



Dearest Guest,

Thank you for supporting our restaurant, we wish you a wonderful dining experience with us, please try our wine suggestions that our winemaker, Johan Delport has suggested with every dish. We are an organic wine farm and we strive to purchase organic ingredients from local farms, free range eggs, organic fruit and vegetables where possible.

***We also offer the following:***

- Wine Tasting and Sales
- Wedding Venue
- Chapel
- Hiking Trail
- Product Launches, Corporate Functions, Birthdays, Baby Showers, Kitchen Tea, any form of celebrations
- Private Chef and outside catering available (Tastebuds Food Studio)

***Current Specials:***

- Wednesday Pizza Special - dine in or takeaway R89 per pizza, deliveries also available
- Sunday Special - Special Sunday dish available on our specials board
- Daily Specials - Please have a look at our board for our daily specials

***Restaurant Hours:***

Monday & Tuesday	Closed (Open Tuesdays in School Holidays)
Wednesday	10am to 10pm
Thursday & Friday	10am to 4pm
Saturday	10am to 4pm
Sunday	11am to 3pm

Please review us, tag some photos on Google or our Facebook Page!

Wifi Code for Guest Wifi: **weddings2022**

Waverley Hills Restaurant is very passionate about food and we pride ourselves in freshly and carefully preparing of our dishes. Relax and enjoy the atmosphere, organic wine, good company and please allow at least 45-60 minutes (especially at peak times).

Wine Tasting is not available in the restaurant, however we do sell most wines by the glass for your enjoyment.

Gratuities are not included - your generosity for good service is always appreciated.

A 10% service charge will be levied on tables or parties of more than 8 guests.

For any inquiries for weddings or functions please email: [restaurant@waverleyhills.co.za](mailto:restaurant@waverleyhills.co.za) or Whatsapp: 081 511 1818

‘Food is our common ground, a universal experience.’ JAMES BEARD



# Breakfast

‘Why do I drink champagne for breakfast, doesn’t everyone?’ NOEL COWARD

SALMON BENEDICT with 2 poached free range eggs on an English muffin served with smoked salmon, garnished with spring onion & lime, topped with hollandaise sauce	110
HALF BENEDICT	65
PARMA HAM BENEDICT with 2 poached free range eggs on an English muffin served with parma ham, garnished with spring onion, topped with hollandaise sauce	105
HALF BENEDICT	60
BREAKFAST BENEDICT PIZZA with two fried eggs, topped with bacon, baby tomatoes, mushrooms with red wine caramelized onions & drizzled with hollandaise sauce	139
THE WINEMAKERS BREAKFAST with 2 free range eggs (poached, scrambled or fried) with slices of bacon, braised mushrooms, roasted baby tomatoes, hash brown & served with toasted ciabatta, preserves & cheese	105
OMELETTE - 3 egg Omelette filled with your choice of 2 of the following: Cheddar   Feta   Mozzarella   Fresh Tomato   Bacon   Parma Ham   Sundried Tomato   Mushrooms   Caramelized Onion   Spring Onion	105
Extra Fillings	25
Add Chips	29
Freshly pressed Juice of the Day	39

*Wine Suggestion for Breakfast, Waverley Hills Brut Méthode Cap Classique of course!*



# Light Plates

DUO OF MOZZARELLA ARRANCINI BALLS (risotto balls) served on tomato salsa, topped with truffle mayonnaise & garnished with parmesan <i>Waverley Hills Cabernet Sauvignon (No added Sulphites)</i>	68
BOBOTIE SPRINGROLLS a trio with homemade dried fruit chutney and garnished with coriander <i>Waverley Hills Pinotage</i>	62
VEGETABLE SPRINGROLLS a trio with an Asian soy dressing, garnished with lime & coriander <i>Waverley Hills Sauvignon Blanc Semillon</i>	58
WARMED BAKED CAMEMBERT dressed with cranberry & basil dressing, topped with toasted honeyed nuts served with ciabatta <i>Waverley Hills Grenache Rosé</i>	105
SPRINGBOK CARPACCIO with berries, parmesan & salad leaves served with ciabatta & a rooibos balsamic reduction <i>Waverley Hills Shiraz</i>	105
HONEY MUSTARD CHICKEN WRAP with salad greens, sundried tomatoes, cucumber with spring onion <i>Waverley Hills Sauvignon Blanc Semillon</i>	92
SMOKED SALMON WRAP filled with cream cheese, cucumber, salad leaves, tomatoes, spring onion & garnished with lime <i>Waverley Hills Grenache Rosé</i>	98
HONEY MUSTARD CHICKEN SALAD with carrot & cucumber ribbons, julienne peppers, salad greens, baby tomatoes & feta <i>Waverley Hills Sauvignon Blanc Semillon</i>	105
CHIPS	29
'POSH CHIPS' topped with parmesan shavings & a drizzle of truffle oil	59



