

SALAD AND LITE MEALS

NORWEGIAN SMOKED SALMON AND PRAWN SALAD 109

Norwegian smoked salmon served with pan fried prawn tails, horseradish pesto, avocado slices and a lime and coriander dressing

CHEF'S CHOICE - CHENIN BLANC

PASTA SALAD WITH AVOCADO AND PRAWNS 90

Sesame seeds, prawn tails, avocado and farfalle pasta. Served with a tangy mayo dressing

CHEF'S CHOICE - CHARDONNAY

SALT AND PEPPER SQUID 79

Served with wasabi mayonnaise, pickled ginger and deep fried squid heads

CHEF'S CHOICE - SAUVIGNON BLANC

STEAK SALAD 109

200-Gram sirloin flame grilled and sliced. Served with a avocado, red onion and cherry tomato salad

CHEF'S CHOICE - SHIRAZ

SPRINGBOK CARPACCIO 90

Paper thin sliced venison with deep fried capers, pecorino shavings, red onion and a ginger and lemon syrup

CHEF'S CHOICE - CHILLED PINOT NOIR

🍷 GREEK SALAD 69

Traditional Greek salad with feta cheese, peppers, onion, olives and cherry tomato

CHEF'S CHOICE - SAUVIGNON BLANC

CAPRESE SALAD 69

Ripe tomato and mozzarella slices with extra virgin olive oil, fresh basil and basil pesto

CHEF'S CHOICE - CHILLED PINOTAGE

SPICY SALSA STYLE CHICKEN WINGS 80

Spicy wings, deep fried and served with fries and Mozambican peri-peri sauce

CHEF'S CHOICE - RUM AND COLA

SPICY CAJUN CHICKEN SALAD 80

Pan fried chicken strips with Cajun spices, avocado, peppers and cherry tomatoes

CHEF'S CHOICE - CHENIN BLANC



MAIN MEALS

SPICY CHICKEN AND PRAWN CURRY 109

Cape Malay style curry with prawn tails and chicken strips. Served with fragrant rice and sambals

CHEF'S CHOICE - CHARDONNAY

FISH AND CHIPS 90

Hake, deep fried with homemade beer batter, served with tartar sauce, fries and salad

CHEF'S CHOICE - SAUVIGNON BLANC

LINE FISH - YELLOW TAIL 109

Pan fried and served with fragrant rice and a creamy seafood bisque

CHEFS CHOICE - CHARDONNAY

HP LEMON AND CHILI CALAMARI 90

Calamari tubes, pan fried with butter, lemon and chili. Served with fries and deep fried beer batter squid heads

CHEF'S CHOICE - GRENACHE NOIR

V TAGLIATELLE PASTA 90

Pasta smothered with a creamy mushroom and white truffle oil sauce. Topped with pecorino shavings and fresh basil

CHEF'S CHOICE - PINOT NOIR

Gf GNOCCHI PRIMAVERA 90

Gluten free potato Gnocchi with roasted baby vegetables, pecorino shavings and extra virgin olive oil

CHEF'S CHOICE - MALBEC

HOT GRILLED BABY CHICKEN 109

Whole baby bird grilled with either hot Mozambican peri-peri sauce or lemon and herb spices. Served with lemon wedges and fries

CHEF'S CHOICE - CHENIN BLANC

CHICKEN SCHNITZEL 99

Two crumbed chicken fillets, served with crispy potato wedges and a creamy mushroom sauce.

CHEF'S CHOICE - ALE



MAIN MEALS

BEEF RIB EYE STEAK 169

300-gram - Served with your choice of fries, potato wedges or sweet potato fries and a creamy mushroom sauce

CHEF'S CHOICE - SHIRAZ

BEEF SIRLOIN 129

250-gram - Served with your choice of fries, potato wedges or sweet potato fries and a pepper sauce

CHEF'S CHOICE - MERLOT

BEEF RUMP 139

300 gram - Served with your choice of fries, potato wedges or sweet potato fries and a pepper sauce

CHEF'S CHOICE - JUICY RED BLEND

CARPETBAGGER FILLET R 189

250 gram Beef fillet filled with smoked oysters and matured cheddar cheese. Served with potato wedges and a creamy mushroom sauce

CHEF'S CHOICE - CAPE BLEND

SPICY DEBONED PORK NECK 99

250 -Gram deboned pork neck, served with sweet potato fries and a ginger, soya and sweet chili jus

CHEF'S CHOICE - CINSAULT

CLUB SANDWICH 99

Triple deck sandwich with streaky bacon, lettuce, tomato, grilled chicken breast and creamy mayonnaise. Served with fries

CHEF'S CHOICE - SHIRAZ

SGC BEEF BURGER 90

160-gram pure beef burger with cheddar cheese, streaky bacon and fresh avocado slices. Served with fries

CHEF'S CHOICE - WEISS BEER



STELLENBOSCH
1904

PIZZA

All our pizzas are made in a wood fired oven with mozzarella, extra virgin olive oil, garlic and oregano. Gluten free base available.

REGINA	109	🍷 VEGETARIAN	109
Gypsy ham and mushrooms CHEF'S CHOICE - PETIT VERDOT		Feta, olives, peppadews, spinach, mushrooms and fresh avocado slices CHEF'S CHOICE - PINOT NOIR	
🍷 CARBONARA	109	SICILIAN PIZZA	109
Parmesan, eggs, chili and bacon CHEF'S CHOICE - WEISS BEER		Chorizo, bacon, onions and fresh avocado slices CHEF'S CHOICE - PINOTAGE	
🍷 MARGHERITA	75	SPICY THE HOT FOWL	109
Tomato and fresh basil CHEF'S CHOICE - CAPE BLEND		Cajun chicken, feta, bacon, peppadews and fresh avocado CHEF'S CHOICE - CHENIN BLANC	
🍷 ROMANA	109	HAWAIIAN	109
Anchovy fillets, chili, olives and capers CHEF'S CHOICE - SLIGHTLY SWEET PINK WINE		Pineapple, Gypsy ham, peppers and mushrooms. CHEF'S CHOICE - PINOT NOIR	
SARDA	109	🍷 MEXICAN	109
Salami, mushrooms, olives and grated pecorino cheese CHEF'S CHOICE - GRENACHE		Ground beef, chili, peppers and onion CHEF'S CHOICE - SHIRAZ	
🍷 GAMBERI	109	CAPRICCIOSA	109
Prawn tails, chili, sundried tomatoes and fresh basil CHEF'S CHOICE - CHENIN BLANC		Artichokes, Gypsy ham, mushrooms and olives CHEF'S CHOICE - PINOT NOIR	
SGC	109		
Streaky bacon, feta and fresh avocado slices. CHEF'S CHOICE - CABERNET			



DESSERT

VANILLA ICE CREAM & CHOCOLATE SAUCE 39

Three scoops of vanilla ice cream with dark chocolate sauce

CHOCOLATE BROWNIES 59

Served with chocolate sauce

KIDS MENU

Kids 12 years and under

CHEESE BURGER AND FRIES 55

Beef burger topped with cheddar cheese and served with fries

PIZZA 55

Margherita pizza with gypsy ham

FRANKFURTER HOT DOG 55

Chicken sausage with fries and cherry tomatoes

 GLUTEN FREE POTATO GNOCCHI 40

Served with melted cheddar

BROCCOLI, CHICKEN & CHEESE BOWL 55

Steamed broccoli with grilled chicken strips and melted cheddar cheese

CHICKEN NUGGETS AND FRIES 45

Deep fried nuggets and shoestring fries

MILKSHAKES 35

Chocolate, Strawberry, Bubblegum or Lime



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