

WELCOME TO

Milkie's

RESTAURANT & GRILL

VANRHYNSDORP

Namaqua Lodge
22 Voortrekker street, Vanrhynsdorp, 8170

027 219 1633 ~ 027 219 1377
082 872 9999 ~ 084 705 6681

Breakfast Hours:

Monday – Friday: 07:00 – 10:00
Saturday – Sunday: 08:00 – 10:00

Lunch Hours:

Tuesday – Friday: 11:00 – 15:00
Saturday: 11:00 – 14:00
Sundays: Closed

Dinner Hours:

Monday – Saturday: 18:00 – 21:00
Sunday: 18:00 – 20:00

A 10% service fee will be charged to ALL tables of 8 people and more
No Split Bills – One Table One Bill



STARTERS

Crumbed Mushrooms – R 105

Crumbed mushrooms served with a side of tartar sauce

Calamari – R 115

Calamari strips prepared either deep-fried or pan-fried with a tartar sauce

Prawns – R 145

Succulent pan-fried prawns served with fresh slice of lemon

Mussels – R 115

Crumbed and deep-fried mussels served with a side of garlic butter

Chicken Wings – R 130

Chicken wings grilled with a sticky sweet basting or a hot Peri-Peri basting

Garlic Snails – R 115

Snails sauteed in a garlic butter and topped with melted cheese

Garlic, Feta & Herb Pita – R 105

Homemade Pita topped with garlic, feta and herbs

Beef Kebabs – R 110

Tender beef cuts grilled and basted, rounded off with green peppers and onions



SALADS

♥ Greek Salad – R 100

Green Salad served with olives, feta and salad dressing

Chicken Salad – R 130

Green Salad served with chicken, pineapple and salad dressing

Steak Salad – R 145

Green Salad served with grilled steak strips, sauteed mushrooms and glazed with balsamic reduction



FISH

All meals are served with your choice of the following sides:

~ Green Salad ~ Vegetables ~ Chips ~
~ Potato with sour cream or butter ~

Please specify how you would like your fish prepared:
~ Pan-Fried ~ Deep-Fried ~

Hake – R 135

A hake fillet served with tartar sauce, garlic or lemon butter and a side of your choice

Hake & Calamari – R 170

Hake and calamari served with tartar sauce, garlic or lemon butter and a side of your choice

Seafood Platter – R 250

Hake, calamari, mussels and prawns served with tartar sauce, garlic or lemon butter and a side of your choice

CHICKEN

All meals are served with your choice of the following sides:
~ Green Salad ~ Vegetables ~ Chips ~ Potato with sour cream or butter ~

Chicken Schnitzel – R 160

Crumbed chicken fillet served with a side of your choice

Cheddarmelt Chicken Schnitzel – R 190

Crumbed chicken fillet topped with cheese, served with mushroom sauce and a side of your choice

Chicken Cordon Bleu – R 150

*Chicken fillet stuffed with ham and cheese, deep-fried to perfection
Served with a sauce and a side of your choice*

Chicken Strips – R 175

*Chicken strips deep-fried and served with a side of your choice
served with a side of your choice*

Sticky Wings – R 200

Chicken wings grilled with either a sticky sweet basting or hot peri-peri basting, served with a side of your choice



BURGERS

All meals are served with your choice of the following sides:
~ Green Salad ~ Vegetables ~ Chips ~ Potato with sour cream or butter ~

Beef Burger – R 160

Homemade 250g beef patty served with a side of your choice

Hawaiian Burger – R 170

Homemade 250g beef patty topped with pineapple and served with a side of your choice

Chicken Burger – R 160

Chicken fillet crumbed or grilled served with a side of your choice

Bacon & Avo Burger – R 180

*Beef or Chicken burger topped with bacon and avo
Served with a side of your choice*

Full House Burger – R 200

*Beef or Chicken burger topped with bacon, cheese, mushrooms, avo and egg
Served with a side of your choice*

Prego Steak Burger – R 190

*150g Sirloin served on a burger topped with a delicious prego sauce
Served with a side of your choice*



