



WEBERSBURG RESTAURANT

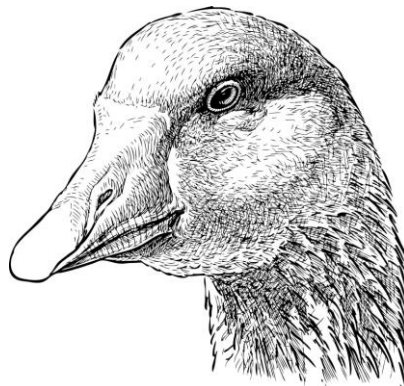
The farm originally named Groenerivier was established in 1693. Our elegant Cape Dutch homestead and historic cellar date back to 1786 with a winemaking history of over 230 years. Webersburg is situated on the slopes of the Helderberg Mountain and enjoys the benefits of cool sea breezes with exceptional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

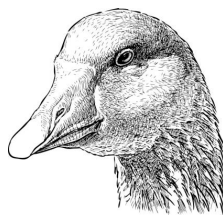
Please note that an automatic 10% gratuity will be added to your bill for tables of 8 pax or more



BREAKFAST

Served from 08:00 – 10:30

Farm Breakfast	125
Rashers of bacon, choice between a pork sausage or boerewors, mushrooms, fried tomato & your choice of fried/scrambled/poached or boiled eggs	
Croque Madame	130
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	110
Freshly made with honey fried banana, crispy bacon & cream cheese	
Eggs Benedict	
Classic Eggs Benedict	- Spinach, lightly smoked ham on a toasted English muffin 115
Veggie Eggs	- Black mushroom, spinach, grilled tomatoes 115
Eggs Decadent	- Slow roasted beef brisket, caramelised onion & truffle 145
Omelettes	
Full house omelette	- bacon, peppers, onion, tomato, cheddar cheese & mushrooms 125
Roasted cherry tomato, basil pesto, rocket & mozzarella cheese	(V) 95
Bacon, caramelised onion & brie cheese	100
Sourdough Toast	120
Home-baked sourdough topped with crushed avocado, crispy chickpeas, fresh cherry tomatoes, crispy bacon and a poached egg	
Oats Porridge	70
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 70	
French toast	
Kiddies French toast with golden syrup 65	



STARTERS

Chef's Specialty Salad	100
An interesting salad with fresh ingredients - ask your waiter for today's specialty	
West Coast mussels	S-115 / M-195
Tossed in a creamy white wine, roasted garlic, rosemary & parmesan sauce served with toasted garlic ciabatta	
Artichoke & Parmesan Tart	95
Baked in a flakey puff pastry topped with a cucumber ribbon & rocket salad	
Salt & Pepper Patagonian Squid	120
Served with a crunchy salad and pineapple chutney	
Jalapeno & Bacon Bites	98
With a smoked Gruyere cheese, served with a sour cream and chive dipping sauce	
Jalapeno Vegetarian Bites (V)	90
Stuffed with a trio of cheese & red pepper with a sour cream and chive dipping sauce	

MAIN COURSES

Falafel burger (V)	155
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	
Buttermilk Chicken Burger	165
Crispy fried chicken breast topped with cheddar cheese & gochujang mayonnaise served on a ciabatta bun with a cabbage slaw and crispy chips	
Pepper crusted Beef Burger	175
Fragrant ground beef patty topped with white cheddar cheese, crispy onions, BBQ mayonnaise served on a bun with lettuce, rosa tomato & crispy chips	
Tagliatelle Pasta Verde	180
Creamy basil pesto sauce tossed with baby marrow, green pepper, baby spinach, long stem broccoli topped with fior de latte & fresh rocket	
- Add Chicken	45
- Add Bacon	40



Herbed Potato Gnocchi	185
With thyme and garlic wild mushrooms, chorizo & parmesan mousse topped with crispy parmesan, olive oil and rocket	
Roasted Cauliflower (V)	165
Served with a red pepper pesto sauce, roasted red peppers served with fresh basil and sourdough crisps	
Lamb Ribs	260
Slow roasted lamb ribs in a smoked rooibos pomegranate basting served with creamy Mashed potato, crunchy herb salad with fresh peas and a green pea & 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	295
Truffle mushroom sauce	35
Madagascan green peppercorn sauce	35
Creamy blue cheese and rosemary sauce	35
Fresh Line Fish of the Day	230
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 Ginger Glazed Pork Belly	230
With roasted crushed butternut, spring onion & baby spinach salad topped with chargrilled apple, cucumber walnut & chilli salsa served with a miso caramel jus	



WOOD FIRED PIZZA

Focaccia	80
Garlic, rosemary & feta served with a side of creamy tzatziki	
Margarita	160
Fior de latte, fresh tomato, basil pesto and fresh basil	
Webersburg Rock Star	168
Bacon, caramelized onion, banana, feta	
Little Italy	180
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	190
Brie, fig, Parma ham, garlic, avocado and rocket	
Moroccan Lamb	185
Spiced lamb mince, hummus, cream cheese topped with cucumber ribbons & rocket	
The Nutty Chicken	185
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	200
Roasted chicken, feta, peppadew, spinach, parmesan cheese, jalapeno and avocado	
The Winelands Tapa	190
Chorizo, baby spinach, red onion, feta mousse, smoked paprika & red wine reduction	
Mediterranean Vegetarian	175
Pickled baby marrow, roasted butternut, sundried tomato, goat's cheese mousse with Spring onion and balsamic drizzle	
<ul style="list-style-type: none">• Add anchovies• Add extra avocado• Gluten free bases available• Vegan cheese	<ul style="list-style-type: none">35304045



SOMETHING SWEET

Double Chocolate Brownie	85
Served with fresh berries & caramel ice-cream	
Summer Berry Pavlova	75
Served with fresh berries, berry compote & rose ice-cream	
Lemon Meringue-style Baked Cheesecake	85
Topped with zesty lemon curd and fluffy meringue	
Dark Chocolate Fondant	85
Served with hazelnut ice-cream and honeycomb <i>(please allow at least 20 minutes for baking, deliciousness takes time)</i>	
Cheese Board	175
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	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

295

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

295

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

175 /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

175/60

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

295/ 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

295/75

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

595

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

