Ask your waiter for the selection of freshly baked breads for your toast!

**Signature Breakfast R85**
Two eggs, two rashers of bacon, beef sausage, mushrooms, tomato, caramelized onion and toast

**Mini Breakfast R35**
One egg, two rashers of bacon, tomato and toast

**French Toast and Bacon R55**
French toast served with bacon and golden syrup
Africanos Omelettes R25
(served with a slice of toast)

Fillings:
- Bacon R15
- Cheddar cheese R15
- Mushrooms R12
- Tomatoes R8
- Caramelized onions R8

# Signature Breakfast

Breakfast Buffet Adults R175
Breakfast Buffet Children R88

Good Morning Sunshine

Breakfast served until 11:00 am
Appetizers

Calamari R55
Deep-fried calamari strips served on savoury rice, drizzled with sweet chili mayonnaise

Creamy Biltong Soup R55
A proudly South African product. Biltong (cured, dried meat) in a rich, creamy soup served with chunky ciabatta croutons
Toasted Ciabatta R65
Ciabatta topped with basil pesto, chunky tomato salsa, melted mozzarella cheese and balsamic reduction

Risotto Balls R55
Deep-fried and stuffed with fig and mozzarella cheese

Lamb Fold-Over R85
Slow roasted lamb dressed in basting sauce, cheddar cheese and red onions stuffed in traditional bread dough, baked to perfection on chargrill

Bone Marrow R85
Melt in your mouth Moroccan rubbed bone marrow served with freshly baked ciabatta
Artisan Boards

Combine any of the following with 3 x slices of your choice of our freshly baked bread selection, accompanied with Balsamic Vinegar and Olive Oil: R20

- Moroccan Beef R95
- Kofta kebab, Aubergine, Roasted Red pepper and Tzatziki
- Chicken Tikka R75
  - Yoghurt based marinated Chicken, Avocado, Tomato Salsa and Rocket

Wraps

All served with your choice of extra’s

- Beef Salami R30
- Black Forest Ham R25
- Alpen Schinken R20
- Beef Biltong R35
- Red Pepper Paste R15
- Basil Pesto R17
- Hummus R17
- Boerenkaas R20
- Gorgonsola R40
- Emmendal R30
- Brie R23
- Preserved Fig R22
- Grape Preserve R20
- Bacon Jam R15
- Marinated Olives R10
- Red Pepper Paste R15
- Basil Pesto R17
- Hummus R17
- Boerenkaas R20
- Gorgonsola R40
- Emmendal R30
- Brie R23
- Preserved Fig R22
- Grape Preserve R20
- Bacon Jam R15
- Marinated Olives R10
Did you know? Our herbs are harvested at our on-site organic garden!

**Salad**

Skip the diet, just eat healthy!

**Summer Salad R50**

Lettuce, Cherry Tomatoes, Cucumber sticks, Julienne Carrots, Danish Feta and Olives served with Africanos salad dressing

**Smokey Chicken R85**

Smoked Chicken, Candied Walnuts, Dried Cranberries, Apple, Avocado and Lettuce accompanied by a Honey and Mustard Dressing

**Shanghai Beef R90**

Beef strips, Cabbage, Julienne Carrots, Spinach and Roasted Red Peppers dressed with a sweet and spicy Mirin dressing

**Beetroot and Butternut R80**

Rosemary roasted Butternut, Beetroot, Goat’s Cheese, Pumpkin seeds and Rocket drizzled with a Honey and Balsamic dressing

{Did you know? Our herbs are harvested at our on-site organic garden!}
• Each flavour served separately

Gourmet

The Rustica R115
Biltong, Green Fig, Brie, Mozzarella, Rocket

The Ranch R110
Rare beef strips, Carmelized Onions, Peppadews

Saucy Chicken Supreme R115
Shredded Asian Chicken, Bacon, Garlic and Mushroom sauce, fresh Coriander

PIZZAS
All our pizzas are homemade, have thin bases and perfectly toasted in our electric pizza oven.