BURGER TOP UPS

Add any of the following toppings on your burger and make it your own



Bacon – R 25

Feta – R 15

Mushrooms – R 15

Avo – R 15

Pineapple – R 15

Jalapenos – R 15

Cheddar Cheese – R 15

Mozzarella Cheese – R 15

Egg – R 15

THE ULTIMATE STEAK GUIDE



Blue

seared outside
ensure all edges are sealed.
100% red centre
internal temp: 10–29 C
should feel spongy with no resistance



Rare

seared outside
75% red centre
internal temp: 30–51 C
should feel soft and spongy with slight resistance



Medium Rare

seared outside
50% red centre
internal temp: 57–63 C
should feel fairly soft, fairly spongy and slightly springy



Medium

seared outside
25% red centre
internal temp: 63–68 C
should feel fairly firm and springy



Medium Well

slight hint of pink
internal temp: 72–77 C
should feel firm with a slight spring



Well Done

100% brown throughout
internal temp: 77 C +
should feel very firm and will spring back quickly

MEAT

All meals are served with your choice of the following sides:
~ Green Salad ~ Vegetables ~ Chips ~ Potato with sour cream or butter ~

Beef Schnitzel 250g – R 220

250g Beef crumbed and deep fried.

Rump 200g – R 170

A tender beef rump grilled to perfection. Perfect for the ladies.

Rump 400g – R 215

A tender beef rump grilled to perfection. For the hungry!

Sirloin 350g – R 205

A juicy beef sirloin grilled to perfection. For those looking for something extra.

Fillet 250g – R 215

Tender beef fillet grilled and basted. Our most tender cut.

T-Bone 500g – R 220

500g T-bone grilled and basted. Best of both worlds.

Ribeye 300g – R 250

Tender and juicy ribeye, grilled to perfection. For the meat connoisseur.

Surf & Turf – R 225

200g Beef rump and calamari served with tartar sauce.

Spare Ribs 350g – R 200

Pork ribs grilled and basted with our delicious basting sauce. No cutlery needed

Spare Ribs 750g – R 270

Our delicious ribs grilled and basted for the biggest of eaters. Enjoy it hungry!



PIZZA

Namakwalander – R 125

Bacon, Feta and Avo



Vegetarian – R 115

Mushrooms, Onions, Olives, Peppadew and topped with Avo

Regina – R 115

Ham and Mushrooms

Mexican – R 140

Mince, Green Peppers, Onions, Chillies and topped with Avo



Three Cheeses – R 125

Feta, Mozzarella & Cheddar Cheese

Rib – R 140

Deboned Spare Ribs, Onion, Peppadew and Pineapple

Hawaiian – R 115

Ham and Pineapple

Chicken – R 130

Chicken, Pineapple, Mushrooms and Peppadews

Meaty – R 150

Deboned Spare Ribs, Bacon, Salami, Onion, Mozzarella and Peppadew

Salami – R 120

Salami, Feta and Mozzarella

Pizza Toppings

Green Peppers - R10

Garlic - R10

Onion - R10

Olives - R 15

Mushrooms - R 15

Pepperdew - R 15

Jalapenos - R 15

Feta - R 15

Mozzarella - R 15

Chillies - R 15

Pineapple - R15

Avo - R15

Ham - R 25

Mince - R 25

Bacon - R 25

Chicken - R 25

Salami - R25

Rib - R30





SIDES

Chips – R 25

Onion Rings – R 25

Green Salad – R 30

Vegetables – R 30

Potato served with sour cream or butter – R 20

SAUCES

Sauce – R30

Sauces can be mixed to your choice

*Cheese
Mushrooms*

*Pepper
Peri-Peri
Prego*

*Garlic
Monkey Gland*



KIDDIES

Only served for children
12 years and younger

MAINS

- Beef Burger & Chips – R 90
- Chicken Burger & Chips – R 90
- Chicken Strips & Chips – R 85
- Margherita Pizza – R 75
- Hawaiian Pizza – R 85

DESSERTS

Milkshake – R 55

Choose your flavour:

~ Banana ~ Strawberry ~ Chocolate ~ Lime ~
~ Bubblegum ~ Vanilla ~

Deluxe Milkshake – R 65

Choose your flavour:

