



BEER

SAB BOTTLED

Castle Lager, Draught	R 15
Castle Stout	R 20
Castle Lite/Lime	R 20
Black Label, Hansa, Millers	R 15
Windhoek <i>Light, Lager, Draught</i>	R 20

IMPORTED

Heineken, Amstel, Peroni	R 22
Guinness	R 30

SAB DRAUGHT

Castle Lite Draught <i>330 ml</i>	R 20
Castle Lite Draught <i>500 ml</i>	R 25
Castle Lite Draught <i>1 lt</i>	R 55

CRAFT BEERS (Bottled)

Old Harbour	R 29
Jack Black <i>Butchers Block Ale</i>	R 35
Jack Black <i>Skeleton Coast</i>	R 35
Jack Black <i>Lumber Jack</i>	R 35
Jack Black <i>Pilsner</i>	R 35

CRAFT BEER (Draught)

Jack Black Draught <i>330ml</i>	R 25
Jack Black Draught <i>500ml</i>	R 35
Jack Black Draught <i>1lt</i>	R 70

CIDERS

Savanna <i>Light/Dry/Dark</i>	R 20
Hunters Dry	R 20
Hunters Gold	R 20

NON ALCOHOLIC BEERS

Becks	R 22
-------	------

WINE LIST

"Age appears best in four things: old wood to burn, old wine to drink, old friends to trust and old authors to read."
- FRANCIS BACON



WHITE WINE

Per glass	R 28
-----------	------

SAUVIGNON BLANC

Fat Bastard	R130
Kleine Zalze	R 95
La Vierge <i>Original Sin</i>	R140
Nederburg	R 120
Niel Joubert	R 85
Springfield	R190

CHARDONNAY

Fat Bastard	R130
La Vierge <i>Jezzebelle</i>	R140
Robertson	R 80

CHENIN BLANC

Andy Mitchell	R160
Arabella	R 75
Like Father Like Son	R 75
Mount Abora Vintage	R120
Niel Joubert	R 75
Robertson	R 75
Swartland	R 55

PINOT NOIR

Andy Mitchell <i>Crooked Pub</i>	R 180
La Vierge <i>Seduction</i>	R280

VIIGNIER

Lismore	R300
---------	------

WHITE BLENDS

Excelsior <i>Purebred</i>	R 60
Four Cousins <i>Extra Light</i>	R 65
Robertson <i>Beaukett</i>	R 85

SEMI-SWEET

Four Cousins <i>Natural Sweet</i>	R 60
-----------------------------------	------

ROSÉ

Arabella <i>Pink Panacea</i>	R 65
D Vine - Swartland	R 60
Four Cousins <i>(Sweet)</i>	R 70
Hill & Dale <i>(Dry)</i>	R 70
Drostdyhof	R 75

RED WINE

Per glass	R 28
-----------	------

PINOTAGE

Bakenskop	R 70
KWV	R140
Van Loveren <i>African Java</i>	R 95

SHIRAZ

KWV	R140
Vergelegen	R180

MERLOT

Bakenskop	R 75
KWV	R140
Robertson	R 95
Van Loveren	R 85

CABERNET SAUVIGNON

Allesverloren	R180
Bakenskop <i>Jonkbeer</i>	R 65
Chateau Libertas	R 85
Du Toitskloof	R 95
Robertson	R 85
Springfield	R180

RED BLENDS

Alto Rouge	R120
Beaumont Ariane	R280
Beaumont Mourverdre	R290
Beaumont Vitruvian '09	R480
Beaumont Vitruvian '11	R450
La Vierge <i>Satyricon</i>	R180
La Vierge <i>Nymphomane</i>	R180

"I love everything that's old, - old friends, old times, old manners, old books, old wine."

- OLIVER GOLDSMITH

SPARKLING

JC le Roux <i>Sauvignon Blanc</i>	R 130
JC le Roux <i>La Chanson/La Fleurette</i>	R 130
JC le Roux <i>Sparkling Sav/Cab</i>	R 100
Niel Joubert <i>Christine-Marie</i>	R 280
Tradition <i>Brut</i>	R 180
Krone Vintage <i>Quvee Brut</i>	R250

"There comes a time in every woman's life when the only thing that helps is a glass of champagne."

- BETTE DAVIS



SEARLE'S

TRADING POST

it's a way of life

RESTAURANT | WINECELLAR | THEATRE | WEDDINGS | PUB

SEARLE'S INTIMATE DINNER THEATRE

We regularly host magical dinner theatre evenings aimed to mystify and captivate those daring enough to indulge in the decadence of combining exquisite tastes with enchanting entertainment. Expect to be tantalized by the talent and mesmerized by the memories you will be sure to take home with you.



SIMPLE FOOD, EXQUISITELY PREPARED!

AND OTHER CURIOSITIES...



WELCOME TO SEARLE'S RESTAURANT, a place where you can kick off your shoes, relax and enjoy the company of your friends and others in a way you will not experience anywhere else.

Searle's is a somewhat extraordinary restaurant and venue in the quaint Overberg mountain village of Greyton, serving authentic and honest country cuisine. A variety of freshly baked cakes are displayed around the coffee station, adding to the welcoming atmosphere.

