

R49

R55

CRUMBED MUSHROOMS

Button mushrooms, crumbed and deep fried

untill golden brown, served with garlic aioli.

SNAILS

Sautéed in garlic butter, served with bruschetta	
DIE BOORD POPPERS Jalapeno stuffed with feta and our secret cheese, served with our unique ranch dip. Not for the faint hearted.	R46
PAP CHIPS African polenta with a Chakalaka dip, a must try.	R29
MEGA ONION RINGS Battered and deep fried onion rings, served with our unique ranch dip.	R39
FOCACCIA BREAD Italian-style, crispy base with garlic butter and herbs. Add feta for an additional R7.	R49
CALAMARI RINGS (HALF) Crumbed and deep fried Patagonia calamari rings, served with lemon and tartare sauce.	R65



BOORD SUMMER SALAD Marinated green beans, tomato, feta, baby beetroot, cranberries and cashew nuts	R72
GREEK SALAD Traditional lettuce. tomato, peppers, carrots, red onion, cucumber, feta, and pitted olives, served with dressing on the side.	R59
SMOKED CHICKEN SALAD Lettuce, tomato, peppers, carrots, red onion, cucumber, feta, avo and pitted olives, topped with a smoked chicken breast, served with sweet chilli dressing.	R78
FAB SALAD	R85

Bacon, lettuce, feta, olives and avocado, served with

## AVO SUBJECT TO AVAILABILITY ~

## LIGHT MEALS

BBQ CHICKEN WINGS Grilled winglets, basted with our secret BBQ sauce, served with chips and a ranch dip on the side	R75
CHICKEN STRIPS Chicken breast strips crumbed and deep fried, served with a salad and ranch dip on the side.	R72
<b>QUICHE</b> Served with a garden salad. Ask you waitron for the choice of the day.	R58
<b>TEXAS WAFFLE</b> A waffle topped with a choice of crispy bacon and syrup or chicken strips and sriracha crème.	R89
LAMB SOSATIE & SALAD Lamb cubes, marinated and grilled, served with a tzatziki dip and Greek salad.	R139

#### UMMY PASTA

R109

R55

R32

Slow cooked beef mince with a hint of red wine and garlic.	
ALFREDO FETTUCCINE A creamy garlic, onion and mushroom pasta with a choice between bacon or chicken.	R89
MARINARA FETTUCCINE A seafood medley, sautéed in garlic butter and a bint	R89



#### Kiddies menu only for kids younger than 12 years

Fish fingers served wi	ith fried potato smiley's.	
HAPPY STRIPS Chicken breast strips,	, served with fried potato smiley's.	R64
Wo.	ARGARITA PIZZA od fired pizza, topped with Napolitana sauce I mozzarella. (No garlic and tomato).	R72
KIDDIES BURGER A simple 100% beef I with cheese and serve		R79
<b>BUILD-YOUR-OW</b> A plain waffle, served	N WAFFLE with all the toppings on the side.	R38



LASAGNE

of tomato with fresh cream.

FISH FINGERS

RAINBOW ICE CREAM





a salad dressing on the side.

## MAIN MEALS

Served with roasted veg and side of your choice (chips, sweet potato fries or a side salad).

PORK SPARE RIBS  Marinated and grilled with our secret BBQ sauce.	
300 G500 G	0000
CHICKEN SCHNITZEL Crumbed and fried chicken breast topped with our famous jalapeno, cheese and mushroom sauce.	R125
<b>400 G T-BONE</b> A matured, but dry on the bone cut, grilled to perfection.	R189
300 G SIRLOIN	R153
PORTUGUESE HALF CHICKEN Slow marinated half grilled chicken.	R138
RIBS & WINGS COMBO 300g Ribs and a half portion smoked chicken wings.	R189
FISH & CHIPS	R109
CALAMARI RINGS (FULL) Crumbed and deep fried Patagonia calamari rings, served with lemon and tartare sauce.	R129
EXTRAS TO ADD (PRICE PER ITEM) Sauce (Mushroom, pepper or cheese) Giant Onion Rings	R18

### BURGERS

Choose between a chicken fillet, beef or vegetarian patty. Served with chips, sweet potato fries or a side salad.