~ Bar One ~ Salted Caramel ~

Ice-Cream & Choc Sauce – R 45

DESSERTS

Ice-Cream with Chocolate Sauce – R 50

Vanilla ice-cream served with chocolate sauce

Ice-Cream with Wildberry Sauce – R 50

Vanilla ice-cream served with wildberry sauce

Malva Pudding – R 65

Toffee malva pudding served with ice-cream

Baked Chocolate Pudding – R 70

Chocolate mud pudding served with ice-cream

Salted Caramel Cheese Cake – R 80

Creamy cheese cake with buttery biscuit base topped with infused caramel topping

Milkshakes – R 60

Choose your flavour:

~ Banana ~ Strawberry ~ Chocolate ~ Lime ~
~ Bubblegum ~ Vanilla ~ Coffee ~

Deluxe Milkshake – R 70

Choose your flavour:

~ Bar One ~ Salted Caramel ~

Dom Pedro Single – R 60

Choose your flavour:

~ Kahlua ~ Amarula ~ Frangelico ~ Whiskey ~

Dom Pedro Double – R 70

Choose your flavour:

~ Kahlua ~ Amarula ~ Frangelico ~ Whiskey ~



HOT BEVERAGES

Single Espresso – R 15

Double Espresso – R 30

Black Coffee – R 20

White Coffee – R 20

Cappuccino – R 25

Mocha – R 25

Hot Chocolate – R 25

Five Roses Tea – R 20

Rooibos Tea – R 20

Instant Organic Rooibos Tea – R 30

Red Cappuccino – R 25



COLD BEVERAGES

Carmien Ice Tea – R30

~ Berry Hibiscus ~ Geranium Mint ~
~ Tangerine Grapefruit ~

Granadilla Twist – R 20

Coke – R 20

Coke Zero – R 20

Coke Lite – R 20

Sparberry – R 20

Creme Soda – R 20

Fanta Orange – R 20

Sprite – R 20

Sprite Zero – R 20

Powerade – R 25

~ Naartjie ~
~ Mountain Blast ~ Jagged Ice ~

Cappy – R 20

~ Breakfast Punch ~ Tropical ~
~ Orange ~ Apple ~

Appletizer – R 25

Grapetizer Red – R 25

Still Water 500ml – R 20

Sparkling Water 500ml – R 20

Rock Shandy – R 35

Red Bull – R 30

Lemonade – R 20

Ginger Ale – R 20

Soda Water – R 20

Dry Lemon – R20

Tonic Water – R 20

~ Pink ~ Indian ~



BEERS & CIDERS

Amstel Lager – R 25	Hunters Dry – R 30
Black Label – R 25	Hunters Gold – R 30
Castle Lager – R 25	Savanna Zero – R 30
Castle Lite – R 25	Savanna Lite – R 30
Heineken Zero – R 25	Savanna Dry – R 30
Heineken – R 25	Smirnoff Pine Twist – R 30
Heineken Silver – R25	Smirnoff Storm – R 30
Windhoek Lager – R 25	Smirnoff Spin – R 30
Windhoek Draught – R 30	Brutal Fruit – R 30
	Black Crown Gin & Dry Lemon– R 30
	Flying Fish – R 30



