



**HARVEST**  
**GRILL & WINE**

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# APPETISERS

## **SPICY SHRIMP 77**

Pan-fried on a bed of rice

## **CHICKEN LIVERS 56**

Lightly grilled in peri-peri and finished with cream

## **SNAILS 65**

Drenched in creamy white wine garlic sauce and sprinkled with cheese

## **BLACK MUSHROOMS 66**

Grilled black mushrooms topped with creamed spinach and smothered with cheddar cheese

## **CALAMARI 70**

Grilled in lemon and butter OR deep-fried

## **CLASSIC WINGS 75**

Served dry or tossed in your choice of sauce

TRADITIONAL: Mild, medium, hot or honey garlic

SIGNATURE: Barbeque and Jack Daniels

BUTTER-BASTED: Cajun lime

## **SOUP OF THE DAY 54**

## **BILTONG SALAD 86**

Biltong with Danish feta, roasted peppers, finished with a herb and balsamic dressing

## **MIXED GREENS SALAD 60**

Mixed greens, cucumber, onion, tomato and carrots with a balsamic dressing

## **HONEY & SESAME COATED WARM CHICKEN SALAD 86**

Mixed greens, cucumber, red onion, tomato and carrots with a honey and mustard dressing

## **GREEK SALAD 70**

Traditional, served with olives and feta cheese

# SALADS

# AGED MEAT

All beef matured on our premises. Served with onion rings and a choice of the following: vegetables, baked potato, rice OR chips

<b>SIRLOIN</b> 250g 132	<b>FILLET</b> 250g 143
<b>RUMP</b> 200g 121 300g 143	<b>T-BONE</b> 350g 149 500g 182

## STEAK TOPPINGS

- BILTONG & AVO 38
- JALAPENO CHILLIES & PREGO 28
- PORTUGUESE CHICKEN LIVERS 28
- GARLIC & BLACKENED MUSHROOM 28
- HALLOUMI, TOMATO & CARAMELISED ONIONS WITH BASIL PESTO 35

MAINS

# FROM THE GRILL

Served with onion rings and a choice of one of the following: vegetables, baked potato, rice OR chips

- SPARE RIBS**  
Pork ribs with our secret basting  
300g 138  
600g 199

- LAMB LOIN CHOPS 198**  
400g with your choice of sauce

- CHARGRILLED CHICKEN 135**  
Half spatchcock chicken marinated and grilled with a lemon-herb OR prego sauce

- CHICKEN BREAST 115**  
Grilled chicken breast prepared with your choice of lemon-herb OR peri-peri

- MAPLE-GLAZED PORK CHOPS 125**  
300g grilled to perfection in a sweet maple glaze

# BURGERS

## CLASSIC BURGER 85

Choice of chicken OR beef  
garnished with lettuce, tomato,  
pickles and onion

## THE HARVEST GRILL BURGER 96

Choice of chicken OR beef topped  
with bacon, cheddar cheese, fried  
onions and a fried egg, garnished  
with lettuce, tomato and pickles

## SAUCY BURGER 90

A classic burger with a sauce  
of your choice

## STEAK ROLL 95

150g Sirloin garnished with lettuce,  
tomato, pickles and onions

## SAUCES 28

CREAMY MUSHROOM  
MIXED PEPPERCORN  
CREAMY GARLIC  
PERI-PERI  
MONKEYGLAND  
CHEESE TRIO  
CHEESE & MUSHROOM  
CHEESE & GARLIC  
PREGO

# VEGETARIAN

## MUSHROOM FETTUCCHINE ALFREDO 85

Fettuccine topped with a mushroom and blue cheese sauce

## VEGETABLE PLATTER 125

Baked potato, roast vegetables, mushroom sauce, veg spring rolls,  
creamed spinach, served with halloumi and sweet chilli sauce