sweet potato fries or a side salad.	
<b>PLAIN BURGER</b> 180 g patty, lettuce and tomato, topped with our secret sauce.	R110
<b>SAUCE BURGER</b> 180 g patty topped with a sauce of your choice.	R125
PULLED PORK BURGER Slow cooked pulled pork with garnish	R125
CHEDDAMELT BURGER All the best flavors combined in a single bite. Cheese with mushroom sauce.	R130
HAWAIIAN BURGER A sweet twist, with pineapple. Add bacon for an additional R15	R129
SPECIAL BOORD BURGER Jalapeno infused cheese topped with crispy bacon. Add an egg if you dare.	R155

R18

EXTRAS TO ADD (PRICE PER ITEM)

Avocado (seasonal), Bacon, Egg, Cheese, Jalapeño, Chorizo, Mushroom sauce, Hot sauce, Salami, Pineapple or Pulled pork.

## **WOOD FIRED PIZZA**

4		_
	SUMMER CHICKEN SUPREME Chicken, peppadew, feta and pineapple.	R115
	VEGETARIAN (V) Who needs meat? Spinach, red onion, feta, olives, mushroom and red peppers.	R125
	<b>DIE BOORD FULL HOUSE</b> The ultimate! Feta, avo, crispy bacon, smoked chicken/pulled pork, red onion, jalapeno and mozzarella.	R139
	MEXICAN DELIGHT  Mince with a hint of chilli, jalapeno, onion, peppers and a touch of garlic. If you like it real spicey, let us know!	R129
	HAWAIIAN CRUISE Thin base topped with napolitana, smoked ham, pineapple and mozzarella.	R109
	REGINA Our famous crispy base topped with napolitana, mushroom, smoked ham and rounded off with Italian herbs.	R105
	<b>FOUR CHEESE TREAT</b> Mozzarella, feta, blue cheese and parmesan shavings, garnished with fig preserve.	R129
	STEAK TREAT Grilled steak strips, red onion, red peppers, tomato and rounded off with balsamic glaze.	R135
	BACON, FETA & AVO Crispy base topped with crispy bacon, feta and avocado.	R129
	<b>THE MARINARA</b> A garlic butter and herbs medley of pan-fried seafood.	R105
	Cheddar cheese, Mozzarella cheese or Feta cheese	R25 R18 R18
	PUDDING TIM	
	WAFFLE & ICE CREAM Waffles served with ice cream and syrup or chocolate sauce.	R48
	MALVA & CUSTARD Homemade malva pudding, served with ice cream.	R57
	STRAWBERRY CHEESECAKE Served with ice cream.	R59
	ICE CREAM & CHOCOLATE SAUCE	R35
	<b>BOSTON BROWNIE</b> A warm, Boston-style brownie with chocolate ganache.	R59
	<b>CHOC MUD PUDDING</b> Rich and moist chocolate pudding, soaked in a chocolate syrup	R65

ASK YOUR WAITRON ABOUT OUR CAKE SELECTION

# QUENCH YOUR THIRST

## **COLD BEVERAGES**

LOCAL

Quench your thirst with local drinks & wines from farms in our region. Look out for the Drink Local badges to enjoy local beverages and wines.

#### R19 WATER 500 ml | Still or Sparkling FLAVOURED WATER R20 Ask for selection R24 **ICED TEA** Ask for selection **OROS SQUASH** R15 FLIPPENICE FIZZY DRINK **R18** Litchi | Lime | Mango & Orange | Strawberry R26 GRAPETIZER | APPLETIZER SODA'S (COCA COLA) R17 Ask for selection JUICE SELECTION R18 Ask for selection R25 SLUSHY Strawberry | Apple | Grape | Blueberry





MILKSHAKES Banana   Bubblegum   Chocolate   Lime   Strawberry   Vanilla   Coffee	R35
FUNKY SHAKES Oreo   Milo	R39
STERRI STUMPI	R18
ICE CREAM FLOAT	R21
ICED COFFEE	R33

## HOT DRINKS

Coffee Based	Si Dei
ESPRESSO	R15 R25
AMERICANO	R25 R35
CAPPUCCINO	R28 R38
CAFE LATTÉ	R28 R38
MOCHACHINO	R34 R49
SINGLE TALL	R28 R38

### Tea Bayed

RED ESPRESSO	R12	R22
RED CAPPUCCINO	R28	R38
TEA Rooibos Five Roses Earl Grey Carmién Tea Selection Green Tea		R25 R23 R26 R26 R26