‘A pizza slice a day keeps sadness away’

## CLASSIC PIZZAS

PIZZA BREAD with garlic, feta & rosemary <i>Waverley Hills Pinot Grigio</i>	92
MARGHERITA with homemade tomato sauce & mozzarella <i>Waverley Hills Grenache Rosé</i>	118
BREAKFAST BENEDICT PIZZA with two fried eggs, topped with bacon, baby tomatoes, mushrooms with red wine caramelized onions & drizzled with hollandaise sauce <i>Waverley Hills Brut Méthode Cap Classique</i>	139
HAWAIIAN PIZZA with parma ham & pineapple <i>Waverley Hills Sauvignon Blanc Semillon</i>	139
REGINA PIZZA with bacon & mushrooms <i>Waverley Hills Cabernet Sauvignon Shiraz</i>	130

## GOURMET PIZZAS

PARMA HAM & BRIE CHEESE PIZZA with red wine caramelized onions <i>Waverley Hills Grenache</i>	158
HONEY MUSTARD CHICKEN PIZZA with peppadew, feta & spring onion <i>Waverley Hills Sauvignon Blanc Semillon</i>	140
VEGETARIAN PIZZA with sundried tomatoes, olives, artichokes, mushrooms & drizzled with basil pesto <i>Waverley Hills Cabernet Sauvignon (No added Sulphites)</i>	145
BACON PIZZA with cream cheese, jalapenos, & feta <i>Waverley Hills Shiraz Mourvèdre Viognier</i>	142

## Extra Toppings

Baby Tomatoes   Feta   Mushrooms   Pineapple   Spring Onion   Sundried Tomatoes   Olives	20
Red Wine Caramelized Onion   Coriander   Jalapenos	
Bacon   Fig Preserve   Peppadew   Cheddar   Basil Pesto   Truffle Mayonnaise	29
Brie   Camembert,   Chicken   Salami   Parmesan   Cream Cheese   Artichokes	38
Parma Ham	50
Extra Chilli or Extra Garlic	15
Substitute Mozzarella for Vegan Mozzarella	50
Gluten Free Pizza Bases Addition	55



# Main Meats

LAMB SHANK slow roasted served with toasted gnocchi with baby seasonal vegetables with a jus <i>Waverley Hills De Huijsbosch</i>	195
BEER BATTERED FISH OF THE DAY topped with tartar sauce & herbs, served with a tomato & cucumber salad, & chips <i>Waverley Hills Sauvignon Blanc Semillon</i>	145
WILD MUSHROOM RISOTTO topped with parmesan & drizzled with truffle oil <i>Waverley Hills Pinot Grigio</i>	138
SWEET & SOUR CHICKEN with pineapple & peppers served with basmati rice, garnished with spring onion & sesame seeds <i>Waverley Hills Sauvignon Blanc Semillon</i>	135
ASIAN PORK RIBS 400g served with Asian slaw & chips <i>Waverley Hills Shiraz Mourvèdre Viognier</i>	189
FILLET 200G served with onion puree, with toasted potato gnocchi, baby veg, shimeiji mushrooms dressed with a jus <i>Waverley Hills CW Shiraz or Waverley Hills Shiraz</i>	255
BURGERS	
PANKO CRUMBED CHICKEN BURGER topped with cheddar with a mushroom sauce on the side served with chips <i>Waverley Hills Shiraz</i>	135
PINOTAGE BEEF BURGER 250g made with a homemade beef patty served with brie cheese, bacon, red wine caramelized onion & served with chips <i>Waverley Hills Pinotage</i>	145



# Calorie Corner

CHOCOLATE MOUSSE served with a berry coulis, berries & meringue garnish	72
MALVA PUDDING served with butterscotch sauce & vanilla ice cream	65
ARTISAN ICE CREAM per scoop (ask your waiter for available flavours)	36 per scoop
Add cone	20
Famous PAMPOENKOEKIES served with butterscotch sauce	60
DOM PEDRO SINGLE	68



