
THE LUNCH MENU

■ PLATTERS ■

PLATTERS

Available from 12:00 – 20:00



WINELANDS PLATTER

R 150 per person

Selection of 2 Local Cheeses & Charcuterie
Olives, Gherkin, Watermelon Konfyt & Fig Preserve
Artisan Bread, Extra Virgin Olive Oil, Balsamic Vinegar & Butter



ARTISAN BREAD PLATTER

R125.00 per person

Basil Pesto, Olive Tapenade, Red Pepper Pesto
Artisan Breads, Extra Virgin Olive Oil, Balsamic Vinegar & Butter

SNACK PLATTER

R 150 per person

Jalapeno Rissoles, Cheese Balls, Chicken Samosas, Spring Rolls
Thick Cut Fries & Sweet Chilli Dip

LOCAL CHEESE PLATTER

R 150.00 per person

A Selection of 5 Local Cheeses, Watermelon Konfyt & Fig Preserve
Artisan Bread, Extra Virgin Olive Oil, Balsamic Vinegar & Butter

THE LUNCH MENU

■ PLATTERS ■

PLATTERS

Available from 12:00 – 20:00



WINELANDS PLATTER

R 150.00 per person

Selection of 2 Local Cheeses & Charcuterie
Olives, Gherkin, Watermelon Konfyt & Fig Preserve
Artisan Bread, Extra Virgin Olive Oil, Balsamic Vinegar & Butter



ARTISAN BREAD PLATTER

R125.00 per person

Basil Pesto, Olive Tapenade, Red Pepper Pesto
Artisan Breads, Extra Virgin Olive Oil, Balsamic Vinegar & Butter

SNACK PLATTER

R 150.00 per person

Jalapeno Rissoles, Cheese Balls, Chicken Samosas, Spring Rolls
Thick Cut Fries & Sweet Chilli Dip

LOCAL CHEESE PLATTER

R 150.00 per person

A Selection of 5 Local Cheeses, Watermelon Konfyt & Fig Preserve
Artisan Bread, Extra Virgin Olive Oil, Balsamic Vinegar & Butter

THE SUMMER MENU

SOUPS ■ TOASTIES ■ DESSERT ■ KIDDIES



HOMEMADE SOUP

R90.00

Available from 12:00 – 20:00
Served with Artisan bread & butter

HOME MADE SOUPS R 90
Malay spiced butternut soup
with coconut cream, herb oil and
toasted coconut shavings
(Vegan)

Roasted tomato soup with mini
beef meatballs, sour cream and
parmesan

-
Soups are served with locally
baked sourdough or ciabatta &
butter

Available from 12:00 – 20:00

TOASTIES R65.00

White Farmloaf or Brown Seedloaf
Choose 2 fillings
With All Gold Tomato Sauce

- Boerenkaas
- Cheddar
- Egg
- Gypsy Ham
- Tomato
- Onion
- Bacon

THICK CUT FRIES OR HOUSE SALAD

SIDE R35
BOWL R65

KIDDIES

Chicken Nuggets & Fries R75

DESSERT

CHOCOLATE BROWNIES R95

Vahlrona Chocolate Pecan Brownie with
Gelato & Chocolate Sauce

ICE CREAM & CHOCOLATE SAUCE R85

3 Balls of Gelato & Chocolate Sauce



THE SUMMER MENU

SOUPS ■ TOASTIES ■ DESSERT ■ KIDDIES



HOMEMADE SOUP

R90.00

Available from 12:00 – 20:00
Served with Artisan bread & butter

HOME MADE SOUPS R 90
Malay spiced butternut soup
with coconut cream, herb oil and
toasted coconut shavings
(Vegan)

