



RIJK'S
WINE ESTATE & HOTEL

STARTERS

Organic Garden Salad R100

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

Add

Feta & Olives R120

Free Range Chicken R130

Shredded Springbok Carpaccio R165

Beetroot Salad R70

Slow cooked Beetroot with Goats Cheese, toasted Walnuts & Rooibos Infused Balsamic Reduction.

Biltong & Caprese Salad R85

Freshly sliced Tomatoes, Mozzarella, Chili Biltong, Basil and Spekboom Pesto.

Venison Carpaccio R110

Thinly sliced cured Venison with Rocket, Dalewood Fromage Huguenot Cheese and toasted Walnuts, drizzled with our own green Herb oil.

Mussel Pot R85

Cooked in Rijk's Barrel Fermented Chenin, on a bed of homemade Tagliatelle & covered in a creamy Lemon Butter sauce.

Butternut Soup R65

Roasted Butternut, with Cream, Honey, a touch of Cinnamon and Ginger.

MAINS

Grilled Kingklip R170

200g Grilled Kingklip Fillet, pan-seared in Lemon Butter and served with a zesty Hollandaise Sauce.

Grass-Fed Steak R220

250g of 40-day matured, grass-fed beef steak, grilled to your liking with a homemade Natural Jus.

Bobotie R140

Cape Malay-spiced minced Beef, Egg custard topping, Yellow Balsamic Rice, Salsa & Mrs. Balls Chutney.

Pap & Wors R110

Authentic Boerewors, with cheesy fried Mieliepap and a rich Tomato and Onion gravy.



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Gourmet Burger **R170**

Homemade Lamb Burger on a Roosterkoek base with Tzatziki Sauce.

Chicken Burger **R130**

Chicken Fillet Burger on a Roosterkoek base with Sweet Chili Mustard Sauce.

Springbok Shank **R240**

Slow-braised succulent Springbok Shank, served with creamy mashed potatoes.

Mushroom, Chickpea & Lentil Pot Pie **R110**

Slow-braised Mushrooms, Chickpeas, Vegetables and Lentils, in a freshly baked Pie Crust.

Chicken Livers & Flat Bread **R100**

Chicken Livers in a homemade Peri-Peri sauce with Coriander and freshly baked Flat Bread.

SIDES

Add a side to your main course

Shoestring Fries **R35**

Garden Salad **R35**

Seasonal Vegetables **R35**

Creamed Spinach **R35**

Onion Rings **R35**

Mushroom Sauce **R30**

Pepper Sauce **R30**

PLATTERS

Cheese Board **R130**

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

Farm Board **R150**

Selection of Charcuterie, Fresh Fruit, Olives and our own Wine gel, served with Crackers. R30



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Kiddies Options

Lamb Burger	R140
Chicken Burger	R90
Crumbed Chicken Strips	R80
Macaroni & Cheese	R75

DESERTS

Chocolate Mousse	R50
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70% Belgian Dark Chocolate mousse on a Biscuit base, with a Raspberry reduction.

Malva Pudding	R50
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Traditional South African baked pudding, served with Vanilla Ice-Cream.

Cape Dutch Apple Tart	R60
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Apples, Sultanas and Cinnamon in Shortcut Pastry, served with Vanilla Ice-Cream.

Peppermint Crisp Tart	R80
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South African family favourite, crushed Peppermint Crisp pieces between layers of Fresh Cream and Caramel sauce with a Crunch Biscuit Crumble.

Ice-Cream	R50
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Amarula
Peanut Butter
Milk Tart