Welcome to Old Gaol

(pronounced ‘jail’)

HISTORY OF OLD GAOL

Brin & Judi Rebstein established the Old Gaol Coffee Shop at Swellendam’s Drostdy Museum precinct in 2001, as a fledgling private empowerment venture. Before long a great partnership developed with several local ladies employed in the restaurant. Steadily gaining skills and confidence four of the ladies received 30% equity in the Old Gaol in 2004.

WEBB? NAME?

We were first established in the old gaol (jail) at the Drostdy Museum but could not extent our lease. We moved to this wonderful old house on Swellendam’s historical Dorpsplein (later known as Church Square). Thank you to our supportive landlord, Rubert Erskine, whose collection of antique horse and ox-carts you may see whose collection of antique horse and ox-carts you may see.

Don’t hesitate to call our chefs and congratulate them with their fine work.

Around our table people find each other; their hearts are filled with joy of a homecoming, with hope and with a dream for a better tomorrow.

Here we know today’s grace is enough because tomorrow will bring its own life.

Around our table, moments are precious.

Old Gaol has an ever-widening reputation for its traditional foods (originally ‘Melktert’ baked in a copper pan and ‘Roosterkoek’ baked over the coals). So the menu has grown, to include authentic dishes like old-fashioned chicken pie, bobotie & sambals, waterblommetjie or tomato brelie, Cape curries and the popular lamb shanks or oxtail.

The Old Gaol team is committed to quality, wholesome country food, served with pride and passion to ensure your experience with us is an unforgettable one.

BEER & CIDER

Castell Lager or Draught or Light
Black Label
Amstel Lager
Windhoek Draught or Lager
Savanna Dry or Light
Heineken
Hunters Dry
Flying Fish Lemon

Soft Drinks Coke (Regular, Light, Zero), T&L, Fanta Orange or Cream soda
Apple Tiser or Grapetiser
Fruit Juice Orange, Mango, Apple, 7 Fruits or Tropical
100% Pomegranate Juice
Homemade Favourites Lemonade or Ginger Beer
Bottled Water Still or Sparkling
Small 500ml
Large 1 litre
FUZE Ice Tea Lemon, Peach, Red Fruits, Pear&Bergamot, Apple&Lemongrass
Rock Shandy not in a tin but hand mixed
Rose’s Cordials & Mixer Lime, Cola Tonic or Passion fruit

Milkshakes or Floats or Pedro’s

Milkshakes
Chocolate, Vanilla, Youngberry, Strawberry, Bubblegum, Lime or Coffee
Small
Large
Annie-Fruitshake
Floats (soft drink with a scoop or two of ice cream)
Don Pedro’s (Kahlua or Whiskey)

Red Drinks
Spirits

Bells Whiskey
Johnny Walker Black Label Whiskey
Jameson Whiskey
Olof Bergh Brandy
Van Loveren 5 year Potstill Brandy
Captain Morgan Rum
Spiced Gold Rum
Southern Comfort
Gordon’s Gin
Bombay Sapphire Gin
Smirnoff Vodka

We do Functions & Catering & Kids parties
All shapes, sizes, colours, ideas and themes.
Contact Anel for quotes
anel@oldgaolcc.co.za

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Telephone: 028 514 3847

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Connoisseur Corner

Variety of wines from around the world, but more specifically the favourites of the owners. Find it in the main dining room, price tags around the bottle necks.
**Breakfast**
Served until 11:00

- **Swellendam Breakfast**
  - 2 eggs, bacon, tomato and a slice of toast with homemade jam
  - South African Breakfast
  - 2 eggs, bacon, 2 cheese griller, tomato and mushroom served with a roosterkoek & orange juice.

- **Breakfast Roosterkoeko**
  - Scrambled eggs & biltong
  - Scrambled eggs & Smoked Salmon Trout
  - Omelettes

- **Eggs**
  - Available with the following fillings:
    - Cheese
    - Bacon
    - Mushrooms
    - Smoked Salmon Trout
    - Tomato
    - Biltong

- **Omelettes**
  - R15
  - R25
  - R15
  - R36
  - R10
  - R25

- **Scrambled eggs & biltong**
  - R65

- **Scrambled eggs & Smoked Salmon Trout**
  - R75

- **Farm Cheese & Biltong**
  - R63

- **Salad & Roasted Vegetables**
  - R68

**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**
  - R78

- **Pork Belly**
  - R69

- **Cajun Chicken (a bit spicy)**
  - R69

- **Smoked Salmon Trout**
  - R80

- **Farm Cheese & Biltong**
  - R63

**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)**
  - R34

- **Farm Cheese & Tomato**
  - R40

- **Farm Cheese & Roosterkoek**
  - R26

- **Homemade Jam (Youngberry or Apricot)**
  - R20

**Breakfast Roosterkoeko**
Scrambled eggs & biltong
R65
Scrambled eggs & Smoked Salmon Trout
R75
Omelettes
R22

**Things on Toast**
Choice between white, brown or Paleo (extra R15)

- Scrambled eggs & balsamic grilled tomato
  - R40

- **Izzy’s Choice:**
  - Scrambled eggs with rocket, bacon, cherry tomatoes, feta, pumpkin seeds & balsamic reduction
  - R61

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

- **Spinach & Feta Quiche**
  - R65

- **Bacon & Mushroom Quiche**
  - R70

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

- **Greek Salad & Roasted Vegetables**
  - R65

- **Cajun Chicken Salad**
  - R68

- **Smoked Springbok Carpaccio Salad**
  - R85

- **Smoked Salmon Trout Salad**
  - R96

- **Roasted Vegetable Salad**
  - Available with the following toppings:
    - Cajun Chicken
    - Biltong
    - Farm Cheese

- **Rustic Bread**
  - R10
  - R15

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

**Soup Menu**
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**
  - R45

- **Starter portion with a roosterkoek and butter**
  - R35

**Boerepan**
(Thursdays only)
R60

- **Two burgers and chips**
  - R60

**Kiddies Menu**
Scrambled eggs & fun shaped bread pieces
R20

- **Roosterkoek Burger & Chips**
  - R35

- **Funky Sausages & Chips**
  - R37

- **Chicken Nuggets & Chips**
  - R34

**Quiches**

- **Spinach & Feta Quiche**
  - R65

- **Bacon & Mushroom Quiche**
  - R70

**Chips**
Small
R15
Medium
R20
Large
R35

**SWEET STUFF**
Old Fashioned Milk tart (baked the traditional way in a copper pan)
R30

- **Chocolate Mud Cake**
  - R37

- **Carrot & Pineapple Cake**
  - R35

- **Cheesecake (check with waiter)**
  - POA

- **Lemon Meringue**
  - R30

- **Vanilla ice cream with chocolate sauce**
  - R22

**Banting Corner:**
Food prepared with Coconut Oil - not deep fried
Breakfasts, Things on Toast, Boerepan
R15 extra

**Specials of the Day**
Please ask your waiter or check the wall menus

**Bootsie**
With yellow rice, sambals & dried fruit
R80

**Breadless Burger**
R85

**With mash & vegetables**

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

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