

Red Wines

Lomond red Blend

A rich and intense blend of flavours
with notes of peppers and spices.

The perfect wine for any traditional

South African dish

R 160

Glass R 40

Raka Pinotage

Aromas of red cherries with an explosion
of spices backed by oak.

A medium-bodied wine with good balance

between acidity and tannins

R 160

Glass R 40

Lomond Merlot

Full bodied wine with red berry and plum flavours
enhanced by a trace of smokiness.

R 180

Glass R 45

Lomond Syrah

Ruby red, rich and full with cherries,
prunes and berry flavours.

R 190

Raka Spliced red Blend

A ruby red with a purple rim.

This dry red blend has red berry flavours on the nose
and aromas of herbs and spices

R 140

Glass R 35

Lomond Pinot Noir

A great fruit expression showing cherries and rose petals.

Silky smooth tannins ensure a well-rounded finish

R 260

Raka Rose

This rose has a melon pink colour and shows
sweetish characters of candy floss and berry jam

R 140

Glass R 35

Aperitif, Ports & Sherry

Martini Bianco R 20

Allesveloren Port R 20

Monis Medium Cream Sherry R 20

Campari R 22

Local Craft beer and cider

Old Harbour Brew (Hermanus)

weekend Lager 440ml

R35

Birkenhead Apple Cider (Stanford)

R45

Castle Lager & Castle Lite

R18

Hunters Dry

R20

Spirits & liqueurs

Jamesons Irish Whiskey R 22

K.W.V 10 year Old Brandy R 30

Captain Morgan Spiced Gold R 20

Smirnoff vodka R 18

Gordons London dry Gin R 18

Mainstay Cane R 18

Kahlua Coffee Liqueur R 18

Amarula Cream R 18

Frangelico R 22

Jose Guervo Gold Tequila R 22

Jagermeister R 22

Grappa Antonella R 20

STARTERS

Seafood saffron soup
Served with crusty dunking ciabatta

R85

Local half shell mussels
Creamy garlic white wine sauce with charred ciabatta

R85

Classic tomato bruschetta
Sliced Italian plum tomato and torn basil
topped with shavings of parmesan

R70

Springbok Carpaccio
On a bed of rocket, dried apricots, cheek of lime with
parmesan shavings and charred ciabatta

R85

LIGHT MEALS AND SALADS

..... Avocado seasonal

Vegetarian platter of the day

R145

Seafood salad

Garden salad, half shell mussels, prawns
calamari strips, and a cheek of lime

R145

Chicken salad

Sliced chicken breast on salad leaves
avocado, tomatoes, anchovies, croutons
lime cheek and parmesan shavings

R145

Oak Smoked Salmon trout

Salad greens, avocado, cucumber, cream cheese
marinated roasted peppers and cheek of lime
Served with charred ciabatta

R155

TRADITIONAL SOUTH AFRICAN

Wildsvleis Bobotie

A delicious blend of lightly curried ground venison
with raisins and a golden custard topping served
with a dried fruit chutney, basmati rice and salad

R165

Tamatiebredie

A firm favourite of South African cuisine
Tomato based stew with Lamb leg and knuckles
Served with rice and garden peas

R175

Kudukerrie

Bo Kaap Cape Malay curry at its best
Served with basmati rice, sambals and poppadum

R175

Waterblommetjebredie

.....seasonal.....

The crown of South African stews
Slow roasted lamb with delicately flavoured water hyacinths
served with basmati rice

R175

SEAFOOD

Catch of the day

S.O

Seafood Platter

Four black tiger prawns, 250g Hake

eight half shell mussels, 375g calamari strips

served with your choice of garlic

or lemon butter with basmati rice and a side salad

R365

Prawns

Eight black tiger prawns with a choice of lemon

or garlic butter served with basmati rice and salad

R215

ROSEMARY'S FAVOURITES

Oxtail

Succulent slow cooked oxtail
in a rich Merlot sauce served with
basmati rice and vegetables

R185

Lamb shank

A generous lamb shank
with meat falling off the bone. Served with
mashed potato and vegetables

R180

Duck

Crispy duck breast, creamy mashed potatoes
served with seasonal vegetables and
a kumquat and orange Grand Marnier sauce

R175

GRILLS

Mushroom or Green peppercorn sauce R25

Beef fillet

A succulent beef fillet grilled to your liking
served with crispy crushed
potato wedges and vegetables

R195

Pork belly spare ribs

Falling off the bone
dripping with our home made
sweet sticky chilli basting sauce
served with crushed potato wedges

R175

Lamb loin chops

Three lamb chops grilled to perfection
served with crushed potato wedges and vegetables

R185

DESSERTS

Chocolate lava

The ultimate explosion of creamy chocolate decadence
Served with whipped cream and pomegranate coulis

R65

Baked cheese cake

Our famous dense and delicious baked cheese cake

R65

Old Cape brandy pudding

Oven baked Western Cape comfort food at its best.

Topped with pecan nuts and whipped cream

R65

Thyme at Rosemary

Methode Cap Classique

Pongracz Mcc

An explosion of pinpoint bubbles,

characteristic fine aroma

and yeastiness on the nose followed

by the rich complexity, finesse and lingering aftertaste

R 260

Glass R 65

Sparkling wine

J.C Le Roux

The first sparkling wine to offer both natural lightness

and a delicious full taste

R 160

Glass R 40

White wines

Lomond estate Sauvignon Blanc

A romantic blend of lavender and rose petal aromas rounded off with tropical fruit and a soft creamy finish

R 140

Glass R 35

Lomond pincushion Sauvignon Blanc

The aromas on the nose follow through to the palate which is full-bodied and well balanced

R 240

Lomond white blend

A crisp blend of sauvignon blanc, Semillon and voigneur with aromas of tropical flavours, gooseberries and passion fruit

R 140

Glass R 35

Bakenskop Chardonnay

An unwooded chardonnay with hints of citrus and vanilla

R 140

Glass R 35

Sir Robert Stanford Cutters Cove Chenin Blanc

The fruitiness and underlying minerality showcases the terroir of Sir Robert Stanfords vineyard

R 145