



#### **BREDEKLOOF | OUR VALLEY**

The clean water that flows into the valley via the Breederiver, originate from the Du Toitskloof mountain range. Water is fed through the underground to the farm which is used as irrigation water. The valley is home to some of the oldest soils in the world that originate from the mountain ranges that surround it. These old soils have great complexity that allow for a wide range of grape varieties to be grown here. The moderate weather conditions throughout the growing season allows for the grapes to have one of the longest growing seasons, hence it is known as the valley of the slow ripening vines.

#### **STOFBERG FAMILY VINEYARDS | FARMING**

Pieter Stofberg, the owner of the farm had always believed that quality starts in the vineyard. The vineyards are carefully managed by hand, with operations such as suckering, leafing, tipping and harvest still been done by hand - keeping to the concept making truly hand-crafted wines. Integrated pest control is used on the farm with as minimum as possible interference to nature.

#### **OU STOKERY | RESTAURANT**

The vision for the restaurant was to create opportunities for the people on the farm. It is used as the home of our products with tasting being offered. The menu focusses on country-crafted experience and food. Our specialty is meat that is freshly smoked on site every week. The core menu is kept constant, but the chef can be innovative with daily black board menu to keep it fresh and innovative.

#### **LE BELLE REBELLE | WINERY & DISTILLERY**

##### **Le Belle Range (Estate)**

This wine range is the beautiful Estate range. Winemaker, Mariëtte Stofberg-Coetzee use only grapes from Stofberg Family Vineyards in the production of these wines. It focusses on expressing the terroir of the Bredekloof and more specifically the soils on the farm. Vineyards is carefully managed to fit with each of the wines.

##### **Rebelle Range (Innovative)**

This is the non-Estate wine range as grapes from other regions is used in the production of these wines. It focus on innovation, combining some of the best the rest of South Africa have to offer and giving the winemaker the best "ingredients" to make some extraordinary wines. More daring wine techniques from around the world are used to make more complex and risky wines. The first wine to be released in this range is a Method Charmat style sparkling wine.

##### **Distillery**

The distillery was started in 2015 when the Belle Rebelle team decided to start the production of a vintage estate brandy. Annually the team produce 4 barrels of high quality brandy from grapes produced from the farm. As regulations require it to be in barrels for 100 months, the public still has 4 years to wait for the first bottle to be released. The production of Gin started in 2016 with the introduction of the Fijnbos Fields Gin with Confetti Bush, Honey Bush and Buchu as main fynbos ingredients. The African Dry Gin was launched the following year and new packaging and the launch of the Blue Pea Flower Gin will see the light in 2019.

# OUR STORY

## VIRGIN COCKTAILS

<b>VIRGIN BLUE SKY COCKTAIL</b> Mosquito Indian Blue Tonic, grapefruit, juniper berries, cucumber, lemon, orange peel and mint	R35
<b>VIRGIN PINK ROSE COCKTAIL</b> Mosquito Pink Rose Tonic, cinnamon, rosemary, grapefruit and juniper berries	R35
<b>VIRGIN MOJITO TWIST</b> Mint leaves, lime wedges, lemon juice & soda water	R40
<b>VIRGIN UNICORN PINK</b> Mosquito Pink Rose Tonic bedazzled with edible glitter and a unicorn horn lolly	R45
<b>VIRGIN UNICORN BLUE</b> Mosquito Indian Blue Tonic bedazzled with edible glitter and a unicorn horn lolly	R45
<b>VIRGIN BERRY SLUSHY</b> Mixed berries and crushed ice garnished with fresh strawberries, cherries and mint leaves	R45
<b>VIRGIN KIWI SLUSHY</b> Kiwis with crushed ice and garnished lime, lemon and mint leaves.	R45
<b>VIRGIN TROPICAL SLUSHY</b> Mango, passionfruit, orange juice and crushed ice garnished with orange, grapefruit and mint leaves.	R45

## COLD BEVERAGES

<b>COKE, COKE LIGHT, COKE ZERO</b>	R20
<b>FANTA, CREAM SODA, SPRITE</b>	R20
<b>APPLETIZER / GRAPETIZER (Red or White)</b>	R28
<b>STERI-STUMPI FLOAT Strawberry / Chocolate</b>	R30
<b>STERI-STUMPI Strawberry / Chocolate</b>	R25
<b>WATER (500ml) Still or sparkling</b>	R22
<b>HENTIES JUICE (350ml) Mango &amp; Orange, Guava, Apple, Cranberry, Orange</b>	R18
<b>PASSION FRUIT &amp; SODA / LEMONADE</b>	R30
<b>COLA TONIC &amp; SODA / LEMONADE</b>	R30
<b>LIME &amp; SODA / LEMONADE</b>	R30
<b>ROCK SHANDY</b>	R30
<b>LEMONADE</b>	R20
<b>MOSQUITO PINK TONIC</b>	R22
<b>MOSQUITO BLUE TONIC</b>	R22
<b>ICED COFFEE</b>	R40

