

# M E N U

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# LA

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# GRAPPERIA

PIZZA & BISTRO

P A R T   O F   T H E

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WILDERER FAMILY

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# PLATTERS

## ANTIPASTI SALUMI

R145

### Italian cold meat platter

Parma Ham – dry-cured ham

Coppa – dry-cured pork from the shoulder

Mortadella – large, heat-cured pork cold cut

Salami Napoli – cured sausage, fermented and air-dried

Pancetta – salted and cured pork belly

Served with caprese (tomato & mozzarella), bread, butter, olives and artichoke.

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## SCHWARZWÄLDER VESPERPLATTE

R120

### Black Forest platter

Schwarzwälder Schinken – Black Forest ham

Hausmacher Leberwurst – coarse liver paté

Fleischwurst – fine German polony

Geräucherter Schinken – smoked ham

Schweinskopfsülze – pork in aspic with onion and vinaigrette

Landjäger – semi-dried German salami

Served with gherkins, onions, mustard, butter and bread.

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## ANITPASTI VERDURE

R75

### Marinated vegetable platter

Baby marrow, peppers, aubergine, artichoke hearts, mushrooms.

Grilled and marinated in olive oil, garlic and balsamico served with fresh rocket leaves, cherry tomatoes and bread.

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## FAIRVIEW CHEESE PLATTER

R115

A selection of Fairview cheeses. Served with fig preserve, morrocan zing chutney, bread and biscuits.

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## BREADS

Fresh daily from the Goatshed Bakery

Portion Baguette

R7

Portion Ciabatta

R7

Portion Rye

R14

Portion of Butter

R7

# STARTERS

## SEXY SNAILS

**R49**

Served naked! The snails not the waitress!!!  
Done in the pizza oven, with home-made garlic butter.

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## CARPACCIO

**R72**

Chef's choice of thinly sliced fillet, drizzled with lemon and extra virgin olive oil, topped with capers, rocket and parmesan shavings.

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## DEEP FRIED CAMEMBERT

**R37**

Halved, crumbed and deep-fried camembert cheese served with red fig relish.

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## BITTERBALLEN

**R59**

Croquette filled with mash and beef ragout.  
Served with a Dijon mustard sauce.

## SALADS

### CAPRESE

R48

Layers of fior di latte mozzarella, tomato and fresh basil leaves.  
Served on home-made basil pesto.

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### SIDE SALAD

R32

Fresh selection of lettuce, onion, tomato and cucumber.  
Tossed in our famous mustard dressing.

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### FARMER'S SALAD

R68

Lettuce, onion, tomato, carrot, cucumber, feta cheese, ham and boiled egg.

## SPECIALITY MEALS

### WIENER SCHNITZEL

R116

Crumbed veal, served with thin- cut chips, lemon wedges and garnish salad.

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### CRISPY ROTISSERIE CHICKEN

R90

Half of a free range chicken, rubbed in our secret spice mix-crispy on the outside and juicy inside!

Served with a choice of:

Rye Bread

R10.00

Thin- cut chips

R20.00

Salad

R20.00

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### EISBEIN

R150

Finest pork knuckle served with German sauerkraut and Dijon mustard.

# FLAMMKUCHEN

Tarte Flambé – a “French Pizza”  
Wilderer’s Original Since 2000

## TRADITIONAL

**R55**

Cream cheese, onion rings, finely diced bacon & garlic.

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## CLASSIC

**R60**

As above with tomato & mushroom

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## VEGETARIAN

**R55**

Cream cheese, onion rings, tomato, mushroom, garlic & rocket.

Pappa Grappa was born during the Second World War and was evacuated with his family to Alsace, a French region on the Franco-German border.

The area is famous for its “Flammkuchen” (tarte flambé in French) and the particular way of eating it.

A thin, crisp pizza base, topped with cream cheese, finely diced bacon, garlic and onions.

### **How to enjoy it**

Traditionally, patrons take their seats at a table, are given a choice of dry red or white wine and are served with Flammkuchen for everyone to share until they call a halt.

One Flammkuchen is served after the other and everybody helps themselves from the wooden board.

This is a wonderful way of enjoying simple, fresh food and good conversation. This homely way of eating draws people from far away to the few remaining Flammkuchen restaurants.

# LE PIZZE

Traditional thin-based pizza with a fresh tomato sauce and fior di latte mozzarella, done in our wood-fired oven.

## MARGHERITA

R60

Tomato, grated mozzarella and fior di latte, basil

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## SALAMI

R70

Margherita base with salami

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## REGINA

R79

Ham & mushroom

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## COLLINA

R79

Chicken strips with peppedew

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## QUATTRO STAGIONI

R99

Ham, olives, mushrooms, artichokes

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## GIORGIO

R105

Ham, salami, mushrooms, olives, onions, garlic and chilli on the side

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## PARMA

R102

Parma ham & rocket

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## ROMANA

R89

Anchovies, olives, peppers

# LE PIZZE

## MATTA

Bacon & banana

R77

## TROPICAL

Ham & pineapple

R78

## GRECO

Spinach & feta

R77

## FRUTTI DI MARE

Selection of seafood

R94

### STRICLY NO SUBSTITUTIONS

You are welcome to build your own pizza, starting with a margherita and then adding from the toppings below, or simply adding to the pizza choices above

## EXTRA TOPPINGS

Capers, onions, fresh chilli, fresh garlic, basil

R6

Olives, rocket, peppers, mushrooms, pineapple, banana, spinach

R10

Salami, ham, feta, bacon, tuna, artichoke, anchovies,  
cheese, chicken, avo (when available)

R18

Parma ham

R35

## KIDDIES MENU

**FISH FINGERS & CHIPS** **R38**

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**CHICKEN NUGGETS & CHIPS** **R40**

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**PORTION OF CHIPS** **R25**

## DESSERTS

**BELGIAN WAFFLE** **R45**

Home-made for La Grapperia, served with vanilla ice cream and golden syrup.