SHOTS

Jagermeister – R 25

Jagerbomb – R 110

4 x Jagermeisters served with Red Bull

Gold Tequila – R 30

Silver Tequila – R 30

Ponchos Coffee Tequila – R 30

La Voka Caramel – R 25

La Voka Chocolate – R 25

Libido – R 15

Apple Sours – R 15

Melktertjie – R 15

Springbokkie – R 25

Peppermint Liqueur & Amarula



COCKTAILS

Mojito – R 70

Rum, Mojito Syrup, Lime Juice & Soda Water

Tequila Sunrise – R 55

Tequila, Grenadine Syrup & Orange Juice

Purple Rain – R 55

Vodka, Blue Curacao, Grenadine, Lime Juice & Pineapple Juice

Cosmopolitan – R 65

Vodka, Watermelon Syrup, Triple Sec & Lime Juice

Pina Colada – R 65

Rum, Pina Colada Syrup, Lime Juice & Pineapple Juice

Strawberry Daiquiri – R 65

Rum, Strawberry Syrup & Lemon Juice

Strawberry Daiquiri Mocktail – R 50

Strawberry Syrup & Lemon Juice

Pina Colada Mocktail – R 50

Pina Colada Syrup, Lime Juice & Pineapple Juice



SPIRITS

Whiskey

J&B - R 20

Bells - R 20

Johnny Walker Red Label - R 25

Johnny Walker Black Label - R 35

Jack Daniels - R 30

Jack Daniels Honey - R 30

Jameson - R 30

Brandy

Olof Bergh - R 15

Klipdrift - R 15

Richelieu - R 18

Namaqua 5 Years - R 20

Rum

Captain Morgan Spice Gold - R 18

Red Heart Rum - R 20

Bacardi White Rum - R 25

Vodka

Smirnoff Vodka - R 15

Gin

Gordon's - R 20

Beefeater Original - R 25

Beefeater Pink - R 25

Beefeater Blood Orange - R 25

Liquers

Kahlua - R 25

Amarula - R 20

Frangelico - R 25

Chocolate Liqueur - R 20

Oude Meester Peppermint - R 20

Other

Malibu - R 20



NAMAQUA

WINES

Going since 1947, Namaqua Wines takes its name from the Namaqua West Coast region - an area famous for its unexploited coastal strip that is coloured with wild flowers during spring. According to the history books, the first documented sale of wine in the Namaqua West Coast region was penned by the French explorer Francois le Vaillant in the late 18th century.

Every grape variety is unique with their own traits and characteristics that some love while others dislike. We've crafted each cultivar to let it speak for itself.

The Namaqua West Coast has much to offer as a wine producing area: the soils are fertile, the climate is relatively mild thanks to the cool Atlantic ocean winds and the region has a low rainfall. For these reasons, our winemakers have decided to focus the cultivar range, using selected white and red varieties that shine under these winemaking conditions.

Sparkling Wine

B4 Play - R 90

The Bubbly that kick-starts any event to assure it turns out to be a great affair. Billions of tiny bubbles turn this fresh unique wine into a fizzy fantasy, perfect for any occasion. Just pop the cork, ignite the night and the rest will flow...

Grape Juice

Namaqua White - R 50

White sparkling grape juice.

Namaqua Red - R 50

Red sparkling grape juice.

White Wines

Namaqua Sweet White - R 70

With a gentle breeze from the nearby ocean to cool them down, the grapes are perfect for creating the affordable quality that our everyday drinking wines provide.

Namaqua Sauvignon Blanc - R 80

The perfect wine to pack in your picnic basket. Namaqua Sauvignon Blanc is brimming with notes of asparagus and freshly cut grass. This easy-drinking wine pairs well with light pasta dishes, mild cheeses, poultry and seafood.

Namaqua Chenin Blanc - R 80

A tongue-tingling classic with a fresh, tropical bouquet and well-balanced palate, hinting at citrus and guava. This medium-bodied wine pairs well with boboties, salads and quiche, or fish and shellfish.

Cape West Sandveld - R 150

A complex, fun blend of Chardonnay, Sauvignon Blanc and Chenin Blanc, each contributing to a harmonious melange of crisp fruit flavours. Lightly oaked, well-balanced with a lingering dry finish.

Rose Wines

Namaqua Sweet Rose - R 70

With a gentle breeze from the nearby ocean to cool them down, the grapes are perfect for creating the affordable quality that our everyday drinking wines provide.



NAMAQUA

WINES

Red Wines

Namaqua Merlot - R 80

A decadent, fruit-filled combination, hinting of red cherry and ripe mulberries with mild tannins to round off the flavours. Best enjoyed with red meat and hearty, tomato-based dishes, as well as a variety of desserts, for example, dark chocolate.

Namaqua Pinotage - R 80

South Africa's own unique varietal boasts a full-mouth flavour of plum and red berry, and hints of oak on the palate to create an enjoyable, smoky finish. Best enjoyed around a traditional "braaivleis vuur" with friends.

