



WEBERSBURG RESTAURANT

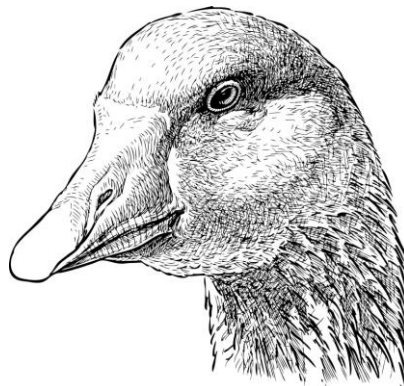
The farm originally named Groenerivier was established in 1693. Our elegant Cape Dutch homestead and historic cellar date back to 1786 with a winemaking history of over 230 years. Webersburg is situated on the slopes of the Helderberg Mountain and enjoys the benefits of cool sea breezes with exceptional decomposed granite soils.

We invite you to experience the finest Cape Dutch heritage in its most stylish and comfortable expression. We are passionate about bringing together all elements that create an unforgettable Cape Winelands experience.

From our seasonally inspired restaurant, private dining experiences, exclusive food and wine pairing, delightful high teas, relaxed picnics on our rolling lawns or let our chefs a tailor make your menu for your special occasion.

Enjoy seasonally inspired dishes and daily specials at Webersburg admiring our beautiful views.

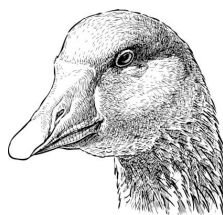
Please note that an automatic 10% gratuity will be added to your bill for tables of 8 pax or more



BREAKFAST

Served from 08:00 – 10:30

Farm Breakfast		120
Rashers of bacon, choice between a pork sausage or boerewors, mushrooms, fried tomato & your choice of fried/scrambled/poached or boiled eggs		
Croque Madame		120
8 hour slow roasted pork with whole grain mustard ciabatta sandwich smothered with a cheddar Béchamel sauce, topped with a fried egg		
Fried Banana Flapjacks		105
Freshly made with honey fried banana, crispy bacon & cream cheese		
Eggs Benedict		
Classic Eggs Benedict	- Spinach, lightly smoked ham on a toasted English muffin	110
Veggie Eggs	- Black mushroom, spinach, grilled tomatoes	100
Eggs Decadent	- Slow roasted beef brisket, caramelised onion & truffle	140
Egg Neptune	- Smoked trout, spinach & capers	145
Omelettes		
Full house omelette	- bacon, peppers, onion, tomato, cheddar cheese & mushrooms	100
Baby marrow ribbons, spinach, feta & cherry tomato (V)		90
Bacon, caramelised onion & brie cheese		100
Toasted Bacon Bagel		
With cream cheese, avocado and fluffy scrambled eggs & chives		130
Oats Porridge		65
Creamy oats porridge topped with caramelized cinnamon apple & a spoon of peanut butter		
<u>Kiddies Breakfast</u>		
Fried eggs & bacon		
2 eggs (scrambled/fried) with toast and 2 rashers of bacon or boerewors		65
French toast		
Kiddies French toast with golden syrup		65



STARTERS

Chef's Specialty Salad	95
An interesting salad with fresh ingredients - ask your waiter for today's specialty	
West Coast mussels	S-110 / M-185
Tossed in a creamy green curry sauce topped with spring onion served with toasted garlic ciabatta	
Pan fried Calamari steak strips	115
Served with a crunchy salad, mango & sweet soy dressing topped with tempura nori sheets	
Jalapeno Poppers 4 per portion	
Baked in our pizza oven and served with a creamy spring onion dip	
- Cremonzola & fig filled wrapped in streaky bacon	95
- (V) Cremonzola & fig filled topped with a sundried tomato, basil & olive salsa	90

MAIN COURSES

Falafel burger (V)	145
Chickpea and herb patty, topped with tzatziki, pickled cucumber, tahini dressing and red onion served on a ciabatta bun, Rosa tomato slices and sweet potato chips	
Chicken Parmesan Burger	160
Parmesan crusted chicken burger topped with rocket, cherry tomato, crispy bacon and a zesty parmesan, herb mayonnaise served on a ciabatta bun and crispy chips	
The Shobi Burger	165
Fragrant ground beef brisket and venison patty topped with melted brie, zesty guacamole and a tomato salsa served on a ciabatta bun and crispy chips	
Tagliatelle Pasta Verde	165
Creamy basil pesto sauce tossed with baby marrow, green pepper, baby spinach, long stem broccoli topped with fior de latte & fresh rocket	
- Add Chicken	40
- Add Bacon	30
Spaghetti Bacon Carbonara	165
Tossed with parmesan, black pepper and egg topped with parmesan crisps and candied bacon	



Smoked pickled Aubergine (V)	155
Served on a spiced garlic yoghurt with toasted ciabatta bread topped with rocket	
Lamb Ribs	200
Slow roasted lamb ribs in a smoked rooibos pomegranate basting served with crispy baby potatoes and kale & mint pesto	
Steak of the Day	
<i>Grilled to perfection & served with chips or side salad topped with a set garlic and herb butter & crispy onion rings</i>	
200 g Fillet	320
300 g Sirloin	285
Truffle mushroom sauce	35
Brandied green peppercorn sauce	35
Classic Béarnaise sauce	35
Fresh Line Fish of the Day	195
Harissa pan fried line fish served on creamy mash, buttery leeks and baby marrow topped with crispy leeks and a creamy coconut Beurre Blanc	
Crispy Teriyaki Pork Belly	225
Served with sweet potato mash, wasabi & pea puree, pak choy & a miso caramel jus	



