CANVAS CAFE

SOUTH HILL VINEYARDS

x

MENU 2026

breakfast

HEALTHY SNACK (V) **115**
Bulgarian Yoghurt, Home Made Muesli, Fresh Fruit and Honey.

OATS PORRIDGE (V) **100**
Elgin Apple, Cinnamon and Muscovado Sugar.

FRENCH TOAST **130**
Crispy Bacon, Mixed Nuts, Fruit and Maple Syrup.

AVO TOAST (V) ON CIABATTA OR SOURDOUGH (Seasonal Only) **90**
Smashed Avo with Lemon, Chilli Flakes and Rocket
+ Add Bacon **45**
+ Add Savoury Mince **55**
+ Add Smoked Salmon **65**

FARM BREAKFAST **150**
2 x Farm Fresh Eggs of your choice, Bacon, Pork Sausage,
Mushrooms and a Fried Tomato.
Served with Toast, Farm Butter and Jams

EGGS BENEDICT **160**
2 Poached Eggs served on Sourdough Toast,
Sliced Prosciutto and Hollandaise Sauce

EGGS FLORENTINE **185**
Wilted Spinach, 2 Poached Eggs, Smoked Salmon Trout and
Lemon Cream Sauce, Fennel, served with Sourdough Toast

to share

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

LAMB KOFTA 160
Lamb Kofta, Yoghurt, Pickled Red Onion, Garden Leaves

BILTONG & WHIPPED FETA 160
Biltong, Apricot Whipped Feta, Celery, Cos Lettuce & Walnut Dressing

LOADED HUMMUS (V) 140
Citrus Hummus, Marinated Olives, Rosa Tomato, Cucumber, Rocket

SAVOURY MINCE 185
Savoury Mince, Guacamole, Cheddar Cheese and Coriander

SMOKED SALMON 180
Salmon Ribbons, Herb Crème Fraîche, Pickled Red Onion with Capers, Chives and fresh Lemon

CHEESE BOARD 230
Selection of Overberg Cheeses.
Elgin Apple & Cranberry Chutney, Aubergine Piccalili,
Home baked Breads.

CHARCUTERIE BOARD 255
Assorted Charcuterie.
Marinated South Hill Olives, Horseradish Cream with Whipped Feta & Dukkah, Local Fruit & Nuts
Home baked Breads.

Starters

HOT SMOKED SALMON TROUT 140
Apple & Fennel, Garden leaves, Beetroot Puree and a
Dijon Mustard Crème Fraîche

CRISPY BACON & BROCCOLI SALAD 105
Crispy Streaky Bacon, Broccoli, Cherry Tomato,
Fresh Garden Leaves and a Sesame-Soy Dressing

PROSCIUTTO & GOATS CHEESE SALAD 160
Prosciutto, Garden Leaves, Poached Pear, Chevin Goat's
Cheese, Toasted Nuts and a Balsamic Dressing

CHICKEN CAESAR SALAD 150
Cos Lettuce tossed in a Tangy Caeser Dressing,
Pecorino Flakes, Free Range Chicken and Farm Croutons

PEPPERED BEEF CARPACCIO 190
Pickled Wild Mushrooms, Rocket Salad, Sundried
Tomato Aioli, Parmesan Slithers and Basil Oil

PERI PERI CHICKEN LIVERS 145
Spicy & Sweet Creamy Sauce, Toasted Ciabatta ,
Garden Leaves with Herb Dressing

FOOD & WINE PAIRING
Enjoy our 4 Delicious 2023 vresh Wines paired with a Tasty Bite 200

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

mains

SOUTH HILL MALBEC BURGER 190
Grilled Pure Beef Patty, Malbec Onion Marmalade, Crispy Bacon, Cheddar Cheese, Pickles and Hand Cut Fries

ELGIN FREE RANGE CHICKEN CURRY 200
Potato Puree, Greens Beans, Pumpkin Fritters, Cape Malay Curry Coconut Cream with Poppadums & Coriander

PRAWN RISOTTO 210
Buttery Prawn Risotto with Poached Mussels, Garden Herbs and Parmesan

PORK BELLY 265
Perfectly Crispy Crackling Pork Belly with Potatoe Fondant, Vegetables, Elgin Apple Puree and Red Wine Jus

GRILLED BEEF RIB EYE (300gm) 350
Cumin Carrot Puree, Hand Cut Chips, Café de Paris Butter and a Thyme Jus

ROAST LAMB SHANK 295
Ratatouille, Gremolata, Buttered Carrots, Herb Essence and Creamy Mash Potatoes with a reduced Pinot Noir Red Wine Jus

ROASTED BUTTERNUT & GORGONZOLA PENNE PASTA (V) 195
Al dente Penne Pasta, Roast Butternut, Rocket & Caramelized Onion tossed in a Gorgonzola and Pecan Nut Cream

