



# WEBERSBURG RESTAURANT

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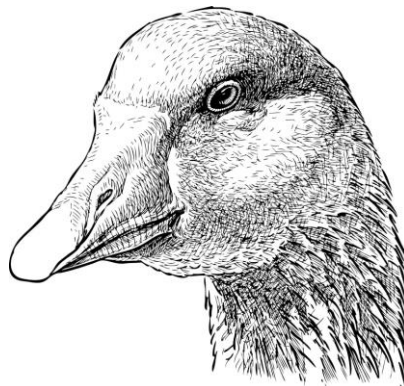
The farm originally named Groenerivier was established in 1693. Our elegant Cape Dutch homestead and historic cellar date back to 1786 with a winemaking history of over 230 years. Webersburg is situated on the slopes of the Helderberg Mountain and enjoys the benefits of cool sea breezes with exceptional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

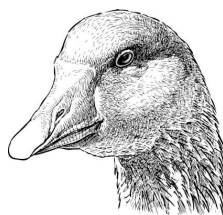
*Please note that an automatic 10% gratuity will be added to your bill for tables of 8 pax or more*



# BREAKFAST

Served from 08:00 – 10:30

<b>Farm Breakfast</b>		120
Rashers of bacon, choice between a pork sausage or boerewors, mushrooms, fried tomato & your choice of fried/scrambled/poached or boiled eggs		
<b>Croque Madame</b>		120
8 hour slow roasted pork with whole grain mustard ciabatta sandwich smothered with a cheddar Béchamel sauce, topped with a fried egg		
<b>Fried Banana Flapjacks</b>		105
Freshly made with honey fried banana, crispy bacon & cream cheese		
<b>Eggs Benedict</b>		
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
<b>Omelettes</b>		
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
<b>Toasted Bacon Bagel</b>		
With cream cheese, avocado and fluffy scrambled eggs & chives		130
<b>Oats Porridge</b>		65
Creamy oats porridge topped with caramelized cinnamon apple & a spoon of peanut butter		
<b><u>Kiddies Breakfast</u></b>		
<b>Fried eggs &amp; bacon</b>		
2 eggs (scrambled/fried) with toast and 2 rashers of bacon or boerewors		65
<b>French toast</b>		
Kiddies French toast with golden syrup		65



# STARTERS

<b>Chef's Specialty Salad</b>	95
An interesting salad with fresh ingredients - ask your waiter for today's specialty	
<b>West Coast mussels</b>	S-110 / M-185
Tossed in a creamy green curry sauce topped with spring onion served with toasted garlic ciabatta	
<b>Pan fried Calamari steak strips</b>	115
Served with a crunchy salad, mango & sweet soy dressing topped with tempura nori sheets	
<b>Jalapeno Poppers 4 per portion</b>	
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

<b>Falafel burger (V)</b>	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	
<b>Chicken Parmesan Burger</b>	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	
<b>The Shobi Burger</b>	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	
<b>Tagliatelle Pasta Verde</b>	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
<b>Spaghetti Bacon Carbonara</b>	165
Tossed with parmesan, black pepper and egg topped with parmesan crisps and candied bacon	



<b>Smoked pickled Aubergine (V)</b>	155
Served on a spiced garlic yoghurt with toasted ciabatta bread topped with rocket	
<b>Lamb Ribs</b>	200
Slow roasted lamb ribs in a smoked rooibos pomegranate basting served with crispy baby potatoes and kale & mint pesto	
<b>Steak of the Day</b>	
<i>Grilled to perfection &amp; served with chips or side salad topped with a set garlic and herb butter &amp; 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
<b>Fresh Line Fish of the Day</b>	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	
<b>Crispy Teriyaki Pork Belly</b>	225
Served with sweet potato mash, wasabi & pea puree, pak choy & a miso caramel jus	



# WOOD FIRED PIZZA

<b>Focaccia</b>	75
Garlic, rosemary & feta served with a side of creamy tzatziki	
<b>Margarita</b>	155
Fior de latte, fresh tomato, basil pesto and fresh basil	
<b>Webersburg Rock Star</b>	165
Bacon, caramelized onion, banana, feta	
<b>Little Italy</b>	170
Aubergine, artichoke, feta, olives, sundried tomato and avocado	
<b>The Big Event</b>	185
Slow roasted beef brisket, crispy onion rings, red pepper, blue cheese, BBQ mayonnaise and rocket	
<b>The Boss' Pizza</b>	185
Brie, fig, Parma ham, garlic, avocado and rocket	
<b>Moroccan Lamb</b>	190
Spiced lamb mince, hummus, cream cheese topped with cucumber ribbons & rocket	
<b>The Nutty Chicken</b>	180
Grilled chicken, peppers, red onion topped with a green curry peanut satay sauce, fresh coriander and a sweet soy reduction	
<b>Smokey Regina</b>	180
Wild mushroom, gypsy ham, smoky cheese sauce & topped with Stanford shavings	
<b>Accounted For</b>	190
Salami, olives, brie, caramelized onion and avocado	
<b>Chef Special Pizza</b>	195
Roasted chicken, feta, peppadew, spinach, parmesan cheese, jalapeno and avocado	
<ul style="list-style-type: none"><li>• Add anchovies</li><li>• Add extra avocado</li><li>• Gluten free bases available</li><li>• Vegan cheese</li></ul>	<ul style="list-style-type: none"><li>35</li><li>30</li><li>35</li><li>45</li></ul>



# SOMETHING SWEET

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

# KIDDIES MENU

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



# BEVERAGES

## COLD DRINKS

Still Water 1L	40	Ginger Ale	25
Sparkling Water 1L	40	Fanta Orange	32
Coke	32	Creme Soda / Sparberry	32
Coke Light / Zero	32	Appletiser	40
Sprite / Zero	32	Red Grapetiser	40
Dry Lemon	25	Peach Ice Tea	35
Lemonade	25	Lemon Ice Tea	35
Soda	25	Milkshake	55
Tonic Water	25	Don Pedro	60

## BEERS & CIDERS

Castle Lager	40
Castle Lite	45
Windhoek Lager / Draught	50
Heineken / Zero	42
Corona	45
Black Label	40
Savannah Dry / Light	45
Bacardi Breezer	45
Hunter's Dry / Gold	44

## 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*