# Coffee & Tea

AMERICANO COFFEE	28
CAPPUCCINO / FLAT WHITE	35
SINGLE ESPRESSO	25
DOUBLE ESPRESSO	30
CAFÉ LATE	38
HOT CHOCOLATE	38
CHAI LATTE	38
CEYLON (5 ROSES), ROOIBOS, EARL GREY TEA	24
RED CAPPUCCINO	35
COFFEE WITH WHISKY, KAHLUA, AMARULA OR BRANDY TOPPED WITH CREAM	68
ALMOND MILK ALTERNATIVE EXTRA SURCHARGE	12



# Kiddies Menu

KIDS MEALS AVAILABLE TO ALL CHILDREN UNDER 12 YEARS, THEY CAN ALSO ENJOY THE JUNGLE GYM IN THE GARDEN

## BREAKFAST

KIDS BREAKFAST (scrambled or fried) with bacon, hashbrown & a ciabatta toast 58

## MAIN MEALS

PANKO CRUMBED CHICKEN STRIPS with chips	60
FILLET 100G with chips & cheese sauce	125
KIDS BURGER with bacon & cheddar cheese with chips	105
KIDS MARGHERITA PIZZA with homemade tomato sauce & mozzarella	80
KIDS HAWAIIAN PIZZA with parma ham & pineapple	95
KIDS REGINA PIZZA with bacon & mushroom	85
CHIPS	29

## DESSERTS

VANILLA ICE CREAM (2 balls) & CHOCOLATE SAUCE with fairy dust	55
VANILLA ICE CREAM & CONE	38





# Wine List

	Bottle	Glass
SAUVIGNON BLANC / SEMILLON 2021 <i>Classical fresh &amp; floral Sauvignon Blanc / Semillon complexity with tropical fruit, cut grass and ripe fig flavours complimented with strong herbaceous aromas</i>	125	40
PINOT GRIGIO 2022 <i>Guava &amp; tropical fruit flavours, complimented by aromas of ripe apples. Fruity &amp; fresh juicy pallet and tropical after taste</i>	125	40
GRENACHE ROSÉ 2020 <i>Fresh flavours of prickly pears, fynbos &amp; watermelon balanced with a fresh and fruity palate</i>	150	50
CHARDONNAY 2019 <i>Subtle citrus fruit and apricot flavours with creamy butter, complimented by oak notes</i>	250	
BRUT MÉTHODE CAP CLASSIQUE 2019 <i>Lemon peel and apples with creamy distinct fynbos freshness</i>	310	
CABERNET SAUVIGNON 2021 <i>No Added Sulphites. Served chilled. A delicious fruity &amp; vanilla follow through on the pallet with soft ripe tannins and a dry finish</i>	135	45
CABERNET SAUVIGNON / SHIRAZ 2021 <i>Plum and rosemary aromas. Soft entry with notes of red spices and hints of cherries</i>	135	45
SHIRAZ 2018 <i>Plums, rosemary &amp; sweet spice aromas rounded off by fresh white pepper. This wine has elegant tannins and a dry finish with spicy and oaky notes.</i>	150	50
PINOTAGE 2019 <i>Plum, red berries, integrated with oak flavours.</i>	150	50
GRENACHE 2018 <i>Watermelon, red apples, violets &amp; white spices</i>	220	
SMV - SHIRAZ MOURVÈDRE VIOGNIER 2015 <i>The deep ruby centre is complimented with concentrated plum, oak &amp; red spice tones. A bouquet of violets and fresh fruits leaps out of the glass, a very soft and velvety finish</i>	230	
DE HUIJSBOSCH 2019 - CABERNET SAUVIGNON MERLOT CABERNET FRANC <i>Beautifully balanced, Bordeaux Blend this wine has a bright purple centre. This wine shows aromas of black berries &amp; cassis, with smoky and spicy hints.</i>	250	
MARSELAN 2020 <i>Concentrated fruit, plums &amp; cassis with peppery notes. This is the first ever Marselan harvested &amp; bottled in South Africa. A 12 year project, a vine cross between Cabernet Sauvignon &amp; Grenache, a must try!</i>	395	
CW RESERVE SHIRAZ 2016 <i>Concentrated white spices, fresh plum &amp; fynbos aromas, and the smoky flavours of French Oak</i>	395	

PLEASE NOTE A R50 CORKAGE FEE WILL BE APPLICABLE SHOULD YOU BRING YOUR OWN WINE AS WE HAVE A LARGE WINE LIST, WE ONLY SERVE THE ENTRY LEVEL WINES BY THE GLASS TO ENSURE FRESHNESS OF WINES