## HOT BEVERAGES

<b>FLAT WHITE</b>		R32
<b>DECAF FLAT WHITE</b>		R32
<b>AMERICANO</b>		R27
<b>DECAFF AMERICANO</b>		R27
<b>ESPRESSO</b>	<b>SINGLE</b>	R18
	<b>DOUBLE</b>	R25
<b>TEA English, Rooibos</b>		R22
<b>GREEN TEA</b>		R22
<b>HOT CHOCOLATE</b>		R30
<b>RED CAPPUCCINO</b>		R35

# SOBER DRINKS

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## BOUTIQUE WINES

### THE WINE EXPERIENCE

Tasting board with award-winning wines from Le Belle Rebelle Wine Estate, options below

**MÍA WINES** (3 wines) **R25**

**MARIÉTTÉ WINES** (4 wines) **R45**

**MÍA & MARIÉTTÉ WINES** (7 wines) **R65**

	GLASS	BOTTLE
<b>SPARKLING WINE</b>		
MARIÉTTÉ MCC BLANC DE BLANC 2014	-	R230
<b>WHITE WINE</b>		
MÍA CHENIN BLANC 2018	R30	R90
MARIÉTTÉ CHENIN BLANC 2017	R65	R190
MARIÉTTÉ PINOT BLANC 2017	R125	R375
ISRAEL CHARDONNAY 2017	-	R500
<b>ROSÉ WINE</b>		
MÍA PINOT NOIR ROSÉ 2017	R30	R85
<b>RED WINE</b>		
MÍA SHIRAZ 2016	R40	R125
MARIÉTTÉ SYRAH 2015	R95	R280
MARIÉTTÉ CAB SAUVIGNON 2016	R95	R280

## CRAFT BEER

### FEATHER TASTING

Tasting board with 4 light and fruity style beers **R50**

**SWEETLIPS** – Blond Ale

**BONITO** – Buchu Blond

**ROMAN RED** – American Amber Ale

**SOUTHERN RIGHT**- South African Pale Ale

### ROCK TASTING

Tasting board with 4 big and wild style beers **R60**

**OCEAN POTION** – American Pale Ale

**TITAN** – Imperial IPA

**WHITE WATER** – Black IPA

**MONSTERFISH** – Russian Imperial Stout

	TAP	340ML	500ML
<b>SUNRISE</b> Lager		R27	R38
<b>SWEETLIPS</b> Blond Ale		R27	R38
<b>BONITO</b> Buchu Blond		R27	R38
<b>ROMAN RED</b> American Amber Ale		R29	R40
<b>SOUTHERN RIGHT</b> South African Pale Ale		R29	R40
<b>OCEAN POTION</b> American Pale Ale		R29	R40
<b>TITAN</b> Imperial IPA		R32	R42
<b>WHITE WATER</b> Black IPA		R32	R42
<b>MONSTERFISH</b> Russian Imperial Stout		R40	R50

## CRAFT RUM

### PIRATE RUM TASTING

Tasting board with the Floating Dutchman Cape Rum and White Rum paired with Coke and Appletizer. **R55**

**CAPE RUM & COLA ON TAP** **R40**

**WHITE RUM & APPLLETIZER**

**SINGLE**  
**DOUBLE**

**R40**

**R45**  
**R55**

## OTHER COCKTAILS

	SINGLE	DOUBLE	
<b>COSMOPOLITAN</b>	R40	R50	<b>KINKY KIWI SLUSHY</b> <b>R65</b>
Vodka, cranberry juice			Our Mía Chenin Blanc is carefully blended with kiwis and crushed ice finished with lime, lemon and mint leaves
<b>TANGO TREE</b>	R45	R55	<b>VERY BERRY ROSÉ SLUSHY</b> <b>R65</b>
Vodka, orange juice and cranberry juice			Our Mía Pinot Noir Rosé is carefully blended with mixed berries and crushed ice finished with fresh strawberries, cherries and mint leaves
<b>OU STOKERY SUNSET</b>	R50	R60	<b>TIPSY TROPICAL GIN SLUSHY</b> <b>R65</b>
Fijnbos Fields Gin, cola tonic, bitters, cinnamon stick & rosemary			House-made Fijnbos Fields Gin, mango passionfruit, orange juice & crushed ice finished with orange, grapefruit and mint leaves.
<b>MOJITO TWIST</b>	R55	R65	
African Dry Gin, lemongello, mint leaves, lime wedges & soda water			
<b>THE ECLIPSE</b>		R60	
Fijnbos Fields Gin, passion fruit, cinnamon stick, grapefruit, rosemary, juniper berries, bitters and Mosquito Pink rose tonic			

