

LIGHT MEALS

- BREAD BOARD** 58
selection of homemade artisanal breads, infused butter, dips & spreads
- SOUP DU JOUR** 58
Please ask your waitron
- GNOCCHI ROMANO** 65 / 105
traditional gnocchi, wilted spinach, wild mushrooms, roasted cherry tomatoes, toasted flaked almonds, grated parmesan & sage noisette
Recommended with Cellar Selection Chenin Blanc 2015
- WARM BUTTERNUT & GOAT'S CHEESE SALAD** 95
roasted butternut spears, crispy goat's cheese balls, watercress, toasted pumpkin seeds, grilled oranges, olives & balsamic reduction
Recommended with Vineyard Selection Pinotage 2014
- PARMESAN CHICKEN CAESAR SALAD** 85
cos lettuce, crumbed parmesan chicken strips, roasted cherry tomatoes, crispy bacon bits, croutons, soft poached egg & caesar dressing
Recommended with Vineyard Selection Chardonnay 2014
- MEDITERRANEAN VENISON SALAD** 110
roasted mediterranean vegetables, toasted cashew nuts, rocket, baby potatoes with zesty mint crème fraiche, olive & rosemary dressing
Recommended with Cellar Selection Flatrock Red 2014
- HAKE & CHIPS** 110
beer-battered hake, fries, garden salad & tartar sauce
Recommended with Cellar Selection Sauvignon Blanc 2016
- RHEBOK PLATTER** 155
selection of 3 local cheeses, preserves, gypsy ham, salami, olives, gherkins, homemade fruit chutney & crackers

BURGERS

ALL BURGERS ARE HOMEMADE,
SERVED WITH FRIES & ONION RINGS

THE RHEBOK GOURMET BURGER	98
100% beef patty, mustard mayo, mature cheddar, gherkins & rocket	
TWO BIRDS ONE BUN BURGER	90
double stacked grilled BBQ chicken breast, tangy mayo, peppadew, tomato, guacamole & rocket	
THE NOTORIOUS P.I.G. BURGER	125
100% beef patty, topped with chilli, mozzarella, mature cheddar & deboned bbq pork rib, mustard mayo & gherkins	

MAINS

SLOW ROASTED PORK BELLY	145
mustard mash, braised red cabbage, poached baby pear, sweet potato ribbons & apple sauce	
Recommended with Rhebokskloof Vineyard Selection Pinotage 2014	
STUFFED CHICKEN SUPREME	135
baby potatoes, seasonal vegetables & béarnaise sauce	
Recommended with Rhebokskloof Vineyard Selection Chardonnay 2014	
CHEF'S CUT OF THE DAY	155
chef's selection, french fries & jus	
Recommended with Rhebokskloof Cellar Selection Cabernet Sauvignon/Shiraz 2014	
LINEFISH OF THE DAY	SQ
Please ask your waitron	
Recommended with Rhebokskloof Cellar Selection Chenin Blanc 2015	
RED WINE BRAISED LAMB SHANK	185
biltong mash, baby root veg & salsa verde	
Recommended with Rhebokskloof Vineyard Selection Shiraz 2013	



ON THE SIDE

GARDEN SALAD	30
FRENCH FRIES	35
GRILLED VEGETABLES	40
BEER BATTERED ONION RINGS	20

DESSERT

WARM DARK CHOCOLATE DECADENCE salted butterscotch, caramelised cashews & vanilla ice cream	65
BAKED VANILLA CHEESECAKE seasonal fruit coulis	60
AMARETTO CRÈME BRÛLÉE almond biscotti	50
CROISSANT BREAD & BUTTER PUDDING anglaise & crushed pistachios	55
DAME BLANCHE 3 scoops vanilla ice-cream & dark chocolate sauce	45
TRIO OF FRESH SUMMER SORBETS mango, lemon, mixed berry	65
CHEESE BOARD selection of 5 local cheeses, preserves, homemade fruit chutney & crackers	125

BREAKFAST

08h30 – 11h00

THE RHEBOK BREAKFAST	85
2 eggs, streaky bacon, boerewors chipolatas, grilled tomato, brown mushrooms, toast & jam	
THE RHEBOKKIE BREAKFAST	45
1 egg, streaky bacon, beef chipolata, grilled tomato, toast & jam	
3 EGG OMELETTE	30
with cheddar.	
FILLINGS	
tomato / onion / cheddar / mozzarella	10
ham / bacon / spinach / mushrooms	15
EGGS BENEDICT	85
streaky bacon & 2 poached eggs on an english muffin with hollandaise sauce & rocket	
EGGS ONASSIS	105
smoked salmon & 2 poached eggs on an english muffin with hollandaise sauce & rocket	
FRENCH TOAST	75
streaky bacon, maple syrup, crème fraiche & berries	
SCONES	
(Scones are baked on order. Please allow 20 minutes.)	45
2 scones, jam, cheese & whipped cream	
HEALTH BREAKFAST	45
homemade granola, bulgarian yoghurt, berries, compote & honey	

