

Breakfast Menu

Served from 08h00 - 11h00

BREAKFAST

MINI SA BREAKFAST (INCL. COFFEE / TEA) R50

2 Eggs (Poached, Fried or Scrambled), 2 rashers of bacon, grilled tomato, 2 slices of toast, butter and preserves

SOUTH AFRICAN BREAKFAST R110

2 Eggs (Poached, Fried or Scrambled), chips, 2 rashers of bacon, grilled tomato, mushrooms, sausage (breakfast boerewors or pork banger) toast, butter and preserves

TRAVELLERS BREAKFAST R50

Crumpets, topped with bacon, served with cheese and honey on the side

OMELETTE R70

3 Egg Omelette, served with cheddar cheese, tomato and Bacon

or

Mushroom, Camembert and cranberry

MINCE ON TOAST R70

Two slices of toast, served with savoury mince, an egg and cheese

HEALTH BREAKFAST R50

Fresh Fruit, Muesli & Plain Yoghurt

EGGS BENEDICT R65

Served with bacon, topped with Hollandaise sauce

BACON & CHEESE WAFFLE R55

Scrumptious bacon & cheese waffle

served with a cheesy sauce

KIDDIES BREAKFAST R40

1 Egg (poached, fried or scrambled), 2 rashers of bacon, toast, butter and preserves

BUILD YOUR OWN BREAKFAST

Egg - Scrambled, Poached or Fried R6

Bacon (2 rashers) R16

Breakfast Boerewors R20

Tomato Smoor R20

Creamy Mushrooms R20

Pork Banger R20

Chips R25

Breakfast Peri-Peri Chicken Livers R25

Beef Patty R40

Cheddar Cheese R20

French Toast R9

Avo R30

Mince R30

Banana R15

Waffle R30

Bread: Choice between White, Brown or

Le Pommier Farm Fresh Bread R5

BAKES

MUFFIN R35

served with preserves & Cheddar cheese

SCONE R35

Served with fresh cream, Cheddar cheese & preserves

QUICHE OF THE DAY R35

Served without side salad

Menu

STARTERS

MUSHROOM AND CAMEMBERT TARTLET R50

In a Phyllo basket served with a Port and Cranberry reduction

BLUE CHEESE SNAILS R75

With garlic

ROYAL EMPIRE ROASTED BONE MARROW R70

Roasted bone marrow in red wine sauce served with fresh baked bread and various relishes

PERI PERI CHICKEN LIVERS R50

Chicken livers with a tangy peri peri sauce served with home baked bread

CARPACCIO R70

Beef Carpaccio served with Parmesan shavings and a balsamic reduction

MUSSELS R70

Mussels with a creamy garlic and white wine sauce, served with toasted bread

AVOCADO RITZ (SEASONAL) R90

Avocado pear with shrimps mixed in a spicy seafood dressing topped with a prawn

CAMEMBERT & CHERRY TOMATOES R85

Oven roasted Camembert and Cherry Tomatoes served with Salted Crackers – Perfect to share!

SPICY BEEF STRIPS R75

Tender beef strips in a spicy tomato sauce served with homemade bread

PAN FRIED PATAGONIAN CALAMARI R90

Served in a lemon butter sauce

BAKED STUFFED MUSHROOM R65

Large field mushroom filled with bacon, Feta, Cheddar, Mozzarella and Parmesan

BRINJAL & TOMATO PARMESAN R65

Grilled Brinjal topped with Parmesan, Mozzarella & Cherry Tomatoes

SOUP OF THE DAY R45

Served with homemade bread

Menu

SALADS

WARM CHICKEN & AVOCADO SALAD R105

Chicken strips on a selection of crisp greens with cherry tomatoes, feta, peppadews and onions

PRAWN, MANGO & AVOCADO SALAD R150

Pan fried prawns, served on a mango and avocado salad served with a special dressing, and pickled ginger on the side

GOURMET SALAD R105

Caramelized pear, blue cheese and pecan nuts on a selection of crisp greens with creamy pepper vinaigrette

CREATE YOU OWN SALAD

Avocado R30

Cucumber R10

Peppadews R15

Olives R10

Feta Cheese R15

Pecan nuts R25

Blue Cheese R20

Cherry tomatoes R15

Cous Cous R15

Chickpeas R15

Salad Lettuce R20

Homemade Dressing R20

SALAD BOWL R85

Filled with fresh summertime produce. Cherry tomato, Avo, Cucumber & Herbs

Added peas, corn, chickpeas & cous cous

Chicken breast optional extra R35

STEAK SALAD R140

Lettuce topped with Rump steak strips, blue cheese, strawberries & roasted corn, drizzled with our homemade vinaigrette

Menu

TRADITIONALLY SOUTH AFRICA

BOBOTIE R95

Traditional Cape bobotie served with yellow rice, seasonal vegetables, apricot chutney and sambals