Namaqua Shiraz - R 80

With spicy aromas closely followed by a palate of dark berries, mouth-watering mocha and long vanilla finish, our full-bodied Shiraz is best enjoyed with red meats, poultry, sharp cheeses and hearty pasta dishes -also great with chips and salsa.

Cape West Stoneflower - R 150

Deep, dark ruby red colour. Lots of dark fruit, red berries, plums on the nose with hints of spice. Lingering aftertaste of dark, spicy chocolate flavours finishing with a soft, well-balanced tannin structure.

Cape West The Blend - R 150

Dark, deep purple-red colour. A very rare complex nose with nuances of spice, cloves, pepper, cedar, dark fruit, developing into hints of fresh violets. Lingering taste of salty, dark chocolate and infused cherries. The wine has a full-bodied mouthfeel, with smooth and silky tannin structure.

Dessert Wines

Namaqua Hanepoot Jerepigo - R 90 BTL - R 20 GLS

This hanepoot has a rich golden colour with a light green tint. a full-bodied, creamy taste with muscat and raisin

Namaqua White Muscadel - R 90 BTL - R 20 GLS

This Port has citrus aromas in this light straw coloured muscadel complements the bursting flavours of raisins and honey

Namaqua Red Muscadel - R 90 BTL - R 20 GLS

A perfectly sweet muscadel with its velvety red colour has lots of raisin and muscadel flavours

Namaqua Cape Ruby Port - R 90 BTL - R20 GLS

Black fruit, plums and mocha on the nose. Soft but firm tannin structure. Chocolate on finish with long aftertaste.





LUTZVILLE

VINEYARDS

Lutzville Vineyards, home of the Classic, Diamond and Francois Le Vaillant Collections. The secret behind the rich character, approachable style, juicy fruit and elegant structure of our wines lies in our unique location on the West Coast of South Africa. Fresh Atlantic morning breezes roll in and cool down the vineyards. The hot sunny days and crisp evenings result in large temperature differences between day and night. Matched with our ideal soils, these micro climates happily conspire to create the best growing conditions for our grapes – the perfect ingredients for our outstanding South African wines.

Classic Chenin Blanc – R 110

This is a voluptuous wine, filled with intricate flavours of peach, litchi and guava, backed by undertones of lime and passion-fruit. Well balanced, with good length and fruit flavours that carry through on the palate.

Classic Sauvignon Blanc – R 110

The Lutzville Vineyards Classic Collection Sauvignon Blanc shows a medley of herbaceous- and tropical flavours that lingers on the palate. Well balanced, medium-bodied, with a crisp, refreshing finish.

Classic Shiraz Rose – R 110

This bright, salmon-pink wine shows upfront aromas of strawberries, and candy floss, with hints of violets. The palate is elegant with a well-balanced acidity that leads to a creamy finish and a touch of residual freshness.

Diamond Collection Chardonnay – R 210

The Diamond Collection Chardonnay, rich in flavour and complexity, can be enjoyed with dishes such as grilled, seared or roast shellfish like lobster and scallops or roasted chicken with mushrooms and slow roast tomatoes.

Diamond Collection Sauvignon Blanc – R 210

A Complex wine, with concentrated aromas of asparagus and gooseberry, rounded by hints of green pea. This wine is well-structured, full in flavour, with a crisp and refreshing finish.

Sparkling Rose – R 150

This low in alcohol sparkling Rosé is made from Chenin Blanc and Pinotage grapes, with bursting aromas of ripe cherry, strawberries and rose petals. The vibrant red fruit aromas from the Pinotage is fully supported by the lingering citrus, orange blossom and creamy textured Chenin Blanc aromas. Alleviated by the zesty bubbles, this bright salmon coloured Rosé, invites everlasting friends to experience the uniqueness from our area.

Classic Natural Sweet Rose – R 100

The wine does have a bright salmon colour. Made from Chenin Blanc and Pinotage grapes, with aromas of cranberry and red cherry. The red fruit aromas from the Pinotage is fully supported by the Chenin Blanc's citrus and orange blossom and lingers on the palate.