WOOD FIRED PIZZA

Focaccia	75
Garlic, rosemary & feta served with a side of creamy tzatziki	
Margarita	155
Fior de latte, fresh tomato, basil pesto and fresh basil	
Webersburg Rock Star	165
Bacon, caramelized onion, banana, feta	
Little Italy	170
Aubergine, artichoke, feta, olives, sundried tomato and avocado	
The Big Event	185
Slow roasted beef brisket, crispy onion rings, red pepper, blue cheese, BBQ mayonnaise and rocket	
The Boss' Pizza	185
Brie, fig, Parma ham, garlic, avocado and rocket	
Moroccan Lamb	190
Spiced lamb mince, hummus, cream cheese topped with cucumber ribbons & rocket	
The Nutty Chicken	180
Grilled chicken, peppers, red onion topped with a green curry peanut satay sauce, fresh coriander and a sweet soy reduction	
Smokey Regina	180
Wild mushroom, gypsy ham, smoky cheese sauce & topped with Stanford shavings	
Accounted For	190
Salami, olives, brie, caramelized onion and avocado	
Chef Special Pizza	195
Roasted chicken, feta, peppadew, spinach, parmesan cheese, jalapeno and avocado	
<ul style="list-style-type: none">• Add anchovies• Add extra avocado• Gluten free bases available• Vegan cheese	<ul style="list-style-type: none">35303545



SOMETHING SWEET

Double Chocolate Brownie	65
Served with fresh berries & caramel ice-cream	
Summer Berry Pavlova	65
Served with fresh berries, berry compote & rose ice-cream	
Coconut Cheese Cake	70
With a mango panna cotta layer, white chocolate glaze and served with thyme ice-cream	
Dark Chocolate and Coffee Tort	65
Served with burnt orange ice-cream	
Cheese Board	160
Local cheeses served with fig reserve & home-made biscuits	

KIDDIES MENU

Margarita Pizza	65
Add 2 toppings	25
- Ham	
- Pineapple	
- Mushroom	
- Bacon	
- Banana	
Ham and Mushroom Linguine Pasta	65
Cheesy Beef or Chicken burger with chips	70
Spaghetti Bolognese Pasta	65
Crispy Chicken Strips with Chips	65
Small Milkshakes	45
Vanilla, Strawberry, Chocolate or Banana	
Soda Float	35
Kiddies Ice Cream Cone	28



BEVERAGES

COLD DRINKS

Still Water 1L	40	Ginger Ale	20
Sparkling Water 1L	40	Fanta Orange	20
Coke	20	Creame Soda / Sparberry	20
Coke Light	20		
Coke Zero	20		
Dry Lemon	20	Peach Ice Tea	25
Lemonade	20	Lemon Ice Tea	25
Soda	20	Milkshake	55
Tonic Water	20	Don Pedro	60

BEERS & CIDERS

Castle Lager	30
Castle Lite	35
Windhoek Draft	45
Heineken	35
Windhoek Lager	30
Black Label	30
Savannah Light	30
Savannah Dry	30
Hunter's Dry	30

HOT DRINKS

Espresso	18
Double Espresso	25
Flat White	30
Americano	30
Decaf Americano	30
Caffé Latté	40
Cappuccino	38
Decaf Cappuccino	40
Chai Latté	40
Rooibos Cappuccino	40
Hot Chocolate	45
Ceylon / Rooibos Tea	22



WINE LIST

METHODE CAP CLASSIQUE

Bottle/glass

Webersburg Méthode Cap Classique Brut

250

A lively expression of delicate richness & freshness with a seductive Palate of honey, fresh apple blossoms with great depth of rich fine mousse on the finish

Webersburg Méthode Cap Classique Brut Rosé

250

A pure sensual extravagant rosy pink fusing with an intense fragrant Bouquet of red cherries & dried strawberry, perfectly balanced with fresh exotic flavours, seamless elegance and minerality on the finish

WHITE & ROSE WINE

Bottle/glass

Webersburg Sauvignon Blanc

160 /60

Tropical fruit explosions of quince and pineapple with underlying hints of floral fynbos & thyme.

Fresh & fruity throughout the palate towards an elegant fresh finish.

Webersburg Rosé

160/60

Made from 100% Shiraz grapes makes for a very elegant fresh wine expressing the beautiful flavours that the wine has to show. Complements long Alfresco lunches and picnics

Please consult your waiter for the current vintages



WINE LIST

RED WINE

Bottle/glass

Webersburg Cabernet Sauvignon

275/ 75

Intense grippy tannins, dark opaque colour shows beautiful plum & black berry prominence. There are earthy tones that is influenced by the minerality of the dark granite from the Helderberg Mountain soil. Undertones of aniseed & red berries adds to the complexity finished off with a long lingering finish.

Webersburg Bastiaan Blend

275/75

A beautifully well-structured wine made from Cabernet, Merlot and Petit Verdot. The wine shows integrated velvety tannins, balanced acidity and layers of ripe red berry fruits with hints of earthy forest floor notes & with hints of cigar box, subtle oak and vanilla notes

Webersburg Shobi Reserve

495

Shobi means Glorious, which describes this elegant, deep complex and well balanced wine. After 30 Months maturation, we hand selected four of our best premium quality oak barrels to bottle our Shobi limited release wine.

Please consult your waiter for the current vintages