## CRAFT GIN

### HOUSE GIN & TONIC ON TAP

### THE GIN EXPERIENCE

Tasting board with two gins and two tonics paired with various herbs, spices and fruit to showcase the flavours

	SINGLE	DOUBLE		SINGLE	DOUBLE
<b>BLUE SKY G&amp;T COCKTAIL</b>	R45	R55	<b>PINK UNICORN COCKTAIL</b>	R55	R65
Old N1 African Dry Gin served with Mosquito Indian Blue Tonic, juniper berries, cucumber, lemon, orange peel and mint			Old N1 Fijnbos Fields Gin served with Mosquito Pink Rosé Tonic, bedazzled with edible glitter and a unicorn lolly.		
<b>PINK ROSE G&amp;T COCKTAIL</b>	R45	R55	<b>BLUE UNICORN COCKTAIL</b>	R55	R65
Old N1 Fijnbos Fields Gin served with Mosquito Pink Rose Tonic, cinnamon, rosemary, grapefruit and juniper berries			Old N1 African Dry Gin served with Moquito Indian Blue Tonic bedazzled with edible glitter and a unicorn lolly.		

# DRINKS

## TAPAS

<b>BITTERBALLEN</b> - Served with roasted garlic aioli	<b>R55</b>
<b>CHILLI POPPERS</b> - Stuffed with cream cheese and served with sweet chilli sauce	<b>R55</b>
<b>PORK RIBLETS</b> - Grilled with house made BBQ sauce and topped with spring onion and sesame seeds.	<b>R65</b>
<b>CHICKEN WINGS</b> - Chicken wings tossed in your choice of sticky sweet chilli, BBQ or buffalo sauce.	<b>R65</b>
<b>CHILLI DUSTED SQUID</b> - Served with tomato jam & coconut mayo	<b>R65</b>
<b>BILTONG &amp; CHEDDAR RISSOLE</b> -Served with a mustard mayo	<b>R65</b>

## THIN BASED PIZZA

<b>MARGARITA</b> - Tomato marina & mozzarella	<b>R65</b>
<b>DIE OUPA PIET</b> - Garlic, feta & mozzarella	<b>R85</b>
<b>OU STOKERY</b> - Ham, mushroom, olives, mozzarella & tomato marinara	<b>R110</b>
<b>THE BABE</b> - Bacon, rocket, feta, mozzarella & tomato marinara	<b>R110</b>
<b>TROPICAL STORM</b> - Chicken, pineapple, cream cheese, mozzarella & BBQ sauce	<b>R115</b>
<b>VASCO DA GAMA</b> - Chorizo, roasted peppers, mozzarella & creamy trinchado sauce	<b>R115</b>
<b>ISLAND VIBES</b> - Smoked ham, pineapple, cream cheese, mozzarella and tomato marinara	<b>R115</b>
<b>T-REX</b> - Smoked ham, bacon, chorizo, houmemade BBQ sauce, mozzarella & tomato marinara	<b>R120</b>
<b>BUILD YOUR OWN</b> Pizza Base with tomato, mozzarella Bacon, smoked ham, chorizo, chicken Cream cheese, pineapple, feta, rocket Mushroom, olives, garlic Avocado	<b>R65</b> <b>R20</b> <b>R18</b> <b>R15</b> <b>SQ</b>

## FRESH & LOCAL

<b>BACONATOR FRIES</b> Hand cut fries topped with a cheese & bacon sauce	<b>R55</b>
<b>ASIAN CHICKEN SALAD</b> Grilled chicken breast tossed in a peanut & lime dressing topped with fried noodles and served with fresh salad	<b>R95</b>
<b>SMOKED SALMON SALAD</b> Fresh salmon, cream cheese, fried capers, rocket, red onion & crispy potato ring with a wholegrain mustard and homemade dressing	<b>R115</b>
<b>WILMA'S BEER BATTER FISH</b> Hake in a freshly made beer batter served with handcut fries & homemade tartare sauce	<b>R115</b>
<b>THAI CHICKEN BURGER</b> Served with sun dried tomato pesto, ginger pickle onion & hand-cut fries	<b>R105</b>
<b>GOURMET BEEF BURGER</b> Served with bacon, onions, condensed milk mayo & hand-cut fries	<b>R110</b>
<b>KAROO LAMB BURGER</b> Served with brie, rocket, redwine onion marmalade and hand-cut fries	<b>R130</b>
<b>PORK BELLY RIBS (HOUSE SPECIALITY)</b> House smoked pork belly ribs served with fresh coleslaw and hand-cut fries. (400g)	<b>R155</b>
<b>HOUSE SMOKED MEATS &amp; CHEESE PLATTER</b> (Platter for two) Freshly baked bread, 100g Beef, 100g Pork meat, selection of Cheese, roasted garlic mayo, spicy mustard & onion marmalade	<b>R165</b>

