

Postcard Cafe *at Stark-Condé Wines*

Breakfast menu

Warm breakfast fruit crumble served with greek yogurt 64
mixed berries and banana baked with an oat crisp topping

Bircher muesli with apple, mango and flaked almonds 56
rolled oats soaked in greek yogurt and coconut milk

Toasted muesli & yogurt with strawberries 56
greek yogurt & toasted muesli served with fruit & homemade sauce

Chocolate & banana chia seed pudding (vegan) 64
chia, soy milk, banana & golden syrup, topped with fruit & almonds

Scone with raspberry jam & cream 49
warm scone served with jam, cream & grated cheddar cheese

Savoury scone with bacon, spring onion & cheese 52
warm scone served with butter and grated cheddar cheese

Blueberry breakfast muffin 42
served with butter & raspberry jam

Chocolate croissant 49
flaky croissant with chocolate center

Croissant baked with ham & cheddar cheese 74
butter croissant with warm filling, served with seasonal greens

Quiche of the day (vegetarian) 82
served with seasonal greens

Toasted ham, cheese, tomato & basil pesto sandwich 76
on country white bread, served with coleslaw

Chickpea-flour pancake with fresh Mexican salsa 98
(vegan, gluten-free, dairy-free)
savory pancake topped with chopped herbs, vegetables & beans

Omelet with bacon, cheddar & tomato 76
served with seasonal greens and toast

Omelet with mushroom, spinach & feta 76
served with seasonal greens and toast

Frittata with bacon, kale, red onion & grilled apples 74
served with seasonal greens and toast

Scrambled eggs with smoked trout 76 / **plain** 54 + **bacon** 20
served with seasonal greens and toast

Cheese & preserves plate 134
brie cheese, aged cheddar, herbed cream cheese, blue cheese & gooseberry jam, served with sourdough bread

Antipasto plate 124 (or 246 large, enough for 3-4 to share)
marinated mushrooms, artichokes, roasted peppers, cheese, olives, salami, calamari, homemade pork terrine served with sourdough bread

Stark-Condé Wines is a family-run winery dedicated to making hand-crafted fine wines. We opened the Postcard Café as a casual & relaxed place to enjoy the wines, together with simple food and homemade desserts. We hope that you enjoy your time in this beautiful valley.

Sweets

Baked cheesecake 42

Lemon tart 44

Carrot cake 42

Warm apple & berry crumble 46

Honey almond tart 40

Dark chocolate cake (gluten free) 44

Orange almond cake (gluten free) 44

Red velvet cake 46

Malva pudding served w/ ice cream 46

Pavlova w/ strawberries & ice cream 46

Tiramisu 42

Rum & raisin ice cream 42

Strawberry pannacotta (sugarfree) 40

Chocolate, pecan & coconut square 39

Cheese & preserves (small) 60

+add vanilla ice cream to any item 15

Kids

Scrambled eggs & bacon 40

Toasted cheese sandwich 35

Chocolate croissant 49



No smoking please.

There will be a 10% service charge added to tables with 8 or more guests.

Breakfast is served until 11:30.

We do not allow guests to bring their own wines as we serve our own wines at cellar door prices.

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Light lunches

Antipasto plate *recommended as a starter for the table to share*
small 124 (for 1~2 persons) **large** 246 (for 3~4 persons)
marinated mushrooms, artichokes & peppers, calamari, cheese, olives, salami, homemade pork terrine, salad greens

Quiche of the day & green salad 82 *suggested wine: pinot noir*

Toasted ham & cheese sandwich 76 *suggested wine: cabernet sauvignon*
ham, cheddar, tomato & basil pesto sandwich, served with coleslaw

Omelet & seasonal vegetables 76 *suggested wine: pinot noir*
bacon, cheddar & tomato OR mushroom, spinach & feta

Chickpea-flour pancake with fresh Mexican salsa 98
(vegan, gluten-free, dairy-free) *suggested wine: sauvignon blanc*
Savoury pancake topped with chopped herbs, vegetables & beans

Asian lemongrass & turmeric chicken on salad greens 105
suggested wine: chenin blanc or field blend
shredded chicken breast tossed in spicy aromatic dressing

Ostrich carpaccio with rocket pesto 129 *suggested wine: pinot noir*
thinly sliced raw ostrich fillet with capers & salad greens

Crispy fried prawn & calamari salad 149
suggested wine: field blend or chenin blanc
breaded prawns & calamari on salad greens with creamy lemon sauce

Beef & mushroom lasagna 110 *suggested wine: cabernet sauvignon*

Pork neck chops with sage & garlic butter 146
suggested wine: field blend white or pinot noir
pan-fried pork neck served with seasonal salad

Teriyaki beef burger with steamed rice 146 *suggested wine: syrah*
not a traditional burger! beef patties with an asian sweet soy glaze,
served with steamed rice, roasted vegetables & potato wedges

Seafood linguini 149 *suggested wine: sauvignon blanc*
pasta with prawns, mussels, calamari, tomatoes and a touch of cream

