



RHEBOKSKLOOF
WINE ESTATE

BREAKFAST

09h00 – 11h30

Morning Glory

layers of low-fat bulgarian yoghurt,
fynbos honey drizzle,
crunchy muesli & fresh fruit

55

Omelette

3 Egg or Egg White

filled with herbs & mature cheddar

35

additional toppings

ham/bacon/tomato/peppers/onion

feta/spinach/olives/mushrooms

10

smoked salmon

20

French Toast

bacon, berry compote, citrus cream cheese
& maple syrup of course...

65

Eggs Benedict or Eggs Onassis

gypsy ham or smoked salmon,
poached eggs on an english muffin
& home-made hollandaise sauce

68

The Kloof Breakfast

bacon, mushrooms, rosa tomatoes,
beef chipolatas & choice of eggs,
small fruit juice, toast & preserves

82

LUNCH

11h30 – 16h00

SOMETHING LIGHT

Soup du Jour (V)

45

Pan-Seared Patagonian Squid

chilli, ginger & dhania

65

Summer Prawn Canvass

crisp fried panko prawns, avocado purée
& tropical fruit salsa

85

Biltong & Blue Cheese Salad

avocado & quince vinaigrette

80

Caprese Salad (V)

buffalo mozzarella, sun-blushed
tomatoes, basil & aged balsamic reduction

65

The Rhebok Platter

local cheeses, cold meats, spreads,
preserves & pickles

105

We proudly support our local farmers & only use SASSI approved seafood.

We harvest herbs from our own garden.



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MORE FILLING

Spinach & Ricotta Ravioli

sage butter & toasted pine nuts
95

The Rhebok Gourmet Burger

200 gram homemade beef patty,
avocado purée, emmental, bacon,
red onion marmalade on toasted ciabatta
95

Grilled Linefish

SASSI* approved linefish,
saffron-seafood risotto
85/120

Blackened Chicken Breast

asian rice vermicelli noodle stir-fry
85/115

Slow Roast Pork Belly

red cabbage & plum compote,
ginger, chardonnay & spekboom sauce
85/135

Rolled Loin of Lamb

pistachio farce, pepper-berry jus,
warm salad of bacon, bulgur & spinach
85/135

Chargrilled Matured Rump

potato wedges & seasonal vegetables
200g – 125 300g – 145

Add Gourmet Sauce – 20

green peppercorn/mushroom
garlic cream/red wine jus/blue cheese

Add Side Salad – 25

SWEET RESOLVE

Dame Blanche

vanilla ice cream
& dark chocolate ganache
35

Rose Crème Brûlée

brownie trail, dark chocolate ganache
& summer berries
50

Cupid's Kiss

feather-light raspberry mousse
& vanilla mascarpone
45

Summer Fruit Vacherin

crisp meringue nest, vanilla ice cream
& summer fruit
45

Belgian Dark Chocolate & Hazelnut Heaven

flourless 70% belgian dark chocolate cake,
pinotage ripple ice cream
& black cherry preserve
55

Winelands Cheese Platter

selection of local cheeses,
preserves, fruits, nuts & crackers
95

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