HOME MADE CHICKEN PIE R95

Mouth-watering chicken pie, served with creamed potatoes and seasonal vegetables

MALAY CHICKEN CURRY R95

Spicy chicken curry served with rice, poppadum & sambals

CHICKEN & PRAWN CURRY R95

Served with Rice & Sambals or Roti

POTJIE R180

(Ask your waiter for the potjie of the day)

Served with rice and seasonal vegetables

OUR SPECIALITIES

LAMB SHANK Medium FQ R220 Large HG R260

Slow roasted lamb shank with a red wine sauce served with creamed potatoes and roasted home grown vegetables

PORK BELLY R180

Slow roasted pork belly with honey, ginger and roasted sesame seeds served with creamed potatoes and crab apples

SMOKED EISBEIN R225

Smoked pork eisbein with honey and wholegrain mustard sauce served with creamed potatoes and seasonal vegetables

CHICKEN SUPREME R110

A succulent chicken schnitzel covered with bacon, mushrooms and creamy cheese sauce served with potato wedges and vegetables

BANHOEK TRIO R160

A combination of our signature dishes – Bobotie, Chicken Pie and Potjie of the Day. Served with rice

STEAKS AND GRILLS

BEEF FILLET 250G R160

Grilled to perfection, served with seasonal vegetables and your choice of chips, wedges or a potato rosti

RUMP 300G R135

Grilled to perfection, served with seasonal vegetables and your choice of chips, wedges or a potato rosti

SAUCES TO ACCOMPANY YOUR CHOICE

Mushroom sauce / Cheese sauce / Bacon, mushroom and cheese sauce / Red wine sauce / Blue Cheese / Green Peppercorn & Whiskey Sauce R30

A BITE ON THE SIDE R30

French fries, Potato wedges, Creamed potatoes, Seasonal vegetables, Savoury rice, Side salad, Onion rings

BONE MARROW FILLET 250G R195

Fillet of beef topped with roasted bone marrow, served with red wine sauce, potato rosti and vegetables

PORK SPARE RIBS R190

Succulent ribs covered in our special basting served with vegetables and French fries

RUMP 150g R90

Rump served with a side salad or an egg and French fries

Menu

PASTAS

Choice of Penne or Spaghetti

VEGETABLE LASAGNE (V) R85

A symphony of roasted butternut, mushrooms, and tomatoes with a creamy sage sauce

MUSHROOM RISOTTO (V) R85

Delicious button mushroom risotto, sprinkled with Parmesan shavings

PASTA WITH A CREAMY CHICKEN, MUSHROOM SAUCE R95

Creamy chicken & mushroom sauce served with a choice of penne or spaghetti pasta

PASTA WITH BASIL PESTO R85

Penne pasta served with a juicy basil pesto sauce and Parmesan cheese served with a choice of penne or spaghetti pasta

CREAMY PASTA WITH BACON & PEAS R95

Delicious salty bacon and sweet peas in a creamy pasta sauce served on a choice of penne or spaghetti pasta

SPICY BEEF & TOMATO PASTA R95

Spicy Beef strips & tomato served on a choice of penne or spaghetti pasta

BURST CHERRY TOMATO SAUCE R95

Juicy cherry tomatoes burst open in warm olive oil mixed with garlic, fresh basil & Parmesan served on a choice of penne or spaghetti pasta

BAKED PARMESAN MEATBALLS R95

Parmesan Meatballs simmered in a rich tomato sauce served on a choice of penne or spaghetti pasta

SPAGHETTI BOLOGNAISE R95

A classic rich meaty and tomato sauce made with lean ground beef

FROM THE COAST

SOLE R155

Pan fried west-coast sole with shrimps, mushroom and white wine velouté sauce, served with rice and seasonal vegetables

FRIED HAKE & PRAWNS R210

Crispy battered hake & 4 grilled prawns served with savoury rice or french fries with seasonal vegetables and homemade tartar sauce

PATAGONIAN CALAMARI R150

Deep fried calamari, served with rice and tartar sauce

SPICY PRAWN CURRY R110

Deshelled prawns served with rice & poppadum

FRIED HAKE R100

Crispy battered hake served with mixed salad or French fries and homemade tartar sauce

STIRFRIES

SWEET AND SOUR PORK STIRFRY R90

Succulent pork fillet in a sweet and sour sauce and Julienne Stir fry vegetables served with Chinese noodles.

BEEF STIRFRY R95

Thinly sliced beef strips stirfried with mushrooms & bell peppers in a BBQ sauce served with Chinese noodles

CAJUN CHICKEN STRIFRY R90

Chicken Breast and Julienne Vegetable Stir Fry served with Chinese Noodles.

