



FOOD & BEVERAGE MENU

OUR STORY SO FAR

Jakkalsvlei, directly translated as Jackal's Marsh, is a family owned winery nestled in the beautiful, world famous Garden Route. The Jonker family has been proud owners of Jakkalsvlei since 1972, and today it is farmed by 3rd generation Jonkers. The farmland is called Jakkalsvlei due to the abundance of foxes, jackal's and wild cats seen in the Langeberg mountains and surrounding farmlands.

While regularly hunting in the area, Oupa Nelis Jonker was inspired by the beautiful scenery and chose to acquire the special piece of land. Herbertsdale offers good water, fertile soil and a warm/dry climate, making it a choice environment for farming fruit and vineyards.

In 1987, Oupa Nelis Jonkers son, Andrew Jonker planted the first Chenin Blanc vineyard. Jantjie Jonker, Nelis's grandson, settled on the farm in 2007 and bottled the first wine under the Jakkalsvlei label in 2008 which was the Mount Cuvee and Hanepoot. Since January 2010 Jakkalsvlei opened its doors to the public and has been growing ever since. This decade was also celebrated with the launch of a premium wine collection.

The exclusive Lord Jackal wine range is produced in limited quantities and is only available at the Jakkalsvlei tasting room. This range is named after Jim Spitsveld, a.k.a Lord Jackal, who is a well-known character in the Herbertsdale area and who for years protected local farmers' flocks against beasts of prey.

The farm has 34 ha under vines, which include vines of the Hanepoot variety. This grape is very popular for its unique, deliciously sweet muscat flavour. Our Pick Your Own Hanepoot Festival, held mid-February each year, has become increasingly popular as Hanepoot has become quite scarce due to the fact that wine farmers are not planting it that frequently anymore. During this festival Hanepoot lovers visit the farm in droves with scissors and baskets in hand to pick all the Hanepoot that they can carry.

Jakkalsvlei continues to be one of the Garden Route's most popular destinations and for first-time visitors, it's usually love at first sight after experiencing the breathtaking vineyard and mountain views that the farm has to offer. We hope that you and your family feel the same.

All of our food is made fresh & in-house, using fresh, local & seasonal ingredients.

BUILD YOUR OWN PIZZA

Pizza base	R39	Focaccia	R39
Gluten-free bases	R49	(Feta / Herbs / Olive Oil / Garlic)	

TOPPINGS

Garlic	R12	Cream Cheese	R26
Sweet Chilli sauce	R12	Salami	R26
Chilli	R12	Artichokes	R28
Mayonnaise	R12	Chicken	R30
Red Onion	R12	Capers	R30
Green Pepper	R14	Extra Mozzarella	R30
Red Pepper	R14	Anchovy	R30
Honey	R17	Onion Marmalade	R32
Banana	R17	Mexican Mince	R32
Olives	R20	Bacon	R32
Fresh Rocket	R20	Basil Pesto	R32
Cherry Tomatoes	R20	Fig Preserve	R32
Sundried Tomatoes	R20	Boerewors	R32
Blueberry	R20	Blue Cheese	R34
Peppadew	R20	Shrimp	R35
Pineapple	R22	Goats Cheese	R35
Mushrooms	R24	Ostrich	R36
Ham	R24	Smoked Salmon	R36
Mussels	R25	Biltong	R38
Parmesan Shavings	R25	Chorizo	R39
Feta	R26	Parma Ham	R40
Camembert	R26	Caviar	R42
Brie	R26		

PIZZA SUGGESTIONS (Add R10 for a Gluten-free base)

Blueberries, Feta & Onion Marmalade	R117	Smoked Salmon, Caviar & Cream Cheese	R143
Smoked Salmon, Rocket & Cream Cheese	R121	Basil Pesto, Chicken, Onion Marmalade & Cherry Tomatoes	R153
Fig Preserve, Salami & Camembert	R123	Parma Ham, Rocket, Parmesan Shavings & Basil Pesto	R156
Blue Cheese, Honey & Biltong	R128		



Look out for our **blackboard special on weekends.**

BUILD YOUR OWN BURGER



Burger **R90**
Options: Beef, Warthog or Chicken
Handmade 180gm Burger served with Salad & French Fries

