



SOUTH HILL

Elgin

Cool Climate Vineyards

menu

Breakfast

HEALTHY SNACK (V) Bulgarian Yogurt, home made muesli, fresh local fruit, and honey *Can contain traces of nuts	50
OATS PORRIDGE (V) with Elgin apple, cinnamon and muscovado sugar	55
ULTIMATE FRENCH TOAST farm fresh egg battered homemade bread, perfectly toasted with crispy bacon, fresh local fruit with nuts and maple syrup.	90
FARM BREAKFAST 2 x farm fresh eggs to your liking, 2 rashers bacon, a pork sausage, mushrooms, fried tomato and homemade bread.	105
EGGS ROYALE 2 x farm fresh poached eggs served on hashbrowns with Hollandaise sauce topped with smoked salmon and rocket.	130
SMASHED AVO TOAST 2 x slices farm fresh bread, goldenly toasted and topped with smashed avocado.	60
Add Bacon	35
Add Salmon	50

kiddies

SCRAMBLED EGG ON TOAST farm style toast with fluffy eggs.	40
CHOCOLATE SPREAD ON TOAST	50
FRENCH TOAST with Maple Syrup.	50

Tapas

TRIO OF OLIVES (V)	40
South Hill olives marinated in tarragon and aniseed, orange, basil coriander and ginger	
MARINATED CHARGRILLED GREEN MARROW RIBBONS (V)	40
MIXED ROASTED PEPPERS (V)	50
served with crispy capers and parmesan shavings	
ELGIN FREE RANGE CHICKEN LIVER PÂTÉ	50
served with Fresh baked homemade bread	
CAPE MALAY PICKLED FISH	70
served with fresh baked homemade bread	
RUBY SLAW (V)	40
the finest red cabbage and carrot slaw	
DUKKAH & WHIPPED FETA	50
served with fresh baked homemade bread	
BEEF SILRON STRIPS 150g	90
Dukha dry rubbed Sirlon flame grilled to perfection served with parmesan shavings and rocket	

Platter

CHEESE & CHARCUTERIE BOARD	390
Assorted Charcuterie and Selection of Overberg Cheeses, Elgin Apple & Cranberry Chutney. Aubergine Piccalilli, Marinated South Hill Olives, Horseradish Cream, Whipped Dukkah & Feta. Local Fruit & Nuts, Homebaked Breads.	

starters

SOUP OF THE DAY	50
ask your waiter for the chef's soup of the day	
add a toasted mozzarella sandwich	35
CHORIZO SALAD	115
baby potatoes, baby spinach, roasted peppers, cherry tomatoes, chickpeas, vinegar and olive oil	
CORN FRITTERS (V)	105
avocado and gouda cheese corn fritters with sundried tomatoes	
MEATBALLS	80
brandy and apricot meatballs	
SALMON RIBBONS	110
smoked salmon trout ribbons with horseradish cream, bruschetta, rocket and radish garnish	

kids meals

BACON SANDWICH	40
slices of bacon on toast with fresh tomato on the side	
CHEF'S PASTA	55
KIDDIE BURGER	75
served on a homemade bread bun with tomato & lettuce garnish	
CHICKEN KEBAB	55
free range chicken on a stick served with a dollop of tasty mayo	
WORS SOSATIE	40
Grabouw wors on a stick served with William's tomato relish	

mains

PENNE PUTTANESCA (V) tomato, basil penne in creamy garlic sauce & Parmesan shavings	125
RIB-EYE BEEF BURGER with rocket, radish garnish and a bacon jam served with roasted potatoes	140
OXTAIL STEW slow cooked and served with basmati rice and seasonal vegetables	170
ROASTED SALMON TROUT in a Béarnaise sauce with vegetables and twice cooked baby potatoes	195
SLOW GLAZED PORK NECK served with parsnip purée, red cabbage, steamed broccoli, baby carrots, teriyaki sauce	180
CHICKEN AND PRAWN CURRY aromatic curry with basmati rice and sambals	160
FLAME GRILLED RUMP 300g flame grilled flambéed in a brandy and green peppercorn sauce served with fries and seasonal vegetables.	190

desserts

MALVA PUDDING with custard	60
CHOCOLATE BROWNIE served hot or cold with whipped cream or vanilla ice cream	60
ELGIN APPLE CRUMBLE served hot or cold with whipped cream or vanilla ice cream	60