Design your own style

Combine any of the following with our Standard Pizza Base to build your own pizza:

★ Margherita Base R55

Add-Ons:

- Beef Salami R20
- Bacon R25
- Avocado R25
- Grilled Chicken Strips R25
- Pineapple R12
- Mushrooms R18
- Extra Mozzarella Cheese R25

On the side:

- Trio of Chilli, Garlic and Pecorino Cheese R15
Poultry Perfection R105
(Grilled or Crumbed)
Chicken breast, Avocado, melted Mozzarella topped with a Sweet Chilli Mayonnaise Dressing

Beef Cheddamelt R115
190gr home-made Beef patty, Cheddar cheese, Caramelized Onions, Bacon and Chunky Mushroom sauce

Beef burger R75
Chicken burger R75
(Grilled or Fried)

All Burgers served with your choice of extra’s)
Surf and Turf Platter For One R175
Grilled or Fried Line Fish, Fried Calamari, Crispy Baby Squid heads, BBQ Pork Ribs, Chicken Strips and Two Sauces

Fresh Line Fish and Calamari Combo R135

Full Portion of Fresh Line Fish R98
Grilled Or Fried

Full Portion of Fried Calamari R125

{ Ask your Restaurant Manager for the Line Fish of the day selection }
This is how we do it...

BLUE
A minute’s grill on each side & slightly cold in the centre

RARE
Red and soft centre

MEDIUM RARE
Warm, slightly firm red centre

MEDIUM
A pink, hot, juicy, firm centre

MEDIUM WELL
Small amount of pink in the centre

WELL DONE
Grey brown throughout the whole steak

All of our steaks are BBQ basted.
Kindly advise your waiter if you prefer a herbed butter basting instead.
Sauces
- Sauces R20 each
- Pepper cream
- Mushroom
- Monkey Gland
- Sweet chilli mayonnaise
- Garlic Cream
- Cheese

Extra's R25 each
- Savoury rice
- Onion rings
- Hand cut fries
- Garden salad for one
- Roast vegetables
- Mashed potatoes
- Ciabatta and butter

(Served with your choice of extra’s)

Did you know?
Several South African restaurants serve Monkey Gland sauce. Despite the name, the sauce does not involve monkeys in any way. Instead, it is made up of chopped onion, garlic and ginger, with a combination of chutney, soy sauce, mustard, Ketchup, Worcestershire sauce and wine.

Steaks
- Fillet 300gr R185
- Rump 400gr R155
- Sirloin on the bone 600gr R185

Speciality
- Beef Espetada R175
  400gr Prime Beef Steak skewered with Peppers and Onions, marinated in our famous BBQ Sauce

Ribs
- 600gr Lamb Ribs R185
- 600gr BBQ Pork Ribs R155

Venison
- Kudu Schnitzel R175
  Crumbed kudu fillet with your choice of Mushroom or Cheese Sauce

Chicken
- Chicken Schnitzel R85
  Crumbed chicken breast with your choice of Mushroom or Cheese Sauce
- Thai Green Chicken Curry R85
  Served with Basmati Rice
Deep Fried Tempura Prawn Roll 8 pcs R98

Blue Flame Roll 8 pcs R80

Caterpillar 8 pcs R90

Green Mamba 8 pcs R98

Volcanoes 4 pcs R85

Salmon Sashimi 4 pcs R85

Africanos Special 4 pcs R55

Salmon Roses 3 pcs R50

Spicy Prawn Bean Curd 2 pcs R55
Tempura Prawn 3 pcs R78

Extra’s R20
Pickled Ginger + Wasabi
Kewpie Mayonnaise
Yakitori Sauce
Fire Extinguisher Sauce
Sweet and Spicy Mirin Sauce

Rainbow Deluxe
Beetroot Roll 8 pcs
Salmon R98
Prawn R88

California Roll 4 pcs
Salmon R55
Prawn R44
Vegetable R28

Maki Roll 4 pcs
Salmon R38
Prawn R30
Avo R20

Rainbow Roll
4 pcs
Salmon R55
Prawn R45

Nigiri 2 pcs
Salmon R35
Prawn R30
Chow Mein
Vegetable Chow Mein R55
Chicken Chow Mein R60
Beef Chow Mein R75

Rice Bowl
Tempura Prawn R70
Salmon R95

Sweet & Sour
Sweet & Sour Pork R80
Sweet & Sour Chicken R65
(See extra’s to upsize your meal)
KIDS Menu

Chicken Pops R60
Served with your choice of extra’s

Fish Fingers R50
Served with your choice of extra’s

Margherita Pizza R55
Tomato & Cheese
Sweet Treats

Soft Serve R25
with your choice of Chocolate or Caramel Sauce

Kiddies Milkshakes R15
Strawberry / Chocolate / Vanilla / Bubblegum / Banana / Lime

