



The Restaurant  
**AT GABRIËLSKLOOF**

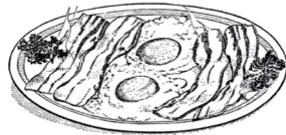
*Welcome.*

Please make yourself at home and take the time to delight in our slow-food approach to dining. We hope you enjoy your visit.

Frans & Mariaan Groenewald  
*Chef and owners,  
The Restaurant  
at Gabriëlskloof*



# *Breakfast*



ENGLISH BREAKFAST	R65
Bacon, two eggs and a grilled tomato, served with toast	
FARMER'S BREAKFAST	R95
Bacon, mushrooms, two eggs, homemade beef or pork sausage and grilled tomatoes, served with toast	
EGGS BENEDICT	R90
English muffin with gammon, two poached eggs and hollandaise	
EGGS ROYALE	R110
English muffin with smoked salmon, two poached eggs and hollandaise	
EGGS "GABRIËLSKLOOF"	R95
Roosterkoek with bobotie-mince, two poached eggs and hollandaise	
OMELETTES	
Bacon, mushrooms and cheese, served with toast	
QUINOA BOWL	R95
Quinoa with grilled tomatoes, mushrooms, kale and pesto with a poached egg on top	

CROISSANTS (ALLOW 12-15 MINS)

Cheese and preserves	R45
Scrambled eggs and bacon	R80
Scrambled eggs and smoked salmon	R110

GREEK YOGHURT PANNA COTTA

R75

With fresh fruit, granola and orange syrup

MUSHROOM BRUSCHETTA

R85

Ciabatta with grilled mushrooms, dukkah & two poached eggs

PANCAKES

R65

Traditional pancakes with whipped cream, berry compote and lemon curd

LITTLE ONE'S BREAKFAST

R50

Egg-in-the-hole with bacon dippers

*\* We only use free-range bacon, cured by Richard Bosman*

*\* Our breakfast menu is available until 11h30 daily*



# *Lunch*



# *Starters*

TOMATO AND MOZZARELLA SALAD	R75
With basil oil and a smoked tomato cracker	
SALT-AND-PEPPER CALAMARI	R85
Pickled fennel, rocket, Parmesan and saffron mayo	
KUDU CARPACCIO	R75
With red pepper puree and a smoked cheese crisp	
BONE MARROW	R85
With salsa verde, chorizo and dukkah on roosterkoek	
DUCK LIVER TERRINE	R75
Orange Mosbolletjie melba, roasted beetroot, beetroot chutney	

# *Mains*

GRILLED STEAK (300G)	R160
With marrow butter, “fat” chips and a pickled salad with artichoke, sundried tomatoes and olives	
LINE FISH	R160
Confit potatoes, pickled ginger and miso mayo	
CRISPY PORK BELLY	R160
Cauliflower puree, roasted cauliflower, steamed greens	
CONFIT DUCK	R160
Couscous salad, carrot & honey hummus, feta cream	
FALAFEL	R145
With carrot hummus, tomato salsa, quinoa and tzatziki	

# Deli menu

## Burgers

\*Served with shoestring fries and a side salad

\*All burger patties are homemade and 200g

HAMBURGER R95

Classic, with all the trimmings

Add Bacon jam & Camembert +R20

THE ULTIMATE BURGER R135

Rump & bone marrow burger with red wine reduction, smoked cheese and tomato relish

PULLED PORK BURGER R95

Smoked, pulled pork with pickled fennel & mustard mayo

## Salads

GREEK SALAD R90

Tomato, olives, feta & cucumber, with olive oil/lemon & oregano

GRILLED CHICKEN SALAD R105

Citrus marinated chicken strips on baby salad leaves

CALAMARI CAESAR SALAD R115

S&P-crusted calamari, Cos lettuce, Caesar dressing and mosbolletjie croutons

## Platters

\*Served with salad, preserves & bread

COLD MEAT R110

Parma ham, chorizo, salami and rare roast beef

CHEESE R105

Gorgonzola, Camembert, Leyden and Gruberg

MEAT & CHEESE

Selection of Cold meats and cheeses, with our delicious artichoke, sundried tomato & olive salad

