

EAGLEVLEI



## **Eaglevlei Restaurant Menu**

### **Salads:**

#### **Greek Salad**

Cherry tomatoes, feta cheese, olives, cucumber, carrots, onion rings and peppers on lettuce R45

#### **Chicken Salad**

Chicken, seasonal fruit, walnuts, cherry tomatoes, peppers, feta cheese and carrots R55

### **Starters:**

#### **Butternut Cappuccino**

Butternut soup served with an apple curry chutney foam and a fresh farm roll R26

**Main** R48

#### **Calamari**

Lightly battered calamari, mushroom and pecorino cheese risotto, chilli jam and oyster sauce with garden greens R58

**Main** R98

#### **Sub Sahara Carpaccio**

Springbok Carpaccio, melba toast and biltong mousse served with pecorino cheese and Pinotage sorbet R65

#### **Prawn Starter**

Citrus risotto topped with curry battered prawns and deep fried thai rice noodles served with chilli jam, sambucca cream sauce, cucumber and paw paw R65

#### **Biltong Flavours**

Cocktail biltong pie infused with shiraz, balsamic vinegar, strawberry jam served with red onion marmalade, walnut pesto, port ice-cream; biltong and blue cheese soup, biltong risotto served with fillet steak strip and peppadew puree R65

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## **Mains:**

### **Bacon and Mushroom Quiche**

Served with a small salad and cheese straws R65

### **Topless Burger**

½ Bun, beef patty, tomato, herb tomato sauce,  
bacon, mushroom,  
cheddar cheese, French fries  
and a side salad R75

### **Fillet of Hake**

Lightly battered hake served with chips, a side salad,  
lemon and a honey mustard mayonnaise R70

### **Butter Chicken**

Chicken pieces in a spicy tomato  
based sauce served with a sweet potato and savoury rice R90

### **Pork Belly**

Served with cinnamon-honey infused butternut, plum sauce,  
caramelised onions, pan fried vegetables with a  
cashew nut mousse and apple sour ice-cream R95

### **De'Vine Potjie**

Oxtail, lamb neck and lamb knuckle potjie served with  
sweet potato and savoury rice R98

### **Eaglevlei Fillet**

200g Matured fillet of beef, cocktail mushroom and asparagus pie, served  
with red onion marmalade, mash potatoes,  
pan fried vegetables and a biltong-blue cheese  
or mushroom sauce R120

Tables of 8 persons or more are charged a 10% service charge.

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## **Tapas: (available from Wednesday – Saturday)**

### **Vegetarian Tapas**

Sweet potato chips, mushroom risotto, chilli jam, tomato salsa cocktail, blanched broccoli, mushroom and asparagus pie, butternut soup with apple curry chutney foam, potato-tomato-feta cheese salad R80

### **Cheese Tapas**

Fruit, fried halloumi cheese, olive spread, fig preserve, tomato salsa cocktail with mozzarella cheese kebab, biltong mousse croquettes, seared spiced orange preserve, blue cheese, camembert cheese, fig dolmades with mascarpone ice-cream, figs with goat cheese, white chocolate and goat cheese crème brulee, chilli jam, walnut pesto, fig preserve wafer, melba toast, pecorino cheese biscuits and cheddar cheese straws R140

### **Seafood Tapas**

Citrus risotto, topped with curry battered prawns, chilli jam, risotto cake with lightly battered hake, mushroom risotto with lightly battered calamari, chilli jam and oyster sauce R150

### **Flavour Sensation**

Ostrich fillet served with caramelised pineapple, peppadew puree, ginger foam; biltong mousse croquettes served with a tomato salsa cocktail. Fillet steak strips served with caramelised mushrooms, red onion marmalade and port ice-cream R155

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**Dessert:**

**Vanilla Ice-cream**

Served with a chocolate sauce R30

**Amarula Brulee Cheese Cake**

Served with coffee ice-cream R45

**Chocolate Cigars**

Melted chocolate and caramel wrapped in phyllo pastry, deep fried and served with chocolate sauce and vanilla-brazil nut ice-cream R45

**Ice-Cream Trio**

Cinnamon-honey with apple cubes,  
Turkish delight with pistachio nuts,  
Koek sister ice-cream R45

**Make Your own Ice-Cream Trio**

A choice of:

Chocolate, strawberry, peanut butter, Amarula, cinnamon honey,  
koeksister, turkish delight and vanilla ice-cream R45

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## **Breakfast:**

### **Carrot Muffin**

Served with cheddar cheese and preserves R30

### **Scone**

Served with cheese and preserves  
or cream and preserves R30

## **10am-12pm**

### **Vineyard Breakfast**

Cocktail biltong pie infused with shiraz, balsamic vinegar, strawberry jam served with red onion marmalade, walnut pesto, port ice-cream; scrambled eggs, biltong mouse croquettes served with tomato salsa cocktail R75

### **Her Majesty's Breakfast**

Scrambled or fried eggs, bacon, boerewors, mushrooms, tomato, toast and preserves R60

### **Continental Breakfast**

Scone and carrot muffin, salami, ham, cheddar cheese and preserves R55

### **African Breakfast**

100g Matured fillet steak, ostrich sausage, creamed corn, fresh fruit, scrambled or fried eggs R75

Please note that tables larger than 8 automatically are served scrambled eggs.  
Tables of 8 persons or more are charged a 10% service charge.