Roasted tomato soup with mini
beef meatballs, sour cream and
parmesan

-
Soups are served with locally
baked sourdough or ciabatta &
butter

Available from 12:00 – 20:00

TOASTIES R65.00

White Farmloaf or Brown Seedloaf
Choose 2 fillings
With All Gold Tomato Sauce

- Boerenkaas
- Cheddar
- Egg
- Gypsy Ham
- Tomato
- Onion
- Bacon

THICK CUT FRIES OR HOUSE SALAD

SIDE R35
BOWL R65

KIDDIES

Chicken Nuggets & Fries R75

DESSERT

CHOCOLATE BROWNIES R95

Vahlrona Chocolate Pecan Brownie with
Gelato & Chocolate Sauce

ICE CREAM & CHOCOLATE SAUCE R85

3 Balls of Gelato & Chocolate Sauce



THE LUNCH MENU

▪SANDWICHES▪



BUILD YOUR OWN SANDWICH



Available from 12:00 – 15:00

Build your own sandwich by choosing your locally baked bread, fresh ingredients, cheese and charcuterie and finish it off by selecting the condiment of your choice.



BAKERY - R 38.00

(Including Butter, Tomato, Onion, Cucumber, Lettuce & Mustard Mayo)

- White farm loaf
- Brown Seed loaf
- Rye
- Rustic Ciabatta
- Classic French Baguette
- Wrap

FRESH INGREDIENTS – R 22.00

- Gherkins
- Mushroom
- Olives
- Peppers
- Capers
- Chilli
- Garlic



DELI- R 42.00

- Gypsy Ham
- Coppa
- Salami
- Black Forest Ham
- Smoked Chicken
- Bacon
- Chorizo
- Smoked Salmon

CHEESE ROOM – R 35.00

- Gorgonzola
- Goats Chevre
- Boerenkaas
- Le Petit France Brie
- Le Petit France Camembert
- Cumin Boerenkaas
- Danish Feta
- Cheddar



CONDIMENTS – R 25.00

- Preserved Figs
- Mustard Mayo
- Cream Cheese
- Hillcrest Preserves
- Creme Fraiche
- Basil Pesto
- Red Pepper Pesto
- Balsamic Onion Jam
- Sweet Chilli



THE LUNCH MENU

▪SANDWICHES▪SALADS▪

CHEF'S SELECTION

Available from 12:00 – 15:00

WEDGEVIEW CLUB SANDWICH

R 165.00

Smoked Free Range Chicken Breast, Bacon, Egg, Gherkins, Cheddar Cheese, Crisp Lettuce, Tomato & Mustard Mayonnaise with Side Salad/ Fries

SMOKED SALMON WRAP

R 150.00

Smoked Salmon, Capers, Crème Fraiche, Rocket, Cucumber & Red Onion with Side Salad/ Fries

GRILLED BEEF SIRLOIN BAGUETTE

R 155.00

Beef Sirloin, Onion Jam, Lettuce, Tomato, Mustard Mayo with Side Salad/ Fries

VENISON CARPACCIO

R 155.00

Venison Carpaccio with Baby Tomatoes, Rocket, Parmesan Shavings, Balsamic Onion Jam served with Artisan Bread

BURGERS – R 175

Grass fed beef burger served on a sesame seed bun with all the trimmings and fries (150g)Optional: Cheese

Venison Burger served on a sesame seed bun with all the trimmings and fries (150g)

Optional: Cheese

SALADS

Served with Artisan bread

SMOKED SALMON SALAD

R 125.00

Salmon, Feta, Cucumber, Red Onion & Rocket
Extra Virgin Olive Oil Balsamic Reduction

BLACK FOREST HAM SALAD

R 125.00

Black Forest Ham, Goats Chevre, Rosa Tomatoes, Cucumber, Red Onion, Lettuce & Honey Pecan Nuts
Balsamic Mustard Honey Dressing

SMOKED CHICKEN BREAST SALAD

R 125.00

Smoked Chicken, Pineapple, Cucumber, Rosa Tomatoes, Red Onion, Lettuce, Toasted Cashew Nuts
Mrs Balls Chutney Curry Dressing

CAPRESE SALAD

R 125.00

Mozzarella balls, Baby Tomatoes, Pine Nuts on a Bed of Rocket
Basil Pesto & Balsamic Reduction

