

80

189





80

250



APPETIZERS & TAPAS

42 OLIVE BOWL W Olives in a rosemary, citrus, garlic & chili marinade.

RICOTTA ROAST LAMB ARANCINI 90

With herb salsa & labneh.

GRILLED FLATBREAD W 88

With herb garlic butter & artichoke mozzarella dip.

KLEIN RIVER SPANAKOPITAS W Klein River cheese, feta & spinach spanakopitas served with a fiery schug dipping sauce.

KLEIN RIVER CHEESE PLATTER (V) 130 A selection of Klein River cheeses. Serves 1.

MAINS

grilled pita.

CHARGRILLED RUMP STEAK

250g Grilled rump steak with roasted baby beetroot, roasted onion puree, hand cut fries, cafe de paris butter.

BIRKENHEAD BEEF BURGER 140

100% Beef patty, bacon, Klein River cheese sauce & onion marmalade, served with hand cut fries.

BUDDHA BOWL (N) (V) 158 Lamb kofta or seared BBQ rump steak, with feta, tomato, quinoa & romesco sauce. Served with a

129 HOMEMADE GNOCCHI VI

Roasted cherry tomato and artichoke cream, Klein River parmesan, buffalo mozzarella, lemon pangrattato

CLASSIC GREEK SALAD W 80 Tomato, olives, feta, cucumber & balsamic

vinaiarette.

SEARED BEEF SALAD (1) 169 With avocado (Subject to availability), cherry tomatoes, labneh, ancient grains & sesame dressing.

YOUNGSTERS

HAKE & CHIPS	65
PASTA WITH BOLOGNESE	75
PASTA WITH HAM & CHEESE SAUCE	75
DEEP FRIED CHICKEN STRIPS & CHIPS	75





WHITE WINE

SAUVIGNON BLANC

40 A delightful combination of citrus, passion fruit, gooseberries and greengage with a hint of herbaceous notes and a long refreshing finish.

LIMESTONE SAUVIGNON BLANC 50 150

This rich and complex Sauvignon blanc captures the reflection of the unique soils. Partly wild yeast fermented to add complexity and a melange of tropical, mineral and flinty notes.

BARREL FERMENTED **SAUVIGNON BLANC 2018**

This is our small batch special produced 12-hour skin contact Fumé Blanc which was wild fermented in French oak barrels and matured on the lees for 6 months. The rich and complex wine begins with plenty of tropical, lime and floral notes wrapped up in

BARREL FERMENTED (SOLD OUT) 215 CHARDONNAY 2013

a very smooth texture, ending with a long racy finish.

Marmalade and toasty brioche characters abound in this barrel fermented and aged Chardonnay, showing the ageing potential of our cool climate wines.

BARREL FERMENTED **CHARDONNAY 2017**

Hints of dried apricot, quince and citrus flower integrated with vanilla notes, with a medium acidity and a fresh creamy finish on the palate.

NIBBLE BOX

KLEIN RIVER CHEESE & SNACK BOX (1)

229

160

55

Selection of Klein River cheeses, olives, green olive tapenade, red pepper pâté, bruschetta, pickles, snoek pâté & cream cheese.

ADD SALMON 78 CHARCUTERIE 68 CHEESE 52

DESSERTS

75 DARK CHOCOLATE CRÉMEUX [N] With lime butterscotch & vanilla ice cream.

MALVA PUDDING 🕔 59

With home made custard, biscuits & vanilla ice cream.





RED WINE



PINOT NOIR 2019

85 260

190

A delicate balance of raspberry and red fruit with Christmas spice and medium fine grained, silky tannins makes this a delicious smooth and elegant wine.

MERLOT 2018 55 160

Dark plums, cassis and allspice on the nose followed by a taste sensation of soft tannins, vibrant dark fruit, white pepper and a hint of mocho.

SHIRAZ 2018 60 175

White pepper and rooibos tea leaves supported by dark chocolate and purple fruit notes. White pepper, cloves and earthy notes are complemented with herb and sweet cherries. The firm acidity adds length and the chalky yet grainy tannins make this a wine to savour.

CABERNET SAUVIGNON 65

A melange of blackcurrant, black cherries accompanied by pepper, mint and cedar is the signature of this wine. Good well balanced fruit concentration and tannins makes this a full bodied wine with a long finish.

PETIT VERDOT 2016 195

A full bodied, well balanced wine with soft tannins & aromas of dark plums, dark ripe berries, violets, sage & dried herb typifies the unique & intriguing flavours of our Petit Verdot. Spice, vanilla & soda notes compliment this bold wine which ends in a lingering & velvety finish.

AMESTECA BLEND 2015 70 220

Our Bordeaux blend of Merlot (37%), Cabernet Sauvignon (36%) and Petit Verdot (27%). Christmas cake, dark chocolate, fynbos with hints of cigar box and lead pencil follow on these notes. The palate shows dark fruit, plums and spicy notes, backed by compact linear tannins. The acidity adds length to the finish of this complex blend.