TOPPINGS

Cheddar	R12	Fig Preserve	R18
Pineapple	R12	Blue Cheese sauce	R18
Onion Marmalade	R18	Camembert	R22
Bacon	R18		

BUILD YOUR OWN CHEESE PLATTER

Butter	R2	Cream Cheese	R50
Ciabatta	R16	Ostrich Liver Paté	R60
Salted Biscuits	R26	Ostrich Carpaccio	R65
Olives	R28	Camembert	R65
Peppadews	R30	Brie	R65
Sundried Tomatoes	R30	Blue Cheese	R65
Droëwors	R45	Goats Cheese	R65
Biltong	R45	Chorizo	R68
Gouda	R45	Assorted Cold Meats	R70
Cheddar	R45	Fig Preserve	R80
Onion Marmalade	R45	Basil Pesto	R85
Mix Nuts	R50		

Taste the GARDEN ROUTE



Look out for our **blackboard special on weekends.**

FOR THE **LITTLE ONES**

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|--|------------|---|
| French Fries | R28 | Grape Juice pairing with Dried Fruit, R75 |
| 15cm Pizza with any 2 toppings | R65 | Cheese, Wine Gums & Salt Biscuit with a Drawing Sheet |
| 15cm Gluten free Pizza with 2 toppings | R75 | |



SOMETHING **SWEET**

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|---------------------|------------|--|------------|
| Ice-Cream | R25 | Don Pedro | R48 |
| Mississippi Mud Pie | R40 | (Irish Whiskey, Amarula, Frangelico or Kahlua) | |
| Italian Tiramisu | R45 | New York Cheese Cake | R50 |



Plastics give a helpful hand, but they are polluting our land! At Jakkalsvlei we care about our environment and therefore our drinks are served straw-less.

COOL BEVERAGES



MUSCOPOLITAN COCKTAIL **R65⁰⁰**

Jakkalsvlei Red Muscadel with Blueberries, Strawberries and Ice

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|--|------------|--|-------------------------|
| Water Still | R15 | White Grape Juice (500ml) | R28 |
| Water Sparkling | R15 | Red Grape Juice (500ml) | R28 |
| Coke, Coke Zero, Sprite, Sprite Zero, Fanta Orange, Cream Soda | R20 | Milkshakes: (Chocolate, Strawberry or Bubblegum) | R28 |
| Lemon, Peach or Berry Ice Tea | R22 | COFFEE MILKSHAKE | R34⁰⁰ |
| Orange, Apple or Berry Juice | R22 | | |



RED MUSCADEL MILKSHAKE **R45⁰⁰**

Not for sale to persons under the age of 18 years.



HOT BEVERAGES

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|---------------------|------------|-------------------------------|------------|
| Espresso | R15 | Rooibos (pot) | R25 |
| Filter Coffee | R18 | English (pot) | R25 |
| Decaf Filter Coffee | R22 | Hot Chocolate (Dark or White) | R28 |
| Cappuccino | R25 | Latte | R32 |



ASK YOUR WAITER TO FIND OUT MORE ABOUT OUR **EVENTS BELOW**

Our annual "Pick your own Hanepoot" starts mid February each year. Bring your family and friends - remember your scissors and enjoy a day out in our vineyards picking all the Hanepoot you can carry.



Be treated like a VIP and discover the hidden treasures of Jakkalsvlei while taken on a guided tour through the wine estate. Enjoy live music, bon fires, a 3 course meal with wine pairing and a tranquil sunset while overlooking the valley.



Join us in bidding the summer sun farewell at Jakkalsvlei as we host our annual Sundown Festival. Entrance is FREE and the festival starts at 10am in the morning. See South African bands perform and enjoy good food, wine and cocktails against the backdrop of the majestic mountains and vineyards.



Enjoy brand new Mountain bike and Trail Running routes! An event for the whole family with kids activities available. Celebrate the day with family and friends as you taste wine from the cellar and cheer fellow riders & athletes.



THANK YOU

We hope you have enjoyed your visit and hope to see you again soon.

Please remember to visit our website or follow us on social media to stay up to date with events and special offers.



www.jakkalsvlei.co.za

