

STARTERS / SALADS

Beetroot Salad

Slow cooked Beetroot with Goats Cheese, toasted Walnuts & Rooibos Infused Balsamic Reduction
R70

Mussel Pot

Cooked in Rijks Barrel Fermented Chenin, with toasted Ciabatta & covered in a creamy Lemon Butter Sauce
R85

Butternut Soup

Roasted Butternut, with Cream, Honey, and a touch of Cinnamon and Ginger served with Health Load
R75

Samosas

Fried triangular pastry with either Vegetable or Meaty filling with Spiced Potatoes & Onions
R70

MAIN COURSE

Sustainable Kingklip

200g Grilled Kingklip Fillet, pan-seared and served with a Lemon Butter Sauce
R180

Grass-Fed Chalmar Beef Steak

250g of 40-day matured, Grass-fed Beef Steak, grilled to your liking
Your choice of Sirloin **R225** OR Fillet **R245**

Bobotie

Cape Malay-spiced minced Beef, Egg custard topping, Yellow Basmati Rice, Salsa & Mrs. Balls Chutney
R150

Classic Beef Burger

Homemade Beef Burger on a Roosterkoek base

R175

Add one of the following to your Burger:

R25

Avo OR Bacon OR Feta Cheese

Chicken Wrap

Crumbed Chicken Strips with Lettuce Tomato & Avocado in a Tortilla Wrap

R145

Tasty Chicken Curry

Homemade Spicy Chicken Curry with Basmati Rice & Poppadoms

R145

Lamb Shank

Slow-braised Lamb Shank served with Creamy Mashed Potatoes

R250

Baked Melanzane

Fried, sliced Egg-plant, layered with Cheese & Napolitana sauce with Mushroom & Zucchini

R165



SIDES

Add one of the following sides to your main course

R40

Shoestring Fries **OR** Organic Garden Salad **OR** Seasonal Vegetables

Organic Salad ~ Full Portion

R125

Mushroom Sauce **OR** Pepper Sauce

R40

RIJKS BOARDS

CHEESE BOARD

Selection of award-winning Dalewood Fromage cheeses served with seasonal fresh fruit, crackers
Assorted Breads & Spekboom Pesto

R150

FARM BOARD

Selection of Charcuterie, seasonal fresh fruit, Olives & our own Pinotage Gel, served with crackers
& Assorted Breads

R170

FUTURE WINE LOVERS

Toasted Ham, Cheese & Tomato Sarmie with Shoestring Fries

R70

Crumbed Chicken Strips & Fries

R85

Macaroni & Cheese

R80

DESSERTS

Chocolate Mousse

70% Belgian Dark Chocolate Mousse on a Biscuit Base with a Raspberry reduction

R75

Malva Pudding

Traditional South African baked pudding, served with Vanilla Custard or Ice-cream

R80

Cape Dutch Apple Tart

Apples, Sultanas and Cinnamon in Shortcut Pastry with Vanilla Ice-Cream

R80

Ice-Cream

Vanilla Ice-Cream with Chocolate Sauce

R60

Milk Tart

A creamy, milky, traditional South African tart, with custard filling and
a touch of cinnamon

R70