

COLD DRINKS

Sodas <i>Coke, Coke Zero, Fanta, Cream Soda, Sprite</i>	30	Still or Sparkling Mineral Water	25 Sml 45 Lrg
500 ml Sir Fruit Juice	35	Cordials <i>Lime, Kola Tonic, Passion Fruit</i>	15
Ice Tea	30	Milkshakes <i>Vanilla, Strawberry, Chocolate, Bubblegum, Coffee</i>	35 Sml 55 Lrg

NON-ALCOHOLIC

Devils Peak 0%, Savanna 0%,	40	BT Sign, Rock Shandy <i>With or without bitters</i>	55
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HOT DRINKS

Americano, Decaf	35	Cappuccino, Flat White	
Double/Single Espresso	15 <i>per shot</i>	Red Cappuccino, Red Latte	
A selection of teas	35	Ice Coffee, Cortado	38
Babycino	20	Latte, Dirty Chai Latte, Mochaccino	45
Milk alternative: Almond Milk	10	Chai Latte, Hot Chocolate	55

BEER/CIDER

Castle Lite, Heineken	40	Rhebokskloof Craft Lager Beer 500ml Draft	60
Hunters Dry, Savanna Dry	45		

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Bombay Sapphire	35	Musgrave Pink Gin, Six Dogs Blue Gin, Clemengold, African Botanicals	55
Inverochre Amber Raspberry Blush	60		

BRANDY / COGNAC

Klipdrift Premium, KWV 5 year old	35	Remy Martin VSOP Cognac	65
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VODKA

Absolut Vodka, Caramel Vodka	35	Ciroc, Grey Goose	45
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WHISKEY

Jameson Irish Whiskey, Jack Daniels	40	Johnnie Walker Black	45
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RUM

Havana Club Anejo Blanco Rum, Kraken Black Spiced Rum			45
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GRAPPA

XO Tripple Three , Dalla Cia Premium			70
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TEQUILA

Jose Cuervo Silver/Gold	35	Don Julio	55
Patron XO Cafe	45		

OTHER

Amarula Kailua	30	Jagermeister Orange & Ginger Nectar	30
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THE RHEBOK MENU



Choose between our starters, mains and desserts.

2-course | 385
Regrettably, no sharing is allowed. 3-course | 550

Allergies: (G) Gluten | (N) nuts | (L) lactose | (F) fish | (SF) shellfish

LITTLE BUCK MENU

SERVED THROUGHOUT THE DAY

Egg on toast <i>Little buck's preferred kind of toasted bread with two scrambled eggs.</i>	50	Little buck burger and hand-cut fries	95
Add bacon	20	Mac&Cheese	75
Add boerewors	45	Chicken strips and hand-cut fries	95
Add pork banger	45	Margherita	65
Waffle with bacon and syrup <i>Delicious waffle with crispy bacon, and maple syrup.</i>	65	Bacon and cheese pizza	75
Waffle, ice cream and 100's & 1000's	70	Bacon and pineapple pizza	75
Ice cream and chocolate sauce or 100's & 1000's	35	Handcut chips	45
Las Paletas lollies in various flavours <i>Vegan flavours / 45 ea</i>	40		
Milkshake <i>Chocolate, Strawberry, Vanilla and Bubblegum</i>	35 small 55 large		

BREAKFAST

SERVED FROM 08:30 AM - 11:00 AM

Rhebok farm breakfast <i>Bacon, potato rosti, two fried eggs, boerewors or pork banger, sautéed mushrooms, and grilled tomato. Served with 2 slices of toast and butter.</i>	150	Health bowl <i>Greek yogurt topped with homemade granola, goji berries, roasted coconut shavings and a medley of berries. Sprinkled with toasted nuts and seeds all drizzled with honey.</i>	85
Smoked Salmon <i>Smoked Salmon trout, two pouched eggs on sourdough and hollandaise sauce.</i>	135	Waffle Combinations <i>Homemade waffle topped with one of the following: Maple syrup, caramelised apple, whipped cream and sprinkled with cinnamon. Medley of strawberries, gooseberries, blackberries, blueberries, and redcurrants with whipped cream. Crispy bacon, grilled banana and maple syrup.</i>	85 85 75
Breakfast bun <i>Pan fried egg, cheddar cheese, a pork banger, and brown sauce on a buttered toasted sesame bun.</i>	95		

PIZZA

SERVED FROM 10 AM - 16:00 PM

Add R45 for a gluten-free base.