Whether you need the comfort

of a roaring fire on a rainy day, or just want to wiggle your toes in the cool grass when it's hot and sticky, Searle's Trading Post is the place to do it. You are welcome to browse our nooks and crannies, to try out our furniture, to take your time - but if you just want to sit on our stoep and gaze at 'our' mountains, that's fine too.

At Searle's Trading Post you are always expected to sit back, relax and enjoy the experience.

WINE CELLAR PRIVATE DINING

For a more intimate dining experience, the WINE CELLAR, with its large glass soundproof window looking onto the bustle of the restaurant, is unique for intimate dinner parties, canapes, tastings or special events and offers a CHEF'S TABLE for up to 10 guests. Bespoke menus are created for every occasion and Derek will present a selection of wines from the extensive wine list. You come up with the idea and we'll be happy to host it.



COCKTAILS

White Nile Martin - R 50

Elegance in a glass that is best served shaken, not stirred. Amarula, Cointreau & Nachtmusick

Tequila Sunrise - R 45

When the days are hot & long the drink needs to be tall & cold. Tequila Gold, Grenadine & Orange Juice

Horse Neck/ Oudemeester Franklin - R 45

Brandy with a dash of Angostura Bitters over cubed ice and topped with Ginger Ale. Brandy, Ginger Ale, Bitters

Ruby Rush - R 45

Sexy, shaken or stirred. Vodka, Cassis & Cranberry Juice

WEDDINGS AT SEARLE'S

A wedding reception at Searle's Trading Post is an unforgettable experience. Our picturesque surroundings and stunning Italian-inspired architecture make Searle's the ideal venue for your special day. You are spoiled for choice, from the most intimate of weddings indoors to a more extensive and casual affair in our garden.

We pride ourselves in our approachable service to ensure a smooth relaxing day and aim to make your day unique, charming and above all a great day to remember.

LOCATION 36 MAIN ROAD • GREYTON • 7233 TEL 028 254 9550 WEB WWW.SEARLES.CO.ZA

Copyright 2015 - Searle's Trading Post, Greyton - All rights reserved



BREAKFAST

Breakfast is served until 11h30

"Sometimes I've believed as many as six impossible things before breakfast."

- LEWIS CARROLL



BEREA BENEDICT R65

Warm croissant with Smokey Gypsy ham, topped with a soft poached egg and drizzled with our wholegrain hollandaise sauce and rocket.

CASSIE SCRAMBLE R65

Soft scrambled eggs with spring onions, topped with crème fraiche and smoked salmon.

THE VILLAGE SPREAD R65

Bacon, eggs, country sausage, baby Rosa tomatoes, baked beans, sautéed mushrooms.

MIDDELPLAAS FRENCH TOAST R65

Mushroom & cherry tomato in a Balsamic reduction. Bacon & banana with maple syrup

DS BOTHA R30

Warm baked beans on chunky farmhouse bread.

HEALTH START R55

Nothing like a good start to your day. Homemade granola with fresh fruit, greek style yogurt and honey.

SIMPLE SIMON R60

Two freshly baked croissants accompanied with Overberg cheddar cheese and homemade jam.

THE EGGS BENEDICT

Credit is given to Delmonico's Restaurant, the very first restaurant or public dining room ever opened in the United States. In the 1860's, a regular patron of the restaurant, Mrs. LeGrand Benedict, finding nothing to her liking and wanting something new to eat for lunch, discussed this with Delmonico's head Chef, Charles Ranhofer. Ranhofer, who came up with Eggs Benedict. He has a recipe called *Eggs a' la Benedicte*; cut some muffins

in halves crosswise, toast them without allowing to brown, then place a round of cooked ham an eighth of an inch thick and of the same diameter as the muffins one each half. Heat in a moderate oven and put a poached egg on each toast. Cover the whole with Hollandaise sauce and *voilà!*



DOLL'S HOUSE

Greytonian Norma Muscroft is the creator of the fabulous Dolls House showcased at Searle's. Norma began collecting and creating the pieces comprising this display while living in England.

Having acquired her first miniature, she was hooked and started going to collectors' fairs and visiting stately homes for inspiration. Take a look at her creations ... each one is exquisitely rendered thanks to Norma's amazing attention to detail. This is truly a treat for all ages.



STARTERS

SOUP OF THE DAY R35

FELIX FISH CAKES R60

Made the traditional way with fresh line fish and salmon, a dash of coriander & lime, served with salad greens and a homemade tomato chili jam.

MANGO & FENNEL SALAD R65

Mango slices with cucumber ribbons, fennel & feta with a chili dressing.

BABY VEG SALAD R70

Grilled & tossed with a lemon & poppy seed dressing.

CAJUN PAN FRIED CALAMARI R75

Patagonian calamari tubes with a Vietnamese coleslaw.

BBQ CHICKEN WINGS R75

Served with a side of chips & aioli



Preparation of good food is a fine art and should not be hurried. Please be patient while we take a little care and extra time to freshly prepare your meal. Relax and enjoy the eclectic atmosphere at our restaurant!