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**TIRAMISU** **R55**

Made with Wilderer Grappa.

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**CRÈME BRÛLÉE** **R65**

Chef's choice of the day.

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**UPSIDE DOWN CHEESECAKE** **R65**

Chef's choice of the day

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**APFELSTRUDEL** **R58**



## DRAUGHT BEER

### CBC LAGER

A crisp, hoppy and generous Craft Lager.

300ml

R29

500ml

R38

### CBC PILSNER

A Craft Pilsner with a strong hop aroma and nice bitter finish.

300ml

R29

500ml

R38

### CBC AMBER WEISS

A German style Amber Weissbier, fruity and satisfyingly aromatic.

300ml

R31

500ml

R40

### CBC KRYSTAL WEISS

Clear filtered Weissbier with elegant twist of lemon and grapefruit.

300ml

R31

500ml

R40

## CIDERS

Savannah Light

R29

Hunter's Dry

R26

## WHITE WINE

Stone Town Sauvignon Blanc	R110
Spice Route Sauvignon Blanc	R125
Spice Route Chenin Blanc	R135
Spice Route Viognier	R140
La Capra Chardonnay	R115
Leeuwenjacht Nuance Off-Dry	R80

## RED WINE

Stone Town Cabernet/Merlot	R110
Spice Route Pinotage	R140
La Capra Cabernet Sauvignon	R105
La Capra Merlot	R110
Spice Route Mourvèdre	R140
Spice Route Grenach Noir	R140
Spice Route Chakalaka	R170

## ROSÉ

Stone Town Coral Rosé	R110
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## HOUSE WINE

Stone Town Sauvignon Blanc	Bottle	R110
	500ml	R75
	250ml	R45
Spice Route Chenin Blanc	Bottle	R135
	500ml	R102
	250ml	R56
La Capra Chardonnay	Bottle	R115
	500ml	R78
	250ml	R40
Stone Town Coral Rosé	Bottle	R110
	500ml	R75
	250ml	R45
Stone Town Cabernet/Merlot	Bottle	R110
	500ml	R75
	250ml	R45

## WINE ON TAP

Kege filled exclusively for La Grapperia by Fairview Wines

1ℓ	R74
500ml	R42
250ml	R27

## CHAMPAGNE

Fairview Brut	750ml	R190
Villiera Brut Rosé	750ml	R210

## SPIRITS & LIQUEURS

Vodka	R12
Brandy Olof Bergh	R12
Captain Morgan Spiced Gold	R15
Bicardi Rum	R18
Southern Comfort	R15
Bell's	R18
Jameson	R26
Kahlua	R18

## WILDERER GRAPPA & EAUX DE VIE

Grappa Pinotage, CBC Bier Schnapps	R20
Grappa Shiraz, Williams Pear, Obstler (Apple & Pear), Cape Fynbos	R22
Grappa Muscato	R26

## WILDERER FYNBOS GIN

This unique South African Gin is carefully crafted from a special selection of Fynbos botanicals, roots & spices, including wild dagga, honeybush, buchu and devil's claw. Winner of 3 International Gold Awards.

Neat	R25
GIN and Fitch & Leedes Tonic	Single R42
	Double R57
GIN and Barker & Quin Tonic	Single R50
	Double R65

## CAFFÈ

Coffee		R15
Cappuccino		R18
Red Cappuccino		R23
Caffe Latte		R18
Red Latte		R23
Espresso		R15
Double Espresso		R25
Caffe Corretto (Espresso with Grappa Muscato)		R32
Rooibos Tea, Ceylon, Green Tea		R14
Hot Chocolate		R20
Irish Coffee	Single	R37
	Double	R47
Espresso Macchiato	Single	R15
	Double	R19
Decaf available	Add	R2

## MINERAL WATER

Still/Sparkling	1ℓ	R25
	500ml	R15

## SOFT DRINKS

Coke	R20
Coke Zero	R20
Fanta Orange	R20
Cream Soda	R20
Lipton Ice Tea Lemon/Peach	R25
Grapetizer Red/ Appletizer	R28
Orange Juice	R25
Fitch & Leeds Lemonade	R18
Fitch & Leeds Tonic	R18
Barker & Quin Tonic Water	R26
Fitch & Leeds Bitter Lemon	R18
Fitch & Leeds Club Soda	R18
Fitch & Leeds Ginger Ale	R16
Cordials: Kola Tonic, Passion Fruit, Lime	R 6
Bitters	R 8

## SPECIALITY DRINKS

Rock Shandy (Lemonade, Soda Water And Bitters)	R42
Tomato Cocktail	R27
Steelworks (Ginger Ale, Soda Water, Kola Tonic And Bitters)	R48
Bloody Mary (Vodka, Tomato Cocktail, Worcester Sauce)	R38

## MILKSHAKES

Strawberry, chocolate, banana, made with fresh fruit	R35
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