Garlic Pizza	85	Black Marble Hill <i>Bacon and Pineapple</i>	135
Margherita <i>Homemade tomato sauce, fior de latte, and basil.</i>	115	St Martin prosciutto <i>Brie, prosciutto, caramelised onion, pecorino and fresh rocket.</i>	170
Vegetarian <i>Harissa paste, kalamata olives, mushrooms, peppers, red onion, and cherry tomatoes. ADD...</i>	130	The Rhebok <i>Biltong, cream cheese, coriander, biltong spice avocado, and feta.</i>	185
Chorizo	25	Flatrock <i>Barbeque chicken, caramelised onion, mushroom, and feta.</i>	155
Chicken	25		
Feta	20		
St Felix classic <i>Bacon, feta, and avocado.</i>	155		

CLAIM YOUR COMPLIMENTARY PIZZA

Buy a case of 12 bottles from our Rhebokskloof or Black Marble Hill range and get a complimentary pizza to enjoy today at the restaurant or take home.

STARTERS

SERVED FROM 12 AM - 16 PM

Beef Tagliata <i>Sliced beef fillet cooked to perfection, laid on a bed of peppery rocket leaves, topped with shavings of Parmesan cheese, and vibrant cherry tomatoes, drizzled with extra virgin olive oil.</i>	165	Spicy Swiss Chard Salad <i>A warm salad featuring vibrant Swiss chard, tangy achar, fluffy quinoa, creamy avocado, spicy chilli, and decadent ricotta cheese.</i>	155
Prawn & Chorizo Risotto <i>Togarashi spiced prawn and spicy chorizo with a creamy risotto topped with Parmesan Cheese.</i>	165	Soup of the Day <i>A tantalizing and comforting creation crafted fresh daily. Please ask your server for today's delicious blend of flavours.</i>	85
Salt & Pepper Squid <i>Crispy fried Cantonese-style squid seasoned with a delicate blend of salt and pepper, served with a side of homemade aioli dipping sauce.</i>	115	Starter	85
		Main	145

MAINS

SERVED FROM 12 AM - 16 PM

Braised Beef Pappardelle <i>Tenderly braised beef brisket braided with wide pappardelle pasta, smothered in a savoury Romesco sauce for a rich and satisfying winter dish.</i>	170	Pan-seared Linefish <i>Pan-seared linefish accompanied by flavourful mussels, tender baby marrow and potato gratin.</i>	265
Rolled Lamb Shoulder <i>Succulent lamb shoulder served on velvety parmesan mash and accompanied by crunchy parsnip chips.</i>	235	Chicken Biryani <i>Tender chicken thighs in aromatic flavours of fragrant basmati rice, and blended spices of cumin, coriander, and fennel seeds with lentils. Served with a raita and tomato salsa.</i>	165
Rhebok Beef Burger <i>A delicious and satisfying beef burger made from high-quality beef served on a seeded bun. Topped with a creamy roast garlic aioli, crisp lettuce, ripe tomato slices, and melted cheddar cheese for a rich and savoury flavour. Served with a side of hand-cut fries for the perfect accompaniment.</i>	155	Charcuterie Board <i>An enticing selection of five locally cured meats, artisanal pickled vegetables, and accompaniments to indulge in. This delightful board includes tangy orange marmalade, rich onion marmalade, crispy sesame lavash, and d'épi bread for a satisfying crunch.</i>	165
Gnocchi <i>Savour the flavours of tender gnocchi served with savoury oyster mushrooms, delicate artichoke hearts, sun-dried tomatoes, and a creamy soubise sauce.</i>	185	Cheese Board <i>An exquisite selection of five locally sourced cheeses. Accompanied by a variety of pickled vegetables that complement the cheeses perfectly. Additionally, the cheese board includes tangy orange marmalade, rich onion marmalade, crispy sesame lavash, and d'épi bread for a delightful combination of flavors and textures.</i>	165