MAINS



STUFFED ORGANIC BUTTERNUT R75

Baby Butternut stuffed with spicy basmati rice, pineapple, red onion & thyme with a dash of coconut milk.

SLOW ROASTED PORK BELLY WITH THYME & GARLIC R105

Served with sweet mustard baby onions, crunchy green beans & sweet potato wedges.

SEARLE'S FAMOUS CURRY R105

Please ask your waitron for the curry of the day, vegetarian options available
Served with rice & sambals.

CLAIM YOUR STEAK (CHALMAR BEEF) RUMP - R130

250g steak grilled to your perfection with garlic & anchovy butter, served with seasonal veggies & crispy crushed new potatoes.

FILLET - R140

250g steak grilled to your perfection with garlic & anchovy butter, served with seasonal veggies & crispy crushed new potatoes.

ESPETADA

RUMP - R135 FILLET - R145

SEARLE'S GOURMET BURGER R98

Homemade Ciabatta roll topped with a 200g pure ground beef patty, crispy bacon, brie cheese & caramelised onions.

GRILLED PERI - PERI CHICKEN LEG QUARTER R95

Served with a side salad & chips.

FREE RANGE CHICKEN PIE R95

Served with salad greens.

TRADITIONAL CAPE BOBOTIE R95

Served with rice & sambals.

PASTA OF THE DAY R75

Please ask your waitron for the pasta of the day - vegetarian or meat option available.

OFF THE BOAT

NORWEGIAN SALMON R150 *(When available)*

CAJUN PAN FRIED CALAMARI R85

Pan fried Patagonian Calamari tubes with chips & a Vietnamese coleslaw

DEREK'S PRAWNS R140

(Served with either rice, chips or salad)
Lemon, garlic butter OR Peri - Peri



GARLIC PIZZA R45

GARLIC & FETA PIZZA R50

KIDDIES MARGARITA R40

Tomato & mozzarella

QUEEN MARGARITA R60

Tomato & mozzarella

HENRY'S R70

Balsamic caramelised onion, feta & spinach

DJ SPECIAL R75

Tomato Base, crushed garlic, sliced tomato & mozzarella

CAPRESE R75

Tomato, basil pesto & mozzarella

REGINA R80

Ham & mushroom

ABDULS KOP R60

Ham, banana & pineapple

COUNTRY BUMPKIN R70

Roast butternut, brie & rocket

ZIG-ZAG R85

Feta, Brie, Blue Rock, Rocket, herbs & anchovies with sweet or hot chili

LITTLE EXTRAS

Chilli	R 5
Garlic	R 5
Rocket	R 10

Avo <i>(when available)</i>	R 10
Cheese	R 10
Salami	R 12

Bacon/Ham	R 12
Anchovies	R 12



BET YOU DIDN'T KNOW THAT...

The largest pizza ever made was at the Norwood Pick 'n Pay Hypermarket in Johannesburg. According to the Guinness Book of Records the pizza was 37.4 meters in diameter and was made using 500 kg of flour, 800 kg of cheese and 900 kg of tomato puree. This was accomplished on December 8, 1990.

BEVERAGES



COFFEE

Americano	R 15
Espresso <i>(Single)</i>	R 12
Espresso <i>(Double)</i>	R 18
Cappuccino <i>(Regular)</i>	R 18
Cappuccino <i>(Tall)</i>	R 20
Cappuccino <i>(Decaf)</i>	R 20
Latte	R 20
Baby Chino	R 7
Hot Chocolate	R 20
Horliks / Milo	R 20

TEA

Earl Grey	R 15
Ceylon	R 12
Green Tea	R 15
Rooibos	R 12
Chai Tea	R 20

ICE TEA

Lemon	R 15
Peach	R 15

COLD DRINKS

Coke/Fanta/Coke Light/Sprite	
250 ml	R 12
330 ml	R 15
Grapetiser	R 18
Appletiser	R 18

WATER

Still <i>(500ml)</i>	R 18
Still <i>(1.5ml)</i>	R 28
Sparkling <i>(500ml)</i>	R 18
Sparkling <i>(1liter)</i>	R 22

MILKSHAKES

Strawberry/Chocolate/Vanilla	R 25
Floats	R 25

ARTISAN PIZZAS

SERVED FROM 11PM
No additives or preservatives added

MEXICAN R85

Spicy Mince, Chili & Diced Peppers

GOBOS R90

Chicken, chili & coriander

R406 R90

Chicken, salami, bacon, mushroom & peppadews



FRIDAY NIGHT IS CURRY NIGHT AT SEARLE'S!

CURRIES FROM AROUND THE WORLD

EAT AS MUCH AS YOU CAN!



SOMETHING SWEET R35

CHOCOLATE VOLCANO
STICKY TOFFEE PUDDING
MALVA PUDDING

CRÈME BRÛLÉE
ICE CREAM WITH BAR ONE
CHOCOLATE SAUCE

APPLE CRUMBLE & CUSTARD
MISSISSIPPI MUD PIE
PANACOTTA