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## **Kids Menu:**

### **Kids Breakfast 10am-12pm**

1 Egg (scrambled or fried) bacon, boerewors  
fruit and toast R35

### **Cocktail Platter**

Cocktail hamburger and cocktail boerewors roll  
served with smiley face chips R35

### **Calamari Strips**

Served with smiley face chips R35

### **Toasties served with smiley face chips**

(White or whole wheat bread)

Tomato & Cheese

Smoked chicken mayo

Cheese & Ham

Plain cheese R30

### **Kiddies Hake**

Deep fried or oven baked hake fillet served with  
smiley face chips R30

### **Hamburger**

Cheese and bacon burger served with french fries R35

### **Marshmallow and Jelly Tot Ice-Cream**

Served with shortbread biscuit R28

### **Vineyard Clown**

Vanilla ice-cream, chocolate sauce and sponge cake R30

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## **WINE LIST:**

### **WHITE WINES**

#### **De Meye Chenin Blanc 2010**

Bounteous floral-honey attractions, lively and satisfying  
R90

#### **Eaglevlei Viognier 2009**

The wine has fresh pineapple and white peach flavours with a lovely mouth-feel and a lingering buttery aftertaste  
R100

#### **Villiera Sauvignon Blanc 2009**

The wine has a taste fresh grass, tropical fruits and lingering citrus after taste  
R110

#### **De Meye Chardonnay 2010** (un-wooded)

Tantalising aromas of citrus, passion fruit and pineapple characterise this wine  
R98

#### **Eaglevlei Pink 2009** (Pinotage Rosé)

Fresh strawberry and passion fruit scents on the nose and elegant creamy mineral flavours on the palate  
R80

### **RED WINES**

#### **Eaglevlei Pinotage 2007** (Silver Medal)

The nose has old clone farmyard style Pinotage flavours with undertones of mocha cherry chocolate  
R90

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## Red Wines cont.....

### **Eaglevei Shiraz 2007** (Silver Medal)

A full bodied red wine with spearmint and musk flavours  
R110

### **Eaglevei Cabernet Sauvignon 2007**

This ruby red wine has lovely ripe plums and sundried tobacco leaves on the nose with a bit of vanilla and cinnamon  
R95

### **De Meye Merlot 2008**

The wine has a rich complex of violet, hints of white chocolate and roasted coffee.  
R110

### **Eaglevei Special no7 Blend 2006** (Cabernet Sauvignon, Merlot, Shiraz, Pinotage)

A well balanced red blend with layers of black fruit and Belgium chocolate  
R60

### **Eaglevei Red Affair 2007** (Cabernet Sauvignon, Merlot, Shiraz, Pinotage)

The wines were made and aged separately and blended to make this wine elegant but fruity  
R85

## **White Wine Per Glass**

Eaglevei Rosé 2009	R22
Eaglevei Muscat D'Alexandrie (per tot)	R14
Eaglevei Viognier 2009	R22
De Meye Chenin 2010	R18
De Meye Chardonnay 2010	R18
Villiera Sauvignon Blanc 2009	R22

## **Red Wine Per Glass**

Eaglevei Special No 7 Blend 2006	R18
Eaglevei The Red Affair 2007	R22
Eaglevei Shiraz 2007	R25
Eaglevei Cabernet Sauvignon 2007	R25
Eaglevei Pinotage 2007	R25
De Meye Merlot 2008	R25



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## Sparkling Wine (per bottle)

JC le Roux Le Domaine	R90
Villiera Traditional Brut	R125
Eaglevei MCC Sparkling Wine	R110

## Brandy

Klipdrift	R10
Richelieu	R10
Bertram's	R12
Uitkyk 10 Year (Pot Distilled)	R20

## Whiskey

Bells	R17
J&B	R15
Jameson	R17
Johnny Walker Black Label	R20

## Beers, Spirits & Coolers

Castle, Amstel, Black Label, Windhoek Lager, Windhoek Light,	R16
Heineken & Miller's	R20
Savanna: Dry or Light	R18
Gin, Southern Comfort, Vodka	R15
Grappa	R18
Amarula, Sherry, Port, Kaluha	R15
Frangelica	R15
Jaggermeister	R18
Tequila	R17
Rock Shandy	R17

## Other Beverages:

### Cold Drinks

Mineral Water 750ml	R21
Mineral Water 250ml	R12
Orange, Mango, Apple Juice large	R15
Small Juices	R10

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## Soft Drinks (340ml)

Coke, Coke Light, Fanta Orange, Fanta Grape, Sprite, Cream Soda, Tab	R11
Grapetiser, Appletiser	R15
Peach Ice Tea, Lemon Ice Tea	R15

## Soft Drinks (200ml)

Tonic, Lemonade, Ginger Ale, Bitter Lemon, Coke	R 8
Lime Cordial, Passion Fruit, Kola Tonic	R 5

## Milkshakes

Amarula, Peanut butter, Coffee, Vanilla, Strawberry, Chocolate	R15
Kiddies Milkshake (same flavours)	R10

## Dom Pedro's

Amarula Ice-Cream with Amarula single/double	R25/R28
Vanilla Ice-Cream with Whiskey single/double	R25/R30

## Coffees

Filter Coffee	R14
Single Espresso	R12
Double Espresso	R16
Cappuccino	R16
Café Latte	R18
Cold Espresso with Amarula Ice-Cream	R18
Speciality Coffees single/double	R25/30

## Teas

Ceylon, Earl Grey, Rooibos	R13
Hot Chocolate	R15
Hot Chocolate with marshmallows	R18