Lime  Bubblegum  Chocolate  Strawberry  Vanilla  Banana
**Pavlova R45**
Meringue baskets served with Lemon Curd and Granadilla Pulp

**Peppermint Crisp Parfait R50**
Deconstructed version of a firm South African favourite consisting of dark chocolate, mint, caramel and cream

**Home-made Ice Cream Trio R45**
A combination of Orange Marmalade / Banana Fudge / Dark Chocolate

**Brandy Pudding R55**
Traditional baked pudding, drizzled with Brandy and served with Chantilly cream

**Blonde Poached Pear R50**
Whole slow poached pear served with an aromatic spiced route ice cream

**Classic Waffles R35**
Served with Vanilla Soft Serve and your choice of golden syrup, chocolate sauce or butterscotch sauce
Cakes R55 per slice

Served with cream or soft serve

- Carrot Cake
- Lemon Meringue
- Chocolate Mousse Cake
- Salted Caramel Baked Cheesecake
- Chocolate Torte
Classic Milkshakes R35
Strawberry / Chocolate / Lime / Vanilla / Bubblegum / Banana

New Flavours
Coffee R50
Peanut Butter R50
Bar-One & Espresso R50

Dom Pedros

<table>
<thead>
<tr>
<th></th>
<th>Single</th>
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<tbody>
<tr>
<td>Amarula</td>
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<td>Kahlua</td>
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<tr>
<td>Frangelico</td>
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<tr>
<td>Jameson</td>
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Filter Coffee R20
Filter Decaf Coffee R20
Americano R25
Latte R25
Cappuccino R25
Macchiato R25
Café Mocha R25
Butterscotch & Marshmallow Hot Chocolate R30
Espresso (Single) R20
Espresso (Double) R25
Tea (English / Rooibos) R20

No Nonsense Coffee Guide

Americano - Black Coffee
Flat White - White Coffee
Cappuccino - Frothy Coffee
Latte - Milky Coffee
Espresso - Strong Small Coffee
Macchiato - Milk Topped with coffee
Mocha - Chocolaty Coffee
Tea - Not Coffee
Hot Chocolate - Also not coffee

Africanos Signature Blend

Full body, toasted almond hazelnut and an interesting malty grain sweet note with a hint of pine and citrus.
### Sodas
- **Sodas 330ml**
  - Coke
  - Coke Zero
  - Cream Soda
  - Fanta Grape
  - Fanta Orange
  - Lemon Twist
  - Sparberry
  - Sprite
  - Sprite Zero

**Mixers 200ml**
- Coke
- Coke Light
- Lemonade
- Dry Lemon
- Ginger Ale
- Soda Water
- Tonic Water

### Beers
- **Long Claw Saison**
  - R50
- **Thunderbird**
  - R50
- **Gypsy Mask**
  - R50

### Tizers
- **Appletizer 330ml**
  - R25
- **Grapetizer Red 330ml**
  - R25

### Bos Ice Tea
- **Bos Ice Tea 330ml**
  - R25
- Sodas
  - Lemon
  - Apple
  - Berry

### Juice
- **Juice**
  - Juice per glass
    - R20
- Orange
  - Apple

### Cordials
- **Cordial**
  - R5
- Lime
  - Cola Tonic
  - Passion Fruit

### Water
- **Still 300ml**
  - R15
- **Sparkling 300ml**
  - R15
- **Still 750ml**
  - R25
- **Sparkling 750ml**
  - R25

### Non-Alcoholic
- **Becks**
  - R25

### Coolers
- **Flying Fish (Lemon)**
  - R25
- **Hunters Dry**
  - R27
- **Hunters Extreme**
  - R30
- **Hunters Gold**
  - R27
- **Savannah**
  - R30
- **Savanna Light**
  - R30

### Beers
- **Amstel Lager**
  - R25
- **Black Label**
  - R25
- **Castle Lager / Light**
  - R20
- **Heineken**
  - R27
- **Millers**
  - R25
- **Windhoek Draught**
  - R30
- **Windhoek Lager / Light**
  - R25

### Craft Beers
- **Slow Lager 500ml**: R40
  
  Inspired by the Geometric Tortoise
  An extreme lager with a rich golden colour. Refreshing with a real hops flavour and rounding off with a mild bitterness. A great thirst quenching beer for those long summer days. 4% alc.