# Beverages

## SOFT DRINKS

Coke   Coke Zero   Fanta Orange   Cream Soda   Sprite	28
Tonic Water   Soda Water   Lemonade   Ginger Ale   Dry Lemon	24
Appetizer   Grapetizer   Ice Tea Peach   Ice Tea Lemon	38
ILIKE Grape Sparkling Flavoured Juice (Ask for available flavours)	25
Trufruit (250ml) Fruit Cocktail	25
Small Still or Sparkling Water (440ml)	28
Large Still or Sparkling Water (750ml)	35
Lime, Cola or Passion Fruit Cordial	10
Milkshakes: vanilla   chocolate   strawberry   peanut butter   coffee   lime   salted caramel	48
Red Bull	40
Freshly pressed juice	39
Rock Shandy: Soda Water, Lemonade & Bitters	60
Gunner: Ginger Ale, Lemonade & Bitters	60

## BEERS & CIDERS

Castle Lager   Black Label   Heineken	32
Castle Lite   Windhoek Lager	35
Windhoek Draught (440ml)	40
Savanna Dry   Savanna Lite   Flying Fish Lemon   Strawberry Brutal Fruit	35

## SPIRITS (per 25ml)

Olofberg   Richelieu   Klipdrift Brandy   KWV 5 Year	28
KWV 10 Year Brandy	40
Johnnie Walker Red Label   Bells   J&B Whisky	30
Jameson Irish   Jack Daniel's Tennessee   Bains Whisky	32
Spice Gold Rum   Red Heart Rum   Southern Comfort	30
Smirnoff Vodka	30
Cactus Jack Tequila	30
Tequila Olmeca Gold	40
Bombay Gin   Monks Medella   Monks Mary Jane Local Craft Gin	35
Six Dogs Blue Craft Gin	42

## LIQUEURS (per 30ml)

Apple Sours	25
Amarula Cream   Amaretto   Chocolate Tequila	40
Kahlua   Frangelico	42
Lovoka Caramel Vodka	32
Jagermeister	35
Allesveloren Port	35

## COCKTAILS

Berry Gin Cocktail with Monks Medella mixed with basil, star anise & grapefruit syrup with tonic water	75
Berry Bliss Wine Cocktail with Grenache Rosé, vodka, simple syrup, soda water with berries & mint	88



# Order Cakes

CHOCOLATE CAKE	375
VANILLA WITH BERRY CREAM	375
VANILLA WITH CARAMEL FILLING	375
BAKED CHEESECAKE	650
APPLE CAKE	350
CARROT CAKE	450
BLACK VELVET OREO	450
RED VELVET	375
ORANGE CAKE	350
LEMON POPPY SEED CAKE	375
QUICHE (size of a cake)	450



# Order Platters

SUGARBIRD PLATTER	500
Bobotie springrolls (12), vegetable springrolls (12), dim sum assorted (12) sweet chilli sauce & soy dressing	
PROTEA PLATTER	800
Assorted wraps (6), arancini (risotto) balls (12), assorted quiches (12) & truffle mayo	
CREATE YOUR OWN PLATTER ALSO AVAILABLE	

PLEASE BOOK 24 HOURS PRIOR



# Picnic Menu

Our farm offers many gorgeous spots for you to enjoy your picnic in our beautiful fynbos garden, all private with picnic tables and there is a jungle gym for the kids. Our delicious, farm-inspired picnics change with the seasons. We source as many ingredients as possible from local producers.

## ADULT PICNIC

A selection of cheeses with preserves  
Charcuterie of salami, salami sticks, biltong, & parma ham  
Chicken liver pâté with Ciabatta  
Bobotie Springrolls with dried fruit chutney  
Honey Mustard Chicken Wrap  
Savoury Quiche  
Pasta Salad with herb pesto, sundried tomatoes & feta  
Dessert of the Day

345 per person  
(minimum 2 people)

## ADULT PICNIC (VEGETARIAN)

A selection of cheese with preserves  
Vegetable Springrolls  
Vegetable pâté with Ciabatta  
Falafel Wrap with humus  
Vegetarian Quiche  
Pasta Salad with herb pesto, sundried tomatoes & feta  
Falafel Wrap with humus  
Dessert of the day

345 per person  
(minimum 2 people)

## CHILDREN'S PICNIC

Chicken Fillet strips  
Salami Stick  
Fruit  
Popcorn or Potato Crisps  
Fruit Juice  
Ice cream & cone

185 per child

*Beverages must be bought from the Restaurant*  
*Wooden picnic box & glasses given which needs to be returned to the restaurant*  
*Environmental Friendly boxes, cutlery & plates will be given*

PLEASE BOOK 24 HOURS PRIOR