## PENNE RATATOUILLE 85

Tomato-based stewed vegetables topped with parmesan

# SIDES

## CHIPS 29

## VEGETABLES OF THE DAY 29

## RICE 29

## ONION RINGS 29

## MOROGO SPINACH 29

Prepared with spring onions and tomato

## CREAMED SPINACH 29

Braised and finished in a creamy sauce

## MINI GREEK SALAD 29

## BAGUETTE 39

Baguette brushed with garlic butter, napolitana OR cheese

## BAGUETTE WITH BACON BITS 53



## GRILLED LINE FISH 143

Served with a lemon butter sauce

## FALKLAND CALAMARI 132

Grilled Cajun OR plain OR deep-fried and served with tartar sauce

## FISH AND CHIPS 98

Hake fillet fried golden brown in a beer batter, served with tartar sauce

## QUEEN PRAWNS 199

10 Queen prawns served with the favourite sauce trio: lemon butter, garlic butter, peri-peri

## HAKE AND PRAWN 132

Hake and 4 queen prawns

## NEPTUNE'S PLATTER 199

6 Queen prawns, calamari, 4 grilled mussels and portion of hake served with chips OR rice and the favourite sauce trio



# SEAFOOD

# HOUSE SPECIALITIES

## LAMB SHANK 199

Marinated, braised and slow-roasted in a red wine sauce

## HONEY AND MUSTARD FILLET 145

Stuffed with bacon and mushrooms and grilled to perfection, accompanied by a Dijon mustard and honey sauce

## PRAWN AND CHICKEN CURRY 145

Served with all the traditional accompaniments

## EISBEIN 135

Served the traditional way

## CHICKEN SCHNITZEL 110

Fillet crumbed and deep fried, served with lemon wedges and your choice of sauce

## FETTUCCINE ALFREDO 110

Fettuccine topped with a mushroom and blue cheese sauce. Choice of chicken OR bacon

## LAMB CURRY 158

Served with all the traditional accompaniments

# DESSERT

## VANILLA CRÈME BRÛLÉE 55

## ICE CREAM AND BAR ONE SAUCE 55

Rich vanilla ice cream covered with hot Bar One sauce

## MALVA PUDDING 55

Individual portions of traditional malva pudding, served with custard, cream OR ice cream

## CAKE OF THE DAY 55

# KIDDIES MENU

## BEEF BURGER 62

100% pure beef pattie, sesame bun and fries

## CHICKEN BURGER 62

Juicy chicken fillet, sesame bun and fries

## PIZZA 62

Cheese and tomato-topped pizza

## CHICKEN BITES 62

Crumbed chicken fillet nuggets served with a mayo dip and fries

## FISH BITES 62

Deep-fried hake nuggets served with a mayo dip and fries

## CHICKEN WINGS 62

Three full wings, BBQ basted and served with fries

OPTIONAL:

VEGGIES OF THE DAY INSTEAD OF FRIES



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**WINE**

# CHAMPAGNE

## VEUVE CLICQUOT YELLOW LABEL 1475

This non-vintage champagne is characterised by a fine, persistent bubble and delicate, well-defined floral and fruit fragrance flavour

# SPARKLING WINE

## JC LE ROUX LE DOMAINE 155

The first sparkling wine to offer both natural lightness and a delicious full taste, lighter in alcohol and kilojoules

## JC LE ROUX SAUVIGNON BLANC 155

Crisp and dry

## JC LE ROUX LE CHANSON 155

Full, fruity flavour with a rich, robust character

## JC LE ROUX LA FLEURETTE 155

A delightful melange of sweet, fruity flavours with hints of strawberry, plum and tropical fruit

# SAUVIGNON BLANC

## BRAMPTON 136

A crisp wine with characteristics of gooseberry, lychee and passion fruit

## DURBANVILLE HILLS 136

A full-bodied wine that dazzles, with a grassy bouquet

## ANCIENT EARTH BY BELLINGHAM 150

Brimming with tropical pineapple and passion fruit aromas

## DOUGLAS GREEN 124

Dry, bracing crispness on entry, followed by fresh tropical fruit intensity that is well integrated with a zesty acidity and a citrus fruit aftertaste

