

CanvasCafé

SOUTH HILL

menu

Breakfast

HEALTHY SNACK (V) Bulgarian Yoghurt, Home Made Muesli, Fresh Fruit and Honey.	80
OATS PORRIDGE (V) Elgin Apple, Cinnamon and Muscovado Sugar.	75
FRENCH TOAST Crispy Bacon, Mixed Nuts, Fruit and Maple Syrup.	90
MUSHROOMS ON TOAST (V) with Parsley and a Hint of Garlic	70
FARM BREAKFAST 2 x Farm Fresh Eggs of your choice, Bacon, Pork Sausage, Mushrooms and Fried Tomato. Served with Toast, Farm Butter and Jams	125
EGGS BENEDICT 2 Poached Eggs served on Sourdough Toast, Sliced Prosciutto, Hollandaise Sauce	140
EGGS FLORENTINE Wilted Spinach, 2 Poached Eggs, Smoked Salmon Trout and Lemon Cream Sauce, Fennel, served with Sourdough Toast	140

starters

CREAM OF SWEETCORN SOUP	95
Cilantro Yoghurt and a Gruyere Cheese Croute	
CRISPY BACON & BROCCOLI SALAD	95
Crispy Streaky Bacon, Broccoli, Cherry Tomato, Fresh Garden Leaves and a Sesame-Soy Dressing	
PROSCIUTTO & GOATS CHEESE SALAD	120
Prosciutto, Garden Leaves, Poached Pear, Chevin Goat's Cheese, Toasted Nuts and a Balsamic Dressing	
CHICKEN CAESAR SALAD	100
Cos Lettuce tossed in a Tangy Caesar Dressing, Pecorino Flakes, Free Range Chicken and Farm Croutons	
FISH CROQUETTE	100
Smoked Salmon Trout, Pickled Cucumber, Garden Herbs, Lemon Aioli with Yuzu Pearls	

to share

FLATBREADS

Designed to be a sharing experience and option is accompanied by 2 delicious home made Flatbreads.

LAMB KOFTA

Lamb Kofta, Yoghurt, Pickled Red Onion, Garden Leaves

140

BILTONG & WHIPPED FETA

Biltong, Apricot Whipped Feta, Celery, Cos Lettuce & Walnut Dressing

130

LOADED HUMMUS

Citrus Humus, with Marinated Olives, Rosa Tomato, cucumber, Rocket

120

wine & food pairing

Enjoy our 4 Delicious 2023 vresh Wines paired with a Tasty Bite

170

Sauvignon Blanc

Smoked Salmon Blini

Rosé

Mature Brie, Toasted Pistachio and Onion

Pinot Noir

Dark Chocolate Dipped Strawberry

Malbec

Beetroot & Goats Cheese Puff Pastry Tart

Or choose to have a more Casual Experience with your tasting and order a Selection of our Flatbread dishes while savouring the Beautiful view of the Kogelberg Mountains from the Lawn or Wine Tasting Area.

mains

SOUTH HILL MALBEC BURGER	140
Grilled Pure Beef Patty, Malbec Onion Marmalade, Crispy Bacon, Cheddar Cheese, Pickles and Hand Cut Fries	
CHICKEN CAESAR SALAD	165
Cos Lettuce tossed in a Tangy Caesar Dressing, Pecorino Flakes, Free Range Chicken and Farm Croutons	
PRAWN RISOTTO	160
Buttery Prawn Risotto with Poached Mussels, Garden Herbs and Parmesan	
FRENCH TRIMMED PORK CUTLET	195
Grilled Pork Cutlet, Apple Compote, Cauliflower Puree with a Burnt Sage Butter	
GRILLED BEEF RIB EYE	250
Cumin Carrot Puree, Hand Cut chips, Café de Paris Butter and a Thyme Jus	
BRAISED LAMB	250
Labneh, Ratatouille, Gremolata, Crispy Potato, Herb Essence	
ROASTED BUTTERNUT & GORGONZOLA PENNE PASTA	170
Al dente Penne Pasta, Roast Butternut, Rocket & Caramelized Onion tossed in a Gorgonzola and Pecan nut Cream	

kids menu

KIDDIES BEEF BURGER	95
100g Beef Burger patty, Cheddar Cheese, Lettuce, Tomato and Hand Cut Chips	
CHICKEN PESTO PASTA	120
Grilled Chicken Breast, tossed with Penne Pasta & Basil Pesto, Parmesan Shaving	
CHEESY MACARONI	95
Macaroni tossed in a Cheddar Cheese and Bacon Cream Sauce	
CRISPY CHICKEN TENDERS	110
Served with Hand Cut Chips or Vegetables and Tomato Mayo	
MARINATED STEAK SKEWER	120
Grilled Steak Skewer with Hand Cut Chips or Vegetables	