ROSÉ WINE

Sauvignon Blanc, Limestone, Barrel

Fermented Sauvignon Blanc, Barrel

Fermented Chardonnay, Pinot Noir Rosé.

PINOT NOIR ROSÉ 35 145

Strawberry & cream notes are balanced with hints of fynbos & raspberry. The elegance & delicate nature of the wine is underpinned by its fresh acidity & longevity on the palate.

RED CHARDONNAY 60 150

Barrel fermented & matured for 12 months to enhance the complexity and depth of flavour. Blended with Shiraz, this unique wine has a vibrant red colour with ripe raspberries on the palate. A fresh acidity adds to a lengthy finish.

BEER ON TAP





HONEY BLONDE

The original Honey Blonde: It contains wheat malt for a creamy sip. Low bitterness with a honey aroma. (African Beer Cup 2021 - Gold Winner)

LAZY LEOPARD PREMIUM LAGER 35 45

This is the original Birkenhead beer, Light to medium body, balanced with the slight bitterness provided by traditional German hops.

A very drinkable crisp beer, suited to our hot climate.

POT BELLY PILSNER

45

A lower alcohol, light bodied beer to showcase the traditional German hops. Crisp & easy drinking.

DEAD PARROT AMERICAN PALE ALE 35 45

An awesome balance between malt, hops and alcohol, with an explosion of citrus arama.

WEISS 35 45

A medium creamy body from the wheat malt, slightly sweet. Aromas of banana, bubblegum and spicy cloves provided by the special German Weiss Ale yeast.

CHOCOLATE STOUT

35 45

A seasonal brew with dark rich aromas, having a lingering chocolate after taste.

BEER SALES

SINGLE BOTTLES 35

4 PACK 130

CASE (16) 389

BIRKENHEAD GROWLER 480

Amber glass growler bottle. Includes 2l Birkenhead beer of your choice.

150 BIRKENHEAD GROWLER REFILL

Refill your Growler with 2l Birkenhead beer of your choice.

BEER TASTING

FULL SELECTION OF OUR 6 BEERS

75

After your tasting, should you wish to purchase a case of Birkenhead craft beer, the price of the tasting will fall away.

WINE TASTING

WHITES

90

FULL ESTATE RANGE

100

Merlot, Shiraz, Cabernet Sauvignon, Petit Verdot, Amesteca Blend.

Sauvignon Blanc, Chardonnay, Pinot Noir Rosé, Shiraz, Amesteca Blend.

Enjoy a complimentary wine tasting with each case of wine purchased at our restaurant. We also offer you, as our patron, a 10% discounted price on each case of wine purchased at our estate. Please speak to your waitron to make a purchase from your table.

HOT BEVERAGES		WHISKEY	
AMERICANO	20	JAMESON	40
ESPRESSO	20	FAMOUS GROUSE	32
CAFÉ LATTE	30	GLENLIVET 12 YEAR	55
CAPPUCCINO	30		
HOT CHOCOLATE	35	BRANDY	
ROOIBOS TEA	18	KLIPDRIFT	25
CEYLON TEA	18	HENNESSY	50
MILKSHAKES		RUM	
VANILLA	35	CAPTAIN MORGAN	35
CHOCOLATE	35	RED HEART	25
STRAWBERRY	35	SPICED GOLD	35
SOFT DRINKS		SHERRY	
SODAS 330ml Coke, Coke Zero, Sprite, Sprite Zero, Fanta C	22 Prange.	OLD BROWN	20
SODAS 200ml Dry Lemon, Lemonade, Soda, Tonic, Ginger	20 Ale.	SPIRITS	
ICED TEA	22	BOMBAY GIN	36
Lemon, Peach		INVERROCHE CLASSIC GIN	43
TIZERS 275ml Appletiser, Grapetiser	28	GREY GOOSE VODKA	48
MINERAL WATER 500ml Renosterveld Still, Sparkling	16	LIQUERS	
MINERAL WATER 750ml Renosterveld Still	25	AMARULA	32
RED BULL	35	JAGERMEISTER	32 32
CORDIALS Lime, Cola Tonic, Passion Fruit	9	JOSE QUERVO GOLD TEQUILA KAHLUA	32

WINE PAIRINGS

WINE & CHEESE

WALKER BAY SELECTION PAIRING 14

A selection of our Walker Bay Estate wines, paired perfectly with a selection of artisan Klein River Cheeses.

WINE & SWEETS

WHITE WINE

185

Our full range of estate white wines paired with a selection of handmade nougats, mallows & Turkish delights.

RED WINE

185

Our full range of estate red wines paired with a selection of handmade truffles, dark chocolate, fudge & nougat.

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