For one R125

For two R225

## \*NEW\* SMALL PLATES

Meat & Cheese R125

Carrot hummus R40

Fishcakes R45

Caprese salad R40

Falafel with tzatziki R45

Salt-and-pepper calamari R85

Pulled pork taco R50

Mini burger R55

Truffle mayo fries R40

# *Dessert*

- CHOCOLATE & OLIVE OIL MOUSSE R80  
With Raspberry gel and homemade marshmallow
- WHITE CHOCOLATE CRÈME BRÛLÉE R80  
With a ginger biscuit crust and macerated strawberries
- PEPPERMINT CRISP ICE CREAM SANDWICH R75  
With chocolate crumbs and salted caramel
- ORANGE AND ALMOND CAKE R70  
With orange preserve and crème fraiche
- HOMEMADE ICE CREAM R25/scoop  
Please ask your waiter about our latest flavour crazes.  
*We also have optional sauces (add R10) to choose from -  
Chocolate OR Salted caramel*
- CHEESE PLATE R85  
Selection of cheeses with homemade preserves & water biscuits



# *Drinks*



## *Cold*

Selection of other juices	R18
Apple-/Grapetizer / Bos Ice Tea	R26
Selection of soft drinks	R18/R22
Fitch & Leedes mixers	R15
Rock Shandy	R35
Mineral Water ( <i>still/sparkling</i> )	
Small	R15
Large	R28
Milkshakes	
Small	R22
Large	R30
Iced Coffee shake	R30

## *Hot*

Café Americano	R24
Café Latte /Cappuccino	R26
Café Mocha	R28
Espresso	
Single	R22
Double	R30
Filter Coffee/ Decaf	R20
Refill	R15
Hot Chocolate	R28

## *Spirits & Beers*

Castle light, Windhoek (Lager, Draught)	R28	Hennessy Cognac   Grappa	R30
Heineken, Savanna Light/Dry	R30	Gin, Vodka, Bells, Brandy	R20
Walkerbay Brewery Lager	R38	Inverroche Amber Gin	R32
Greyton Old Potter's Brewhouse ( <i>Indian Pale Ale, Saison, Pale Ale, Amber Ale</i> )	R38	Jameson Whiskey	R32
		Irish Coffee   Don Pedro	R40

## *Other available Wines*

CRYSTALLUM		ANYSBOS	
Agnes Chardonnay	R235	Grenache Noir	R235
Peter Max Pinot Noir	R255	"Dis Dit" Chenin Blanc,	R255
		Rousanne, Grenache Blanc	

# Gabriëlskloof Wine List

All Gabriëlskloof wines are sold at cellar door price plus R15 service charge per bottle.

White wines, Bubbly & Sweet

- ESTATE RANGE: ROSEBUD (*Shiraz/Viognier*) R35 | R95  
Papaya, rose and melon are apparent with spicy red fruit.
- ESTATE RANGE: SAUVIGNON BLANC R40 | R110  
Cut grass, kiwi fruit, blackcurrant and hints of citrus.
- ESTATE RANGE: CHENIN BLANC R40 | R125  
Quince preserve with pear drops, lemon and fresh apple flavours.
- LANDSCAPE SERIES: MAGDALENA (*Sauvignon Blanc/old vine Semillon*) R305  
Layered bouquet of blackcurrant, lime flower, and almonds in the background.
- LANDSCAPE SERIES: ELODIE (*old vine Chenin Blanc*) R305  
Citrus pith and white floral notes settle into layers of almond, dried pineapple.
- LIMITED RELEASE: MADAME LUCY'S MCC R305  
Delicious classic Methode Cap Classique made from Chardonnay.
- LIMITED RELEASE: BROKEN STEM LATE HARVEST R45 | R225  
Turkish apricots and candied orange peel, with lingering notes of Fynbos honey.

Red wines

- ESTATE RANGE: "THE BLEND" (*CS, CF, Malbec, Petit Verdot*) R45 | R135  
Typical cigar box, blackcurrant and dark chocolate.
- ESTATE RANGE: SYRAH R45 | R135  
White pepper with violets and blackcurrant flavours with vanilla spice.
- LANDSCAPE SERIES: CABERNET FRANC R390  
Tobacco leaf and plum leading into an elegant, refined palate with fine tannins.
- LANDSCAPE SERIES: SYRAH ON SHALE R390  
Plush and spicy showing dark red fruit, fynbos and tapenade on the nose.
- LANDSCAPE SERIES: SYRAH ON SANDSTONE R390  
Savoury, with black olive, white pepper and violets lifting from the glass.

