



**RIJK'S**  
WINE ESTATE & HOTEL

**STARTERS / SALADS**

**Organic Garden Salad 70**

Selection of locally grown organic produce, served with our own ranch dressing

- Add Feta and Olives 90

- Add Free Range Chicken 110

**Beef Carpaccio 85**

Thinly sliced cured beef with rocket, Dalewood Fromage Huguenot cheese and toasted walnuts, drizzled with our own green herb oil.

**Pap & Wors 70**

Authentic boerewors, with cheesy fried mieliepap and a rich tomato and onion gravy

**PLATTERS**

**Cheese Platter 110**

Selection of award-winning Dalewood Fromage cheeses served with fresh fruit and crackers

**Farm Platter 220**

Selection of charcuterie, award-winning Dalewood Fromage cheeses, fresh fruit, olives and our own wine gel, served with crackers

**MAINS**

*\*All main courses are served with one side order of your choice*

**Salmon 220**

200g Norwegian salmon fillet, pan-seared in lemon butter

**Springbok Shank 210**

Slow-braised succulent springbok shank, served with creamy mashed potatoes

**Grass-Fed Steak 180**

250g of 40-day-matured, grass-fed beef steak, grilled to your liking and basted



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**Gourmet Burger 130**

Homemade lamb burger on a roosterkoek base, with tzatziki sauce

**Bobotie 150**

Cape Malay-spiced minced beef, egg custard topping, yellow Basmati rice and sambals

**Huguenot Chicken 160**

Free-range chicken breast fillet, grilled and served with seasonal vegetables and a Dalewood Huguenot cheese sauce

**Mushroom, Chickpea and Lentil Pot Pie 130**

Slow-braised mushrooms chickpeas, vegetables and lentils, topped with crispy puff pastry strips

**SIDE ORDERS**

**Shoestring Fries 35**

**Onion Rings 35**

**Garden Salad 35**

**Seasonal Vegetables 35**

**Mushroom Sauce 35**

**Mustard Butter 35**

**DESSERTS**

**Chocolate Mousse 70**

70% Belgian dark chocolate mousse on a biscuit base, with raspberry reduction

**Malva Pudding 55**

Traditional South African baked pudding, with vanilla ice cream

**Cape Dutch Apple Tart 60**

Apples, sultanas and cinnamon in shortcrust pastry, with vanilla ice cream

**Dom Pedro 70**

Vanilla ice cream blended with a double shot of either Kahlua or whiskey

**Irish Coffee 70**

A double shot of Jameson Irish Whiskey, with black coffee, topped with cream