#### Other

VANILLA CHAI LATTE	R35	R57
HOT CHOCOLATE	R29	R39
WHITE HOT CHOCOLATE	R34	R44
MILO	R28	R38
MILK (PER GLASS)		R15

🗽 SOFT SERVE AVAILABLE 👡



CASTLE R29 **CASTLE LITE** R29 **AMSTEL** R31 **BLACK LABEL** R29 WINDHOEK DRAUGHT R35 WINDHOEK LAGER R30 HEINEKEN R33 **FLYING FISH** R30 **HUNTERS DRY** R34 **HUNTERS EXTREME** R37 SAVANNA DRY R35 SAVANNA LITE R35 LOXTONIA CIDER 🚒 R37 **BRUTAL FRUIT** R30

## **GIN O'CLOCK**

GORDON'S DRY GIN	R14	
TANQUERAY DRY GIN	R21	
BOMBAY SAPPHIRE	R24	

**CRAFT GIN** 

See blackboard for today's selection



All prices below are for a single shot (25 ml)

## VODKA & CANE

SMIRNOFF R14
SKYY R17
CAPE TO RIO CANE R12

### **BRANDY**

KLIPDRIFT	R13
KWV 3 YEAR BRANDY	R13
OLOFBERG	R13
WELLINGTON	R13
RICHELIEU	R14
COGNAC (Ask your waiter)	

#### WHISKEY

BELL'S	R17
J&B	R16
JACK DANIEL'S	R22
JAMESON	R26
VAT 69	R13
SINGLE MALTS WHISKEY (Ask your waiter)	

#### RUM

CAPTAIN MORGAN	R15
SPICED GOLD RUM	R14
RED HEART	R16

#### Mixery

COCA COLA Coke   Coke Lite   Sodawater   Bitter Lemon   Lemonade   Ginger Ale	R17
Tonic Water	R17

Classic | Sugar Free | Cranberry | Grapefruit

# Sparkling Wine

BADSBERG - VIN DOUX R126 Sparkling Sweet RIEBEEK CELLAR - KASTEELBERG MCC R351

wine per glass is served as 250ml

<b>DIE BOORD HUISWYN</b> A dry white, served per carafe (500ml).		R48
Chenin Blane	Class	Bottle
<b>BADSBERG</b> Fruity with guava aftertaste	R38	R95
BOTHA KELDER		R112
RIEBEEK CELLARS		R112
MERWIDA		R130
Sauvignon Blane		
BADSBERG	R42	R104
<b>BOTHA KELDER</b> Complex mixture of green figs and tropical flavours		R120
RIEBEEK CELLARS		R113
MERWIDA		R147
Chardonnay RIEBEEK CELLARS Fresh vellow stone fruit complimented with citrus fi	nich	R115
Fresh, yellow stone fruit complimented with citrus fi	nish.	

Celebrating the seasons

BADSBERG - PERLE MOSCATO PINK R92 Semi Sweet

RIEBEEK CELLAR - PINOTAGE ROSÉ R109

# RED WINE

DIE BOORD HUISWYN A dry red, served per carafe (500ml). R48



Pinotage	Glass	Bottle
BOTHA KELDER		R126
RIEBEEK CELLARS Plums and cherries with a touch of spice.	R53	R132
BADSBERG		R165

Merlot	Glass	<b>B</b> ottle
BADSBERG	R43	R106
BOTHA KELDER Medium bodied wine with raspberry & red plum fla	avours.	R137
RIEBEEK CELLARS		R130
Shira#	Glass	Bottle
BOTHA KELDER		R130
RIEBEEK CELLARS	R52	R130
SARONSBERG - PROVENANCE SHIRAZ Mix of red berry and black fruit flavours, combined with floral notes and fynbos nuances.		R250
Cabernet Sauvignon		
RIEBEEK CELLARS	R52	R130
BOTHA KELDER  Medium bodied wine ripe berry fruit flavours and delicate minty undertone with hint of oak.		R141
MERWIDA		R188

### ESSERT

Dessert wines are served per 100ml glass

**BOTHA KELDER - HANEPOOT JEREPIGO** R23 BADSBERG - CAPE VINTAGE PORT R31