Classic Natural Sweet White – R 100

Made from Chenin Blanc and Muscat grapes. This wine is low in alcohol with aromas of pear and gentle tropical fruit with subtle floral notes. The nose follows through on the palate with a good balance and refreshing finish

Diamond Collection Muscadel – R 130

An impressive floral perfume of citrus blossoms, with candied orange, apricots, and white peach, backed by some nuttiness on the nose. The palate is rich, thick textured and very flavourful. Great depth of fruit and excellent freshness with a lingering finish.





LUTZVILLE

VINEYARDS

Diamond Collection Cabernet Sauvignon – R 210

This elegant Cabernet Sauvignon shows fresh aromas of black fruit and graphite, backed by hints of cigar box. The palate bursts with berry freshness and fine tannins with a lingering aftertaste.

Diamond Collection Shiraz – R 210

The wine shows complexity with notes of dark berry fruit, aniseed, pepper and spice. Full bodied and intense with plenty of flavour and soft tannins, the finish is long and savoury.

Classic Merlot – R 110

Aromas of black cherry, mulberry, fresh herbs and a hint of fennel. The palate shows great fruit density, bright acidity and fine tannins with a smooth finish.

Classic Pinotage – R 110

A 'proudly South African' cultivar showing aromas of ripe cherry, raspberries and plum with vanilla and spicy undertones. This juicy and well-balanced wine rewards with an elegant mouthfeel and soft tannins.

Diamond Collection Ebenhaeser – R 210

Fresh aromas of black fruit, graphite and spice. Complimented by subtle notes of cedar and vanilla from wood maturation, with firm but elegant tannins and a lingering palate.

Francois Le Vailant Pinotage – R 330

The wine shows complexity with concentrated aromas of black cherry and plum, backed by spicy notes from oak maturation. The palate shows great fruit density and weight. An intense wine with expressive layers, well integrated with French oak tannins that continues with a luscious finish.





Klawer Wine Cellar's aim is to produce top-quality wines with this region's produce. With a wide variety of cultivars, they want to make each wine to perfection, although they make wine in bulk format.

They strive to make wine of top quality and use every possible technique to be as sustainable as possible. Each year varies depending on the rain, farming practices, ect. and therefore we need to be on top of our game from the vineyards to our wine-making process.

They are the gateway to the Olifants River Valley and offers a warm and friendly welcome to visitors. Just outside the town and a stone throw from the N7 route, the impressive facade of the Klawer Cellar

Chenin Blanc – R 80

Fresh, crispy with tropical aromas and a complex aftertaste. Enjoy well-chilled with fish, chicken or Malay curries

Villa Esposto Sauvignon Blanc – R 160

This wine embodies tropical aromas with green undertones. Skin contact prior to pressing, adds to the complexity and gives it a bolder taste.

Villa Esposto Rose – R 100

A dry rose with a delicate onion skin colour, scents of spice coated strawberry & vivid flavours of red cherry plum

Cabernet Sauvignon – R90

Ripe berry flavours with a well-balanced spicy palate. A smooth oak aroma adds to its complexity.

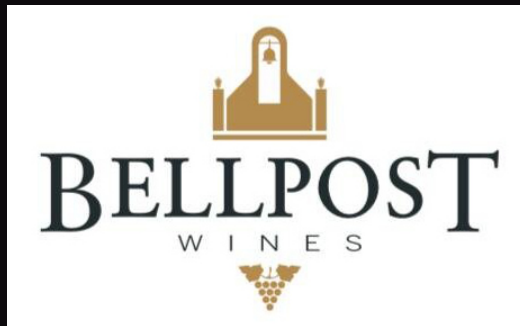
Michelle Sparkling Wine – R 110

Fresh, strawberry flavours with a pink hue which makes this perfect for ladies

African Ruby Rooibos Vermouth – R 150

A true South-African product infused with rooibos and buchu. Flavours of rooibos and muscat are complemented by a rich, textured mouth feel





Bellpost Wines are made in small batches on the West Coast between Vredendal and Lutzville on the banks of the Olifants River.