kids desserts

CHOCOLATE BROWNIE	65
Warm Chocolate Brownie with Vanilla Ice Cream & Chocolate Sauce	
FRUIT SKEWERS	55
Seasonal Fruit Skewers, Mixed Berry Sorbet and Fresh Elgin Honey	
BANANA SPLIT	60
Caramelized Banana, Vanilla Ice Cream & Chocolate Sauce	

desserts

OUDE MOLEN CHOCOLATE		90
Dark Chocolate Tart, Chocolate Mousse, Praline served with a Tasting of Oude Molen VSOP Brandy		
UPGRADE TO OUDE MOLEN XO	Add	40
VANILLA PANNACOTTA		80
Macerated Fruit and Almond Tuile		
CAPE MALVA PUDDING		80
Stewed Fruit & Pistachio Ice Cream Cardamom Syrup		
CRISPY APPLE TART		90
Fresh Berries & Butterscotch Ice Cream		



For more info on South Hill and our various Accommodation options, your upcoming Dream Vineyard Wedding, a Weekend Getaway spoil or your next Corporate Event please visit...

www.southhill.co.za / events@southhill.co.za / 021 844 0888

wine tasting

4 VRESH SOUTH HILL WINES
Rose / Sauvignon Blanc / Pinot Noir and Malbec

100

Purchase any 12 bottles to have 2 tasting fees waived.

wines

VRESH SAUVIGNON BLANC 2023

Glass / Bottle / Case x 6

40 / 130 / 780

The 2023 vintage is ripe and tropical with aromas of pear and passion fruit. The palate follows the aromatics with loads of juicy tropical fruits whilst also retaining a fresh elegance which is the hallmark of cool climate Sauvignon Blanc. This is an extremely balanced wine which is drinking well in its youth but which will gain complexity over the next 12. Great on its own but also well suited to being enjoyed with a wide variety of foods.

Analysis: Alc: 13.69% R.S: 1.68 g/l T.A: 5.7 g/l pH: 3.36 V.A: 0.32

wines

VRESH SOUTH HILL ROSE 2023

35 / 120 / 720

Refreshingly dry, the nose bursts with ripe cherry and freshly chopped strawberries followed by a crisp, enticingly refreshing palate with a clean, yet persistent finish. Delicious on its own, this wine is also a surprisingly versatile food partner and can be enjoyed with anything from fragrant, lightly spiced curries through to desserts such as strawberry panna cotta.

Analysis: Alc: 13.27% R.S: 1.4g/l T.A: 5.1 g/l pH: 3.44 V.A: 0.27

VRESH SOUTH HILL PINOT NOIR 2023

50 / 195 / 1170

The wine has a beautiful fragrant nose of cherry and berry fruits, layered. The 2023 has a great depth of flavour and colour, and although soft on the palate is surprisingly robust for a Pinot. An elegant wine that is both accessible but also cerebral for those who have fallen prey to ethereal charms of Pinot Noir. This wine can be enjoyed now but will gain depth and complexity over the next 2 years.

Analysis: Alc: 13.19% R.S: 1.56g/l T.A: 5.47g/l pH: 3.55 V.A: 0.61

VRESH SOUTH HILL MALBEC 2023

60 / 240 / 1440

The wine has a generous fruit driven character with aromas of apricot and plum. The palate is soft and welcoming yet clean and refreshing, enticing you to enjoy another glass/ bottle! Whilst delicious now, it will definitely reward aging of up to 4 years after harvest. Great on its own, it will also make a fantastic partner to a succulent steak.

Analysis: Alc: 12.6% R.S: 1g/l T.A: 6.3g/l pH: 3.28 V.A: 0.8

drinks

MIXERS

Mixers 200ml	22
Mixers 300ml	27
Iced Tea Lemon / Peach	33
Appletiser / Grapetiser	33

JUICE

Orange or Apple	25
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WATER

AQUASKY® 750ml Glass	40
Still or Sparkling	

RED BULL

44

COFFEE

Coffee	30
Espresso	30
Cappuccino	32
Double Espresso	38
Latte	42
Hot Chocolate	35
Irish Coffee	85

TEA

Earl Grey, Ceylon or Rooibos Pots	25
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ROCK SHANDY

48

STEELWORKS

48

MONIS SHERRY

25

BEERS & CIDERS

Jack Black Lager	39.50
Jack Black CPA	39.50
Jack Black Weiss	39.50
Jack Black Cherry Crush	39.50

SPIRITS & LIQUERS

Smirnoff	25
Gordon's Gin	25
Tanqueray	35
Inverroche Gin Ambre	48
L-Gin	40
Bells	27
Jameson	43
Johnny Walker Black	45
Johnny Walker Red	32
Captain Morgan	32
Spiced Gold	25
Klipdrift	25
Olof Bergh	25
Richelieu	25
KWV 3yr	27
Oude Molen VS	44
Oude Molen VSOP	50
Oude Molen XO	90
Hennessy Cognac	60
Jagermeister	40
Jose Gold Tequila	35
Amarula	25

