



# RHEBOKSKLOOF

WINE ESTATE

## PLATTER

Each platter will have complimentary farm butter and breads to start.

Can't decide? Have a bit of everything!

470 per platter serving two guests

Additional butter and breads

Farm butter	20g	3
Focaccia	100g	6
Lavash	100g	6
Medley of olives	50g	20
Smoked olives	50g	20
Onion marmalade	50g	10
Homemade chutney	50g	10
Pickled Baby Veg	50g	10
Mustard	30g	10
Hummus	50g	20
Moroccan Olive Paste	30g	25
Mediterranean Olive Paste	30g	25
Dalewood Camembert	25g	20
Goats Chevin	25g	20
Cremalat gorgonzola	25g	20
Ryan Boon Droewors	70g	35
Ryan Boon Biltong	50g	40

We support our local artisans.

Please ask your waiter which artisan's charcuterie products we have available today.

Salami	50g	40
Prosciutto	50g	45
Coppa	50g	45
Beef pastrami	50g	40

## TABLE ENTREES

Bowl of marinated Chrisna's olives	40
Crudités with horseradish cream	45
3 cheese, corn, coriander and chili arancini with smoked tomato relish	50
Kapokbos focaccia and biltong pate	55
Short rib beef croquettes with smoked aioli	65
Franschoek trout croquettes with lemon aioli	65



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**STARTER**

Baby gem salad with Huguenot cheese crumble, anchovy dressing and gruyere shavings <b>vegetarian option: no anchovy in dressing</b>	78
Mason farm organic winter herb salad with pickled heirloom beetroot, goat's chevin and toasted walnut nasturtium pesto (V)	80
Farm bowl with cold smoked Franschhoek trout avocado, winter radishes, citrus herbed quinoa and micro salad <b>vegan option: swop trout for extra avo</b>	135
Creamy Rhebokskloof Chenin Blanc steamed west coast mussels with airdried bread	115

**MAIN COURSE**

Mediterranean vegetable bowl and tomato ragout (V)	135
Shiitake and wild garlic risotto with truffle infused butter, Klein river gruyere and crispy onions	155
Pan seared Franschhoek trout, grilled baby leeks, spring onion baby potatoes and confit tomato	185
Camembert stuffed quail wrapped in bacon with honey roasted roots and parsnip puree	190
Pork Porchetta, buttered green beans, crispy onions and gremolata	155
Karoo lamb rack with braised barley, winter roots and honeyed rooibos jus	190
Seared beef rib eye with bone marrow crust, Rhebokskloof shiraz poached egg, seared king oysters, wild rosemary dauphinoise and bordelaise sauce	265

**DESSERT**

70% dark chocolate flourless chocolate cake	55
Lemon grass panna cotta with seasonal poached fruits	65
Moro Gelato, traditional Italian ice cream	65
Local farm cheese board, homemade preserve and crisp bread	75



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**CHILDREN MENU**  
**(under the ages of 12)**

Grilled cheeseburger with hand cut fries and tomato sauce	60
Cape hake fish fingers with winter veggies	55
Good old macaroni and cheese	50
Crispy chicken nuggets with crispy hand cut fries	60
Vanilla ice cream and chocolate sauce	30
Milkshakes strawberry or chocolate	27