R 95
- Pork Belly: R 80
- Cajun Chicken (a bit spicy): R 75
- Smoked Salmon Trout: R 110
- Farm Cheese & Biltong: R 90
- Roasted Vegetables & Greek Salad: R 75

Single sided

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

- Farm Cheese & Homemade Jam (Youngberry or Apricot): R 40
- Farm Cheese & Tomato: R 40
- Homemade Jam (Youngberry or Apricot): R 25
- Farm Cheese: R 30
- Salted Butter: R 17
- Plain Roosterkoek (no butter): R 10

Soups

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

- Full portion with a Roosterkoek and Butter: R 45
- Starter portion with a Roosterkoek and Butter: R 35
Traditional Specialities

We’ve been in business for 15 years because of these.
We do South African Cuisine the best – just try us.

Homemade Chicken Pie                R115
With mash & veggies (winter) or salad (summer)

Bobotie                     R115
With yellow rice, sambals & dried fruit

Breadless Burger              R100
2 x 100g pure beef patty’s with streaky bacon, cheese, salsa and a
fried egg on top served with side salad or chips

Moerse Burger                 R  80
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

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Specials of the day
Please ask your waiter or check the wall menus

Sweet Stuff

Old Fashioned Milktart  (baked the traditional way in a copper pan) R35
Chocolate Mud Cake                          R45
Carrot & Pineapple Cake                    R45
Cheesecake                                POA
Lemon Meringue                            R40

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

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

Milkshakes or Floats

Annie-Fruitshake  R30
Milkshakes  R28

Strawberry
Coffee
Vanilla
Bubblegum
Lime
Chocolate
Youngberry
Soft Drinks

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

Non-alcoholic Drinks

| The Duchess Virgin Gin & Tonic      | R35 |
| Becks 0% Beer                      | R27 |
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

<table>
<thead>
<tr>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Old Gaol White</td>
<td>R35</td>
</tr>
<tr>
<td>Old Gaol Red</td>
<td>R40</td>
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</tbody>
</table>

**Sparkling Wines**

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<table>
<thead>
<tr>
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</thead>
<tbody>
<tr>
<td>Viljoensdrift Muskapino</td>
<td>R35</td>
<td>R120</td>
</tr>
<tr>
<td>Rooiberg Brut</td>
<td>R35</td>
<td>R120</td>
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</tbody>
</table>

**Rosé Wines**

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<table>
<thead>
<tr>
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</thead>
<tbody>
<tr>
<td>Rooiberg Natural Sweet</td>
<td>R30</td>
<td>R100</td>
</tr>
<tr>
<td>Hermanuspietersfontein Bloos</td>
<td></td>
<td>R150</td>
</tr>
</tbody>
</table>

**White Wines**

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<table>
<thead>
<tr>
<th></th>
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</thead>
<tbody>
<tr>
<td>Excelsior Sauvignon Blanc</td>
<td>R120</td>
</tr>
<tr>
<td>Kranskop Sauvignon Blanc</td>
<td>R130</td>
</tr>
<tr>
<td>Arendsig Sauvignon Blanc</td>
<td>R220</td>
</tr>
<tr>
<td>Kranskop Chardonnay</td>
<td>R175</td>
</tr>
<tr>
<td>Arendsig Chardonnay (Unwooded)</td>
<td>R195</td>
</tr>
<tr>
<td>Hermanuspietersfontein Bartho</td>
<td>R160</td>
</tr>
<tr>
<td>Hermanuspietersfontein</td>
<td>R175</td>
</tr>
<tr>
<td>Kaalvoet Meisie Sauvignon Blanc</td>
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</tbody>
</table>

**Red Wines**

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<table>
<thead>
<tr>
<th></th>
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</tr>
</thead>
<tbody>
<tr>
<td>Kranskop Cabernet Sauvignon</td>
<td>R175</td>
</tr>
<tr>
<td>Kranskop Pinot Noir</td>
<td>R180</td>
</tr>
<tr>
<td>Excelsior Shiraz</td>
<td>R160</td>
</tr>
<tr>
<td>Kranskop Shiraz</td>
<td>R160</td>
</tr>
<tr>
<td>Kranskop Merlot</td>
<td>R175</td>
</tr>
<tr>
<td>Van Loveren African Java Pinotage</td>
<td>R140</td>
</tr>
<tr>
<td>Arendsig Grenache</td>
<td>R260</td>
</tr>
<tr>
<td>Hermanuspietersfontein Posmeester Merlot Blend</td>
<td>R190</td>
</tr>
<tr>
<td>Hermanuspietersfontein Kleinboet Bordeaux Blend</td>
<td>R295</td>
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</tbody>
</table>

**Others**

<p>| | |</p>
<table>
<thead>
<tr>
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<tbody>
<tr>
<td>Old Brown Sherry</td>
<td>R25</td>
</tr>
<tr>
<td>Montagu Muskadel</td>
<td>R30</td>
</tr>
<tr>
<td>Corkage</td>
<td>R35</td>
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</table>
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 waiter 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

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

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.

Starter portion R40
Main portion R50
Salads

Old Style Greek  R35  R65
Grandma’s Coleslaw  R40  R70
Classic Salsa  R40  R65
  - tomato, onion, cucumber & basil
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

Cajun Chicken Fillet  R75
  – imagine Eastern here and order with
good noodle and crunchy Asian salad

Chicken & Coriander Spring Rolls  R48

Mature Rump Steak thinly sliced with coarse salt  R80

Smoked Paprika Pulled Pork  R50
  – yummy with a taco and coleslaw

Crispy Pork Belly Square  R75

Lamb Lollies with Balsamic Glaze  R85

Lamb Kofta’s  R80
  – try the Greek combo of tzatziki and beetroot here

Spicy Mexican Mince  R50
  – another taco favourite

Prawn & Bacon Skewer  R85

Sides

Chips
  Small  R15
  Medium  R20

Egg noodle  R15

Taco’s – two shells  R15

Naan - garlic or plain (check availability)  R15