PANFRIED CRISPY SKIN LINEFISH 255
Sustainable Yellowtail, Grilled Zucchini, Roasted Rosa Tomatoes with a Tomato & Olive Beurre Blanc

desserts

OUDE MOLEN CHOCOLATE Dark Chocolate Tart, Chocolate Mousse, Praline served with a Tasting of Oude Molen VSOP Brandy		125
UPGRADE TO OUDE MOLEN XO	Add	45
VANILLA PANNACOTTA Macerated Fruit and Almond Tuile		95
CRISPY APPLE TART Fresh Berries & Butterscotch Ice Cream		105
TRADITIONAL MALVA PUDDING Warm & Sticky Pudding with a Glossy home made Vanilla custard and Fresh Berries		95






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

kids menu

KIDS EGGS ON TOAST 85
2 Scrambled Eggs on white toast with two rashers of bacon.

KIDDIES BEEF BURGER 120
100g Beef Burger patty, Cheddar Cheese, Lettuce, Tomato
and Hand Cut Chips

CHICKEN PESTO PASTA 145
Grilled Chicken Breast, tossed with Penne Pasta &
Basil Pesto, Parmesan Shaving

CHEESY MACARONI 110
Macaroni tossed in a Cheddar Cheese and Bacon Cream Sauce

CRISPY CHICKEN TENDERS 125
Served with Hand Cut Chips or Vegetables and Tomato Mayo

kids desserts

CHOCOLATE BROWNIE 95
Warm Chocolate Brownie with Vanilla Ice Cream & Chocolate Sauce

FRUIT SKEWERS 95
Seasonal Fruit Skewers, Mixed Berry Sorbet and Fresh Elgin Honey

BANANA SPLIT 75
Caramelized Banana, Vanilla Ice Cream & Chocolate Sauce

kids pairing

3 BASHEWS & PAIRINGS **130**

Creme Soda & Sour Worms, CocoPine & Salted Popcorn
and Raspberry & Marshmellows

wine tasting

4 VRESH SOUTH HILL WINES **110**
Rose / Sauvignon Blanc / Pinot Noir and Malbec

Purchase any 12 bottles to have 2 tasting fees waivered.

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wines

Glass / Bottle / Case x 6

VRESH SAUVIGNON BLANC 2024 **45 / 130 / 780**

The 2024 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 **40 / 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 **55 / 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	29
Mixers 300ml	33
Iced Tea Lemon / Peach	35
Appletiser / Grapetiser	35

JUICE 30
Orange or Apple

AQUASKY WATER 44
750ml Glass Still or Sparkling

RED BULL 50

COFFEE

Espresso	35
Double Espresso	39
Flat White	49
Cappuccino	45
Cafe Latte	49
Hot Chocolate	40
Americano	39
Irish Coffee	85

TEA 30
Earl Grey, Ceylon or Rooibos Pots

ROCK SHANDY 60
STEELWORKS 60

Jagermeister	40
Jose Gold Tequila	35
Amarula	27

DOM PEDROS from 70

BEERS & CIDERS

Jack Black CPA, Weiss	42
Windhoek Lager/ Draught	45
Castle Lite	40
Heineken Silver	45
Savanna Dry	43
Savanna Zero	43

SPIRITS & LIQUERS

Smirnoff	30
Absolut	35
Gordon's Gin	28
Tanqueray	40
Inverroche Gin Ambre	48
L-Gin	47
Bells	30
Grants	35
Bushmills	40
Jameson	43
Johnny Walker Black	45
Johnny Walker Red	37
Buffalo Trace Bourbon	40
Jack Daniels	40
Glenfiddich 12yr	67
Glenfiddich 15yr	105
Captain Morgan	32
Spiced Gold	30
Klipdrift	30
Olof Bergh	30
Richelieu	30
KWV 3yr	35
KWV 10yr	45
Oude Molen VS / VSOP	44/50
Oude Molen XO	90
Hennessy Cognac	60

cocktails

MIMOSA 70
MCC and Orange Juice

STRAWBERRY DAIQUIRI 90
2 shots Bacardi White Rum,
1 shot of lime, simple syrup and
Strawberry Juice with ice and
Blended until smooth.

MARGARITA Shaken/Frozen 90
Cocktail consisting of Jose Cuervo
Silver Tequila, triple sec & fresh lime juice.

VRESH WINE SPRITZER 70
South Hill vresh Rose/Sauvignon
Blanc over ice and topped with
AQUASKY Sparkling mineral water.

VRESH FROSÉ 80
Frose is an ice Blended glass of
vresh Rose with a shot Lime and Honey.

WHISKEY SOUR 90
Muddling of sugar and fresh lemon
juice with a Double shot Grant's Whiskey
and garnished with an orange.

MOJITO 90
2 shots Bacardi White Rum with a
muddle of Lime, sugar and mint topped
off with half soda water and lemonade.



SOUTH HILL VINEYARDS