# CHARDONNAY

## BRAMPTON (UNOAKED) 141

Aromatic pear with hints of flowers and ginger spice

## BOSCHENDAL (UNWOODED) 205

A generous fruit bouquet

## VERGELEGEN 291

A burst of citrus, vanilla, butterscotch, tropical fruit and mineral tones

## FRANSCHHOEK CELLAR (UNWOODED) 118

Beautiful, pure and bright pineapple, lemon and lime fruit flavours

## OTHER WHITE VARIETALS

### FRANSCHHOEK CELLAR CHENIN BLANC 120

An expressive nose with mango, peach and honey blossom flavours on the palate

### PEAR TREE WHITE BY BELLINGHAM 91

A burst of tropical pineapple, passion fruit and honey melon, tinged with yellow peach and zesty orange blossom

### GRACA 91

A light, crisp off-dry wine with a very light sparkle

## WHITE BLENDS

### BOSCHENDAL LE BOUQUET 112

Vibrant and soft, with peach and pineapple undertones and a lingering floral fragrance

### BOSCHENDAL CHARDONNAY PINOT NOIR 205

Elegant and rich, with ripe red berries and touch of spice

## ROSÉ WINES

### NEDERBURG 107

Light-bodied semi-sweet wine

### BRAMPTON 123

With summer aromas of rose petal, red currant and raspberry, this rosé is ideal for any occasion

# PINOTAGE

## **DOUGLAS GREEN** 124

Crushed summer berry and ripe plum aromas with delicate vanilla spice and earthy undertones

## **NEDERBURG** 175

An abundance of plums and prunes with a hint of banana and slight oak spices

## **GRAHAM BECK** 175

Ripe cherry, blackberries and plums on the nose, with tangy red berry fruit and spices on the palate

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# SHIRAZ

## **BRAMPTON** 161

Earthy with hints of dark chocolate, ripe fruit and pepper spice

## **ANCIENT EARTH BY BELLINGHAM** 155

Exuberant mulberry and blackberry fruit aromas and flavours, laced with black pepper and violet complexity

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# MERLOT

## **FRANSCHHOEK CELLAR** 128

This dark, plum-coloured wine has aromas of forest floor, Christmas cake and red cherries

## **GUARDIAN PEAK** 193

Plum and red berry flavours filter through on the palate, with a long, elegant finish

## **DOUGLAS GREEN MALBEC** 118

Medium-bodied explosion of red berry flavours offset by a hint of spice

# CABERNET SAUVIGNON

## ANCIENT EARTH BY BELLINGHAM 166

Deep ruby with a firm line of intense wild forest berries, dark fleshy plums and spicy oak

## GRAHAM BECK 200

Great complexity of blackberry fruit, dark chocolate and plums

## ALTO 401

This full-bodied, mouth-filling wine boasts flavours of cherries, tobacco and dark chocolate

## DOUGLAS GREEN 126

Enticing ripe berry intensity, layered with earthy mineral tones and attractive coriander, rosemary and thyme herbaceous complexity

## RED BLENDS

## BIG OAK RED SHIRAZ/CABARNET 107

Deep ruby with exuberant dark-berry aromas, interesting oak spice and black pepper

## ALTO ROUGE 212

A full-bodied, well-matured wine from an aristocratic cultivar

## RUPERT & ROTHSCHILD CLASSIQUE 316

Elegant and appealing with aromas of red berries, sweet cherries, white pepper and cedar wood

## NEDERBURG BARONNE 150

Up-front fruit flavours with strong berry Cabernet characteristics, backed by spicy cinnamon and elegant leathery Shiraz

# WINE BY THE GLASS

SUN INTERNATIONAL DAWN (SAUVIGNON BLANC) 32

SUN INTERNATIONAL DUSK (CAPE RED BLEND) 32

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# HOUSE WINE

SUN INTERNATIONAL DAWN (SAUVIGNON BLANC) 102

SUN INTERNATIONAL DUSK (CAPE RED BLEND) 102

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**BOSCHENDAL**

*Founded 1685*