- **Bone Crusher Vice 500ml**: R45
  
  Inspired by the Spotted Hyena
  A bottle conditioned frosted Wit Beer with a distinctive candied orange nose. Edgy and refreshing in taste with all the spicy richness and finishes with a lingering bitterness. 5.2% alc.
### Whiskey
- Bells R 18
- Glenmorangie R 35
- J&B R 15
- Jack Daniels R 20
- Jameson R 25
- Johnny Walker Red R 20
- Johnny Walker Black R 27
- Johnny Walker Blue R 195

### Rum
- Bacardi White R 15
- Dark Rum R 15
- Spiced Gold R 12
- Havana 3 yrs R 15
- Malibu R 12
- Tipo-Tinto R 15

### Brandy
- Hennessy VS R 35
- Klipdrift R 12
- Klipdrift Premium R 15
- KWV 5 yrs R 15
- KWV 10 yrs R 20
- Richelieu R 12

### Gin
- Bombay Sapphire R 20
- Gordon’s R 15
- Mainstay R 10

### Cane
- Monin Crème R12 p. glas

### Sherry
- Beyerskloof Lagare R22 p. glas

### Port
- Amarula R15
- Frangelico R20
- Kahlua R20
- Nachtmuzik R12
- OudeMeester Ginger R12

### Liquors
- Southern Comfort R13

### Vodka
- Smirnoff R12
- SKYY R18

### Craft Gin
- Amber R30
- Clemengold R35
- Musgrange Pink R35
- Verdant R30

### Gourmet Gin
- Gourmet Gin R60
  - Apple, Cinnamon & Vanilla
  - Basil Berry
  - Orange & Thyme

### The Africanos Gin Experience
- Craft Gin Tasting Board R75

### Special Offer
- Double Klipdrift or Richelieu Brandy
  - 200ml Coke R 25
  - ONLY available between 18h00-22h00

### Aperitif
- The drink responsibly 18+ Drink
Craft Gin Tasting Board R75
4 Gins: ClemenGold, Inverroche Amber, Inverroche Verdant and Musgrave Pink served with Fitch and Leeds Tonic Water

ClemenGold:
The ClemenGold Gin is infused with 9 botanicals, including juniper berries, angelica root, coriander, almond, orris root, sundried ClemenGold peel, orange peel, cinnamon, and honey.

Inverroche Amber:
To create Gin Amber, the two unique areas are that the Fynbos selected for vapour infusion are from coastal regions of South Africa (coastal Fynbos is aromatic and spicy). On the nose, the gin is mellower and a touch more spiced. Red bush, Rooibos tea flavours emerge to taste with hints of sweet toffee apples that give way to delicate florals.

Inverroche Verdant:
This gin has a more delicate floral aroma, almost reminiscent of elderflower & chamomile. The term, “Summer Bloom” really captures the flavour of this gin as it’s both fresh and floral, with a slight acidity.

Musgrave Pink:
Spicy, warm Cardamom and Juniper share the first taste to the palate and is supported by the distinctive African Ginger and Grains of Paradise with vanilla, pepper and ginger notes. All this balanced by Kafir lime leaves and citrus and then complemented by the gingery spiciness of coriander.

Shooters
Jagermeister R20
Jose Cuervo R20
Libido R15
Lovoka Caramel R20
Olmega Tequila Silver R20
PO10C R12
Ponchos Caramel R20
Ponchos Coffee R20
Strawberry Lips R10
Stroh Rum R35
Tang Apple R10
Africanos Sunset
Cocktail R45
Mocktail R25

Refreshed for hot, summer days. This cocktail consists of Peach Schnapps, Southern Comfort, Orange Juice and Apple Sours.

Strawberry Daquiri
Cocktail R55
Mocktail R40

Classic and an all-time favourite frozen strawberries blended with Rum.

Gourmet Pina Colada
Cocktail R55
Mocktail R25

The classic - smoothly blended with fresh pineapple, coconut cream and locally distilled Rhino Rum... It's pure decadence.

Dragon Fruit Margarita
Cocktail R60
Mocktail R30

A fresh twist on a classic cocktail, bringing you the beautiful fruity flowers of Dragon fruit and a nice punch of tequila. This will quench any thirst on a warm day.

Traditional Mojito
Cocktail R35
Mocktail R25

Originating from Cuba, this refreshing pre-dinner cocktail consists of crushed lemon and fresh mint mixed with a dash of white Rum and soda water.