Pan-fried kingklip 166 *suggested wine: sauvignon blanc or field blend*
served with potato wedges, green salad & tartar sauce

Thai prawn curry with steamed rice 172 *suggested wine: chenin blanc*
Thai-style spicy red curry sauce & prawns (contains peanuts)

Beef medallions with mushroom brandy sauce 184
suggested wine: syrah or cabernet sauvignon
200g fillet medallions (medium rare) with baby potatoes & vegetables

Cheese & preserves 134 *suggested wine: cabernet sauvignon*
brie, aged cheddar, herbed cream cheese, blue cheese & preserves

Side dishes

POTATO WEDGES 42 **GREEK SALAD** 48 small / 74 large

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Rum & raisin ice cream 42

Chocolate chia pudding (vegan) 40

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Chocolate, pecan & coconut square 39

Cheese & Preserves (small) 62

+add vanilla ice cream to any item 15

Afternoon snacks

Chocolate croissant 49

Blueberry muffin 42

Scone with jam & cream 49

Scone w/ bacon & spring onion 52

Kids

Beef lasagna kiddie size 55

Toasted cheese sandwich 35

Potato wedges 40

No smoking please. We do not allow BYO of wines as our own wines are offered at cellar door prices. 10% service added to tables with 8+ guests. Kitchen closes 3:30. Cafe is closed on Mondays and Tuesdays.

Cold drinks

- Freshly squeezed orange juice 28
Ice lemon tea (rooibos) 20
Cold-brew coffee (organic) 24 / ice cream float +15
Homemade lemonade 20
Homemade raspberry lemonade 20
Homemade apricot soda 22 / strawberry soda 22
Coke 20 / Coke Zero 20 / Appletiser 26
Chocolate milk 24
Fruit juices: mango or apple 18
Yogurt fruit smoothie 30
Sparkling water: small 16 large 30 / Still large 30

Hot drinks

- Filter coffee 20
Americano 22
Cappuccino 25
Café latte 25
Espresso single 20 / double 24
Red Cappuccino (rooibos) 24
Matcha green tea latte 24
Chai latte 24
Hot chocolate 24
Tea 22 Ceylon, Earl Grey, Rooibos, Peppermint
Jasmine, Green tea, Camomile

White wines

glass | carafe | bottle

Sauvignon Blanc “Postcard Series” 30 | 57 | 95
Crisp, easy drinking house wine with a fruity palate. '17

Sauvignon Blanc “Round Mountain” 56 | 110 | 185
Lime and grapefruit aromas, made from 26-year-old vines on the estate. Lightly barrel fermented. '17

Chenin Blanc “Jan Lui” 56 | 110 | 185
Subtle notes of oak, a creamy palate and fresh acidity. '17

Field Blend Estate White 56 | 110 | 185
Aromatic blend of Roussanne, Chenin, Viognier, and Verdelho. Lightly barrel fermented. '17

Sparkling wine

Villiera Tradition Brut / Brut Rosé bottle 195

Simonsig Kaapse Vonkel Demi Sec bottle 220

Man Family Wines MCC Brut bottle 225
Dry with bright green apple flavours and biscuity notes

Thelema Blanc de Blanc bottle 285
Citrus, floral and yeasty aromas with fresh acidity

Craft beer & Cider

Stellenbrau Craven Craft Lager 36

Stellenbrau Jonkers Weiss 39

Devil's Peak First Light Golden Ale 39

Devil's Peak The King's Blockhouse IPA 46

Alpha Craft Dry Cider 30

Red wines

glass | carafe | bottle

Pinot Noir “Postcard Series” 30 | 57 | 95
Dark cherry and Asian spices on the palate. '16

Pinot Noir “Overberg” 56 | 110 | 185
Strawberry and cherry aromas with notes of earthiness. '15

Cabernet Sauvignon 59 | 116 | 195
*Our classic estate Cabernet blend.
85% Cabernet with Petit Verdot, Cabernet Franc, Malbec and Merlot. '15*

Syrah 56 | 110 | 185
*Our estate Syrah from a very stony granite site.
Elegant, full of fruit and spice. '15*

Petit Verdot 56 | 110 | 185
Rich palate, fine velvet tannins. Perfumed violet & blackberry aromas on the nose. '15

Petite Sirah 56 | 110 | 185
Intense colour, floral, bold tannins, light on the palate. '15

Cabernet Sauvignon “Three Pines” 98 | 192 | 325
*Our flagship Cabernet deftly combines power and elegance.
Dark cherry and violets, silky mouthfeel. '15*

Syrah “Three Pines” 98 | 192 | 325
Our flagship Syrah from a unique 350m high granite vineyard block. Violets, spice and a velvety mouthfeel. '15

Lingen Red Blend 56 | 110 | 185
A blend of Cabernet Sauvignon, Syrah, Petit Verdot and Petite Sirah. '15

Oude Nektar 690
A blend of Cabernet Sauvignon, Syrah, Petit Verdot and Petite Sirah from the highest elevation vineyard block on the farm. Available exclusively from the estate. '14