## KIDS

<b>FRENCH FRIES SOLO (V)</b> - Handcut fries served with tomato sauce	<b>R25</b>
<b>CHICKEN STRIPS</b> - Served with French fries	<b>R45</b>
<b>FISH FINGERS</b> - Served with French fries	<b>R45</b>
<b>CHEESE TOASTED SANDWICH (V)</b> - Served with French fries	<b>R45</b>
<b>HAM &amp; CHEESE TOASTED SANDWICH</b> - Served with French fries	<b>R55</b>
<b>KIDS DESSERTS</b>	
<b>ICE CREAM</b> - Two scoops of vanilla ice cream	<b>R25</b>
<b>RICE CRISPY BAR</b> - Dipped in chocolate served with vanilla ice cream	<b>R45</b>

## DESSERTS

<b>STICKY GINGER PUDDING</b> Served with grilled peach and whipped cream	<b>R45</b>
<b>CHOCOLATE SPRING ROLLS</b> Served with ice cream	<b>R55</b>
<b>PINEAPPLE GRANADILLA CRUMBLE</b> Served with toasted coconut and ice cream	<b>R55</b>
<b>AMARULA DOM PEDRO</b>	<b>SINGLE R45</b> <b>DOUBLE R55</b>

# FOOD

## BOUTIQUE WINES

	PER BOTTLE	PER BOX (x6)
MÍA CHENIN BLANC 2018	R70.00	R400.00 (R66.67 / btl)
MÍA PINOT NOIR ROSÉ 2017	R70.00	R400.00 (R66.67 / btl)
MÍA SHIRAZ 2016	R115.00	R650.00 (R108.33 / btl)
MARIËTTE CHENIN BLANC 2017	R175.00	R960.00 (R160.00 / btl)
MARIËTTE MCC BLANC DE BLANC 2014	R225.00	R1230.00 (R205.00 / btl)
MARIËTTE PINOT BLANC 2017	R350.00	R1920.00 (R320.00 / btl)
MARIËTTE SYRAH 2015	R275.00	R1500.00 (R250.00 / btl)
MARIËTTE CAB SAUVIGNON 2016	R275.00	R1500.00 (R250.00 / btl)
ISRAEL CHARDONNAY	R450.00	R2500.00 (R416.67 / btl)

## CRAFT BEER

	PER BOTTLE	PER BOX (x12)
SWEETLIPS - Blond Ale	R20.00	R210.00 (R17.50 / btl)
BONITO - Buchu Blond	R20.00	R210.00 (R17.50 / btl)
ROMAN RED - American Amber Ale	R22.00	R240.00 (R20.00 / btl)
SOUTHERN RIGHT - South African Pale Ale	R22.00	R240.00 (R20.00 / btl)
OCEAN POTION - American Pale Ale	R22.00	R240.00 (R20.00 / btl)
TITAN - Imperial Pale Ale	R22.00	R240.00 (R20.00 / btl)
WHITE WATER - Black IPA	R22.00	R240.00 (R20.00 / btl)
MONSTERFISH - Russian Imperial Stout	R22.00	R240.00 (R20.00 / btl)

## CRAFT GIN

	PER BOTTLE	PER BOX (x6)
FIJNBOS FIELDS GIN	R330.00	R1800.00 (R300.00 / btl)
AFRICAN DRY GIN	R330.00	R1800.00 (R300.00 / btl)

## TONIC

	PER BOTTLE	PER BOX (x24)
MOSQUITO INDIAN BLUE TONIC	R12.00	R240.00 (R10.00 / btl)
MOSQUITO ROSE PINK TONIC	R12.00	R240.00 (R10.00 / btl)

BROWSE OUR DELI DISPLAY FOR A SELECTION OF HOME MADE GOODIES

FUNKY OUMA

DAM FINE

THE FIGARY

LAHARNA PRODUCTS

CARLIZE

ANNELISE STOFBERG

HELLO BEAUTIFUL

MAMMA ROSA'S

HUGO ROASTERY

DAMPIES

MARI'S

CIELIE SMITH

SYLVAN REST

MASH LEATHER

GEVONDEN SOUT

**FOR THE ROAD**