Elderflower and Cucumber Collins
Cocktail R45
Mocktail R35

This playful cocktail is floral and delicate combining the subtle flavours of cucumber, elderflower and gin. It's appropriate for any occasion.
### Red Blends

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Price</th>
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<tbody>
<tr>
<td>Leopard’s Leap Lookout Red</td>
<td>R105</td>
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<tr>
<td>La Motte Millennium</td>
<td>R198</td>
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<tr>
<td>Cederberg Merlot / Shiraz</td>
<td>R210</td>
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<tr>
<td>Rupert and Rothschild Classique</td>
<td>R350</td>
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### Cabernet Sauvignon

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<tr>
<td>Ernie Els Big Easy</td>
<td>R165</td>
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<tr>
<td>Guardian Peak</td>
<td>R175</td>
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<tr>
<td>Tokara</td>
<td>R240</td>
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<tr>
<td>Springfield Whole Berry</td>
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### Merlot

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<tr>
<td>Leopard’s Leap</td>
<td>R130</td>
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<tr>
<td>Guardian Peak</td>
<td>R175</td>
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<tr>
<td>Stellenbosch Reserve Kweekskool</td>
<td>R255</td>
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### Shiraz

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<td>Splattered Toad</td>
<td>R110</td>
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<tr>
<td>Protea</td>
<td>R145</td>
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<tr>
<td>Saronsberg Provenance</td>
<td>R218</td>
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### Pinotage

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<td>Beyerskloof</td>
<td>R170</td>
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<tr>
<td>Simonsig</td>
<td>R200</td>
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<tr>
<td>Diemersdal</td>
<td>R220</td>
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<tr>
<td>Beyerskloof Reserve</td>
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### Rosé & Semi-Sweet

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<td>Roberson Natural Sweet Rosé</td>
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<tr>
<td>Protea Pinot Grigio</td>
<td>R115</td>
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<tr>
<td>Protea Rosé</td>
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<td>Cederberg Sustainable Rosé</td>
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### Sauvignon Blanc

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<td>Splattered Toad</td>
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<td>Protea</td>
<td>R125</td>
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<tr>
<td>La Motte</td>
<td>R170</td>
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<tr>
<td>Ken Forrester Reserve</td>
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<td>Springfield Life from Stone</td>
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### Chardonnay

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<tr>
<td>Simonsig</td>
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<td>De Wetshoff Finesse</td>
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### Chenin Blanc

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<tr>
<td>Marras Los Tros Swartland</td>
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<tr>
<td>Mulderbosch Steen op Hout</td>
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### White Blends

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<tr>
<td>Pierre Jordan Tranquille</td>
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<tr>
<td>Beyerskloof Chenin Blanc Pinotage</td>
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<td>Haute-Cabriere</td>
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<tr>
<td>Chardonnay / Pinot Noir</td>
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<tr>
<td>Springfield Miss Lucy</td>
<td>R258</td>
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</table>
For the last 100 years or so, quality grapes have been delivered to De Helderberg Co-op, but in 1994 we pressed a small quantity of our Sauvignon Blanc grapes. In 1995 we added a partially wood fermented Chenin Blanc to the range. Not just a fruity, upfront, happy, quaffing wine - we specifically endeavour to produce Chenin Blanc to stand a class apart, in a different style, definitely a great accompaniment to fine food. A wine of complex structure and discernible character, from our 30 year old vines. We harvested full-ripe grapes and after pressing, almost half of the juice was fermented in new and second fill oak barrels and left on the secondary lees to add complexity, before being blended back with the unwooded Chenin. The result, a very individual, sturdy food wine with deep moulded character, unmistakably Chenin Blanc, but unique in style. This, we believe, will be the sort of style, full bodied, fully ripe, well developed food wines that we can produce from our mature vineyards at Scholtzenhof.

Then in 1996, we added a blend unique in South Africa, Grenache and Syrah. The Grenache being the only vineyard in Stellenbosch and planted in 1953. (almost 50 years old!) Again, an individual style of wine unique to the Ken Forrester range. The farm is 40 hectares and roughly 36 hectares of that is under vine. The following grape varieties are on the farm; Chenin Blanc, Sauvignon Blanc, Cabernet Sauvignon, Shiraz, Merlot, Grenache, Mourvedre, Cabernet Franc and Petit Verdot.
Thank you for choosing Africanos Country Estate
We are looking forward to welcoming you back soon