

STARTERS / SALADS

Organic Garden Salad	R120
Selection of locally grown organic produce, with feta, olives & avocado, served with our own ranch dressing.	
Beetroot Salad	R70
Slow cooked Beetroot with Goats Cheese, toasted Walnuts & Rooibos Infused Balsamic Reduction.	
Mussel Pot	R85
Cooked in Rijks Barrel Fermented Chenin, with toasted Ciabatta & covered in a creamy Lemon Butter sauce.	
Butternut Soup	R65
Roasted Butternut, with Cream, Honey, and a touch of Cinnamon and Ginger.	
Samosas	R60
Fried triangular pastry with either Vegetable or Meaty filling with spiced Potatoes & Onions.	

MAINS

Grilled Kingklip	R170
200g Grilled Kingklip Fillet, pan-seared in Lemon Butter and served with a Lemon Butter Sauce.	
Grass-Fed Chalmar Beef Steak	R190
250g of 40-day matured, Grass-fed Beef Steak, grilled to your liking.	
Bobotie	R140
Cape Malay-spiced minced Beef, Egg custard topping, Yellow Basmati Rice, Salsa & Mrs. Balls Chutney.	
Classic Beef Burger	R170
Homemade Beef Burger on a Roosterkoek base.	
The Boss Burger	R185
Homemade Beef Burger on a Roosterkoek base, with Bacon, Feta & Avo.	
Chicken Wrap	R130
Crumbed Chicken Strips with Lettuce, Tomato, Avocado & Tomato in a Tortilla Wrap.	
Tasty Chicken Curry	R150
Homemade Spicy Chicken Curry with Basmati Rice & Poppadoms.	
Lamb Shank	R240
Slow-braised Lamb Shank served with creamy Mashed Potatoes.	
Baked Melanzane	R165
Fried, sliced Egg-plant, layered with cheese & Napolitana sauce with Mushrooms & Zucchini.	

SIDES

Add a side to your main course

Shoestring Fries	R35
Garden Salad	R35
Seasonal Vegetables	R35
Mushroom Sauce	R30
Pepper Sauce	R30

RIJKS BOARDS

Cheese Board	R130
Selection of award-winning Dalewood Fromage cheeses served with seasonal fresh fruit and crackers.	
Farm Board	R150
Selection of Charcuterie, seasonal fresh fruit, Olives & our own Pinotage Gel, served with crackers.	

FUTURE WINE LOVERS

Beef Burger	R140
Crumbed Chicken Strips	R80
Macaroni & Cheese	R75

DESSERTS

Chocolate Mousse	R50
70% Belgian Dark Chocolate Mousse on a Biscuit base with a Raspberry reduction.	
Malva Pudding	R50
Traditional South African baked pudding, served with Vanilla Ice-Cream.	
Cape Dutch Apple Tart	R60
Apples, Sultanas and Cinnamon in Shortcut Pastry with Vanilla Ice-Cream.	
Peppermint Crisp Tart	R80
South-African family favourite, crushed Peppermint Crisp chocolate pieces between layers of Fresh Cream & Caramel Sauce with a Crunch Biscuit.	
Koeksisters	R45
A traditional Afrikaner confectionery made of fried dough infused in syrup.	
Ice-Cream	R50
Vanilla with Chocolate Sauce.	