DESSERT

SERVED ALL DAY

Please enquire about our cake of the day from your waitron.		Malva doughnuts <i>Warm Malva doughnuts coated with a luscious creme anglaise.</i>	85
Ouma's Cheesecake <i>Indulge in Ouma's classic cheesecake served with a creamy scoop of vanilla ice cream for a perfect combination of flavours.</i>	85	Irish coffee <i>Made with Jameson Irish Whiskey.</i>	70
Dark Chocolate Tart <i>Decadent chocolate tart with an orange mousse, honeycomb and orange marmalade</i>	90	Las Paletas <i>A selection of homemade Columbian ice lollies. Exquisite vegan options are available.</i>	40

WINE LIST

Louis Roederer French Champagne **1800**

BLACK MARBLE HILL RANGE

Cap Classique **350**
Shortbread biscuits and delicious golden apple aromas serenade the nose; ripe yellow plum flavours, layered with notes of honey and toasted brioche, follow through on the palate. Long bready finish with a creamy mousse and persistent bubble.

Chardonnay **140 305**
The nose bursts with aromatics of lemon curd and orange blossoms. The palate is lit with bright and crisp acidity upon entry, revealing layers of ripe nartjie and kei apple. The mid-palate is a beautiful mix of citrus notes, fresh yellow lemon and orange marmalade with a creamy mouth-filling, layered with top notes of sweet baking spices. The wine finishes with pleasant lingering flavours of pressed lime leaves.

Syrah **160 420**
Ripe strawberry and black cherry are the cornerstones of this elegant Syrah. They underpin layers of white pepper, star anise, and jasmine that are prominent on every sip. Bright acidity and soft tannin complete the wine, and the finish is long floral and spicy.

RHEBOKSKLOOF RANGE

Chenin Blanc **80 118**
A wonderful bouquet of tropical and citrus fruit aromas on the nose with a subtle hint of orange blossom. The fruity orange aromas develop into luscious blood orange flavours and sweet ripe naartjie on the palate with a lingering note of orange sherbert. The mouthfeel is incredible as the wine explodes on your mid-palate and lingers on into a very long finish.

Chardonnay **85 135**
Ripe yellow lemon and lime aromas dominate the nose and follow through on the palate. A slight fynbos top note on the finish adds an extra level of intrigue, making you very curious for the next sip—lovely linear acidity from entry to finish.

Pinotage **95 155**
The alluring aromas of strawberries and ripe raspberries are prominent on both the nose and palate. The wine has a wonderfully elegant texture with soft lush tannin that seamlessly blends into the wonderfully dense explosion of fruit on the mid-palate. The opulent fruit is beautifully restrained by the bright and lively acidity which stands out on entry and lingers on to the long fruity finish.

Shiraz **95 155**
The wine has an inviting nose of cinnamon and white pepper layered with berries. Red fruit dominates the palate with an intriguing sweet and sour sensation of red plum and early ripening strawberry. The wine has a lovely punchy texture with grippy tannins and pointed acidity. It finishes where it starts with hints of cinnamon and white pepper which carry on long after the last sip.

The Rhebok **110 205**
A cluster of red and dark berries explodes out of the glass layered with spicy clove aromas. The palate is rich and opulent with cranberry and blackberry notes with a savoury top note of black olives and hints of sweet cardamom. The wine is firm but elegant with a velvety mouthfeel and grippy tannin on the finish.

FLATROCK RANGE

Sparkle NV **65 103**
Bursting with fresh summer fruit, white peach, and nectarine are prominent on both the nose and the palate. Soft mousse and well-rounded with just the right balance of sweetness keep it alluring and the right amount of acidity to keep it together.

Chenin Blanc **50 80**
Ripe yellow lemon and peach aromas burst out of the glass at first sniff and linger on. The fruity aromatics make it a lovely wine to sip on. The palate has a wonderful combination of zesty ripe yellow lemons and juicy nectarine with a creamy broad mid-palate with a bit of grip as the wine goes down. The citrus fruit flavours remain on your palate long after the last sip.

Pinotage **60 98**
On the nose, bright sun-ripened plum intertwines seamlessly with the deep, alluring notes of mulled black cherries. As it graces the palate, these vibrant fruit flavours find companionship in a delicate undertone of baking spice

Red **60 98**
The wine bursts with fresh red fruit initially with flavours of bright red plum and raspberry but develops on to the mid-palate to a much more broody mouth-filling black plum with strawberry jam highlights. The finish is bright and fresh, finishing with an aroma of dried raspberries and a distinct floral violet note.