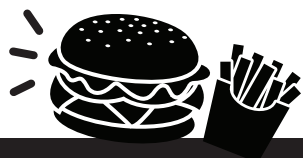




# TIME TO EAT!

|  |              |
|--|--------------|
| Norwegian Salmon Fish Cakes,<br>Feta & Rocket Salad                          | <b>85</b>    |
| Schnitzel Burger with Mustard<br>Mayo & Chips                                | <b>85</b>    |
| Chicken Pot Pie with a green<br>Salad & Chips                                | <b>75</b>    |
| Steak Burger with Smokey Cheese<br>& Mushroom Sauce, Chips & a<br>side Salad | <b>90</b>    |
| Caprese Salad with Buffalo<br>Mozzarella                                     | <b>70/90</b> |
| Wild Mushroom & Truffle Penne<br>with Parmesan & Rocket                      | <b>95</b>    |
| Winelands Cheese<br>Platter  | <b>85</b>    |
| Charcutarie Platter  | <b>85</b>    |



## KIDDIES

|                        |           |
|------------------------|-----------|
| Chicken Strips & Chips | <b>45</b> |
| Mini Beef Burger       | <b>45</b> |
| Spaghetti Bolognese    | <b>40</b> |
| Mini Hawaiian Pizza    | <b>40</b> |

## PIZZA'S

|   |            |
|---|------------|
| Garlic & Herb Pita  | <b>55</b>  |
| <b>Natural</b><br>Garlic & Mozzarella   | <b>75</b>  |
| 16hr Smoked Porkbelly with<br>Pepperdews & Feta                                 | <b>115</b> |
| Gypsy Ham & Black Mushroom  | <b>90</b>  |
| <b>Pollo Arosto</b><br>Chicken, Feta & Garlic                                   | <b>95</b>  |
| <b>Vegetarian</b><br>Cherry Tomato, Feta, Red Onion,<br>Olive & Rocket          | <b>90</b>  |
| <b>Classic Neapolitan Margherita</b><br>Buffalo Mozzarella, Tomato & Basil      | <b>110</b> |
| <b>Pomegrini</b><br>Gypsy Ham, Salami Felino & Olives                           | <b>95</b>  |
| <b>Pizza di Parma</b><br>Parma, Rocket & Caramelized<br>Onion with Truffle Mayo | <b>120</b> |

## SOMETHING SWEET

|   |           |
|---|-----------|
| Rooibos Crème Brule                                   | <b>40</b> |
| Chocolate Brownie<br>with Vanilla Ice Cream           | <b>38</b> |
| Trio of Red Velvet, Chocolate<br>Brownie & Koeksister | <b>45</b> |



**FOODPEOPLE**

• C A F E •



## TIME TO DRINK!

# WINES

### WHITE

Freedom Hill Sauvignon Blanc 2016  
(Elgin)

**R65 p/b or R20 p/gls**

*Tropical fruits and litchi on the nose as well as fresh gooseberries with a crisp minerality. Cool climate Sauvignon from Elgin means extended ripening period that leads to intense natural fruit profile.*

Freedom Hill Chenin Blanc 2016

**R55 p/b or R17.50 p/gls**

*Chenin is the darling of white cultivars from South Africa at the moment. An abundance of tropical fruits, refined guava and pear with ripe peaches and apricot*

- New Release -

Freedom Hill Chardonnay 2015

**R80p/b or R25 p/gls**

*A Vibrant and fruity Chardonnay made in typical Chablis style. Spent 10 months in small oak barrels. Enjoy on its own or the perfect partner for creamy pasta or light seafood dishes*

- New Release -



### ROSE

Freedom Hill Pinotage Rose 2016

**R40p/b or R15 p/gls**

*Charming Strawberry & candy floss flavors with a lingering minerality. This wine works with everything! On its own or with food...The perfect quaffer for those hot summer days!*

- New Release -

### RED

Freedom Hill Cape Blend 2014

**R65 p/b or R20 p/gls**

*A ruby red, fruity, easy drinking wine with a touch of cinnamon on the nose. A delicious Pinotage based blend, with silky tannins on the palate and a smooth complex aftertaste.*

Freedom Hill Merlot 2014 (Stellenbosch)

**R120 p/b or R35 p/gls**

*Our flagship wine! Subtle, ripe plum flavours on the nose, with soft powdery tannins and typical tomato leaf and savory characters. Very well integrated and ready to enjoy!*

Freedom Hill Pinotage 2013

**R70 p/b or R22.50 p/gls**

*Deep Ruby Red colour. Ripe plums, sweet black cherries, spice and a whiff of oak on the nose. Complex fruity flavours combined with ripe tannins ensures a perfectly balanced and long aftertaste.*

Freedom Hill Shiraz/Cab 2013

**R70 p/b or R22.50 p/gls**

*Spiciness of the nose is echoed on the palate, combining well with juicy fruit flavours. Well integrated wood and fine tannins ensure a long and classic finish.*



**FOODPEOPLE**

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# TIME TO DRINK!

## CRAFTIES

**Berg River Brewery Helles Lager R35**  
*A golden beer that is simply light, easy and more-ish. With a hoppy nose offering the traditional flavours of a lager. A crowd pleaser and taste-bud teaser!*

**Berg River Brewery Blonde Ale R35**  
*A creamy, full-bodied ale to keep you warm. Roasted barley with tantalizing spicy aromas giving a bittersweet finish that will keep you coming back for more.*

**Berg River Brewery Kristal Weiss R35**  
*A touch of Bavaria - light, refreshing, low alcohol German-style deliciousness. This one will have you humming along to Beethoven while you watch Boris Becker and eat sauerkraut.*

**Berg River Brewery Pale Ale R35**  
*A flavourful beer with a warm amber colour topped by a thick head. It offers toasted malt with fruity flavours hanging in a perfect balance with the bitterness and aromas of hops.*



## MILKSHAKES

Oreo Cookie **R35**

Chocolate Sundae **R35**

Salted Caramel **R35**

Strawberry, Chocolate, Vanilla **R25**

## DRINKS

All house brands available  
*Please check with your waiter and we will kindly talk you through the selection*



## FOOD PEOPLE "CAFFE"

**We have our own blend of specialty "Caffe".**

The blend has been handpicked and roasted by our in house coffee roaster/barista/trainer extraordinaire!

We source our beans from various importers to the Cape and its origins can be traced back to Kenya, Uganda and Tanzania -

**Expect lots of body, ideal for Cappuccino's, yet its smooth and velvety, ideal for an after dinner aperitif!**