The vineyards are planted on soils ranging from loam in the river bed to red Karoo on the outskirts. The different cultivars are planted on the sites best suited according to slope and soil types. All the vineyards are trellised to accommodate the canopies during the growing season.

The range of wines consist of Chardonnay, C'est La Vie, Merlot, Ruby Cabernet and Shiraz.

Chardonnay Unwooded – R 110

Zesty lime aromas with golden delicious apple and ripe melon flavours. Well balanced and lively palate with a crisp after taste

C'est la Vie Wooded Chardonnay & Viognier – R 130

Aromas of ripe yellow apple and citrus blossom. White peach, creamy texture, lemon flavours with a stylish nutty finish on the palate

Shiraz – R 160

Roast coffee and spicy aromas, dark fruit, fine tannins with a long after finish

Merlot – R 140

Fragrant, rich red fruit, elegant with fine grained tannins





FRYER'S COVE

Bamboes Bay

Fryer's Cove is the only vineyard within the Bamboes Bay ward, which is also the smallest ward in South Africa. The vines of Fryer's Cove dot the hillside 500 meters from where the cold ocean throws its breakers against a rocky shore.

In 1985 an aspirant winemaker studying at the Elsenburg Agriculture College, holidayed in the Strandfontein area, and had a dream. He shared it with his (now) in-laws and 14 years later Fryer's Cove was born. Wynand Hamman was the student and his in-laws were Jan and Ponk van Zyl. In the 2000's the original Laubscher brothers were still farming the area and it was on a part of their farm that the Fryer's Cove vineyards were founded. Fryer's Cove was named after the first commercial farmer in the area, British settler Richard Fryer who entrenched a tradition of community investment in the area. The original Fryer build the first school in Strandfontein and today Fryer's Cove remains involved in school sponsorships and job creation efforts in the area.

Fryer's Cove have a distinct maritime flavour, hence their slogan:

"Forged of the earth, Tempered by the sea".

Fryer's Cove Grenache Cinsault – R 190

Our Grenache and Cinsault vineyards average around 20 years old and are planted close to the bracing, cold Atlantic which brings in the cooling air that, with careful nurture, can actually promote good health in the vineyards.

This wine will pair well with game or a meaty-style fish such as a tuna steak. Serve lightly chilled if paired with spicy foods.

Fryer's Cove Sauvignon Blanc – R 190

The aim of this wine was to create a Sauvignon Blanc with concentration and depth that elegantly expresses its terroir from the Cape West coastline.

Doringbay Pinot Noir Rose – R 140

We want you to crack a bottle, enjoy the deliciously inviting gentle strawberry fruits and a hint of the sea, backed up with a mouth-watering balanced dryness, that just slips down.



BREAKFAST

Please specify how you would like your eggs done:
~ Scrambled ~ Fried ~

Served with either white or brown bread

Bluebells – R 80

Two eggs, three rashers of streaky bacon, grilled tomato & toast

Leeubekkie – R 95

Two eggs, three rashers of streaky bacon, boerewors, grilled mushrooms, grilled tomato & toast

Bokhorinkie – R 110

Two eggs, three rashers of streaky bacon, boerewors, grilled mushrooms, grilled tomato, chips & toast

Viooltjie – R 100

*Omelette with toast and the following fillings:
~ Bacon ~ Mushrooms ~ Cheese ~ Tomato ~*



Suikerkelk – R 105

Fresh seasonal fruit enjoyed with yogurt and muesli mix

Botterblom – R 80

Two slices of bread dipped in a rich egg batter and fried, served with bacon and golden syrup



SANDWICHES

All toasted sandwiches are served with a portion of chips,
and served on either white or brown bread



Bababoudjie – R 70

Cheese



Sentkannetjie – R 75

Cheese & Tomato

Dobbelsteentjie – R 85

Bacon & Cheese

Krapogie – R 90

Bacon, Egg & Cheese

Vinger-&-Duimpie – R 75

Ham & Cheese

Kameelvoetjie – R 80

Ham, Cheese & Tomato

Kanniedood – R 80

Bacon, Avo, Feta & Mozzarella

