

Haskell Vineyards, Annandale Road Stellenbosch  
P.O. Box 12766, Die Boord, Stellenbosch  
www.haskellvineyards.com



#### Something for Breakfast...

- \* **Health breakfast**  
Granola Bar served with yoghurt, fresh fruit, roasted nuts and honey
- \* **Mielie Pap**  
Creamy mielie pap with caramelized roasted nuts and honey
- \* **Eggs Benedict**  
Toasted English muffin, poached egg, bacon jam and truffle hollandaise
- \* **Avocado and Hummus Toast**  
Toasted ciabatta, avocado puree, chunky hummus, soft boiled egg and dukkah topping
- \* **Bread Basket**  
Freshly baked breads with butter, jam, honey and cheese

– R85.00pp

\* Additional eggs are R15 each

**Something cold...**

- **Ostrich Tartare**  
*with bacon & parmesan soil, herb ciabatta crisps and pickled mustard aioli*
- **Villiera Brut Rose' Marinated Cucumber**  
*with fennel bulb, grilled courgette, dill labneh and herb oil.*
- **Pear, Walnut & Gorgonzola Salad**  
*with mixed greens, toasted walnuts, Packham pear, gorgonzola and a sherry vinegar dressing*

**Something hot...**

- **Parmesan Risotto**  
*with pan fried longstem broccoli, pickled broccoli stem, macadamia nut crumble, basil pesto and basil chips*
- **Potato Gnocchi**  
*with truffled honey, mushrooms, mature gruyere, burnt butter and toasted pumpkin seeds*
- **Beef Fillet**  
*with tempura vegetable, pickled onion, onion crisps and bearnaise*
- **Rolled Pork Belly**  
*with textures of granny smith apple, quince and garlic puree, lager jus and pork crackling*
- **Abalobi pan-fried Fish**  
*With a prawn croquette, Dombeya Chardonnay beurre blanc, prawn chip, reduction and oil.*

***Something sweet...with a delicious glass of bubbly or whatever you feel will make you happy !***

- **Plum Frangipane Tart**  
with crème fraiche
- **Schokolade Knödel – Austrian Chocolate Dumpling**  
Sweet - spiced breadcrumb coated Chocolate Choux pastry dumpling
- **Cardamom Bayleaf Shortbread and Preserved Quince “Mille Feuille”**  
with crème patissiere
- **Mokato Espresso Crème Brulee**  
With Valrhona 70% dark chocolate and hazelnut biscotti

**Cheese and Charcuterie Board**

**R210.00**

**2 PLATES – R 205.00pp**

**3 PLATES – R 295.00pp**

**4 PLATES – R 385.00pp**

**Midweek Special- Wed to Fri**

**R205.00pp**

**R255.00pp**

**R299.00pp**

***Any additional plates – R 95.00 per plate***

***Please note that for groups of 5 guests and more the same amount of plates must be selected.***

***A 12% service fee will be added to tables of 8 and more.***

***Midweek special cannot be used in conjunction with Entertainer or used on public holidays.***