VEGETABLE STIRFRY (V) R75

Julienne Vegetable Stirfry served with Chinese noodles

Menu

DIVINE DESSERTS

MALVA PUDDING R55

Traditionally South African style served with smooth custard

CHOCOLATE BROWNIE R55

Delicious brownies complemented by a chocolate sauce served with cream or ice cream

GRANNY SMITH APPLE STRUDEL R60

Le Pommier's favourite, wrapped in phyllo served with cream or ice cream

CREME BRULEE R55

Classical baked custard

VANILLA CHEESECAKE R50

Enjoy a slice of pure indulgent - no cook vanilla cheesecake served with a brown sugar pecan brittle treat

TRIO OF DESSERT R70

A delightful combination of milk tart springrolls, vanilla cheesecake served with a pecan brittle and Peanut butter balls smothered in chocolate.

APPLE PUDDING CAKE R60

Served with cream

TRIO OF PASTRIES R50

A trio of your favourite pastries -
Milk tart, Lemon meringue, Pecan tart.
Baked fresh

ICE CREAM R45

Vanilla ice cream with seasonal berries or homemade chocolate sauce

WAFFLES

All waffles served with cream or ice cream

Syrup R50

Banana & Caramel R55

Buttered Pecan Syrup R55

Black Forest Waffle Filled With Chocolate

Chips Topped With black Cherry Sauce R60

CHEESE PLATTER FOR ONE R100

CHEESE PLATTER FOR TWO R220

Selection of South African cheeses and preserves, served with biscuits

DON PEDRO R30

(excluding tots)

IRISH COFFEE R30

(excluding tots)

Menu

OPEN-FACED SOURDOUGH SANDWICHES

MELTED CHEESE & BACON R50

Grilled Cheddar cheese with back bacon

GRILLED CHICKEN BREAST WITH AVO R65

Flavorful grilled chicken breast topped with avo

SHREDDED PORK RIB R75

Shredded BBQ pork rib topped with pineapple pieces and a creamy pineapple & chilly sauce

BASKETS

RIB BASKET R115

Grilled Ribs with our special basting sauce, accompanied with French fries

SPICY BEEF STRIPS R95

Tender beef strips in a peri peri tomato sauce with french fries

CHICKEN STRIP BASKET R95

Homemade Chicken strips served with a basket of chips

SEAFOOD BASKET R105

Deep fried hake pieces, calamari and 2 prawns served with chips and homemade tartar sauce

TOASTED SANDWICHES

Served with Chips

CHICKEN MAYO R60

HAM, CHEESE & TOMATO R60

BACON & EGG R65

WRAPS

All wraps are filled with lettuce, cherry tomatoes and cucumber

CHICKEN, MUSHROOM , MOZARELLA R90

served with chilli jam

CHICKEN, AVO, FETA & PEPPADEWS R100

served with a dressing

QUICHE

QUICHE OF THE DAY R45

served with side salad

Menu

BURGERS

BEEF BURGER R95

Pure grilled beef burger (200g) basted with BBQ sauce set on a sesame seed roll topped with lettuce, tomato and onion served with French fries

GOLDEN DELICIOUS GOURMET BURGER R115

Pure grilled beef burger (200g) smothered in mushroom, bacon and cheese sauce on a sesame seed roll with lettuce, tomato and onion served with French fries

GOURMET CHICKEN BURGER R115

Grilled chicken breast topped with mushroom and Camembert drizzled with a cranberry and port sauce, on a sesame seed roll with lettuce, tomato and onion served with French fries

TRIO BURGER R115

Trio of mini burgers served with a basket of fries. Camembert & Cranberry Chicken; Gourmet Beef Burger; Mini Steak roll topped with onion rings

BACON & CHEESE BEEF BURGER R115

Pure grilled beef burger (200g) topped with bacon & cheese on a sesame seed roll with lettuce, tomato and onion served with French fries

CHICKEN FILLET BURGER R100

Grilled chicken Fillet topped with chilli mayo sauce, set on a sesame seed roll with lettuce, tomato and onions served with French fries

BOBOTIE BURGER R110

Grilled Bobotie mince patty, set on a sesame seed roll topped with lettuce, tomato and onions served with condiments and French Fries

Pizza Menu

Woodfire pizzas available daily

BUILD YOUR OWN

MARGHERITA (Tomato Base, Mozzarella & herbs) R75

FOCACCIA with HERBS or GARLIC R40

FOCACCIA with MOZZARELLA R55

EXTRAS EACH

Bolognese Mince / Bobotie Mince / Avo / Blue Cheese / Boerewors / Beef strips / Camembert
Cheese / Figs / Pepperoni R35

Mushrooms / Olives / Pork Sausage / Chicken livers / Chicken Strips / Bacon / Peaches R20

Basil Pesto / Sundried Tomato / Cherry Tomatoes / Pineapple / Capers / Ham /
Feta / Peppadew / Extra Mozzarella cheese / Banana / Mayo / Rocket R16

Garlic / Chilli / Caramelised onion R10

SUGGESTED PIZZAS & LE POMMIER WINE

Simonsberger: Tangy BBQ Chicken & Feta R110
paired with Le Pommier Rosé 2020 Bottle R95 / Glass R35

Sauvy: Caramalised Onions, Danish Feta & Olives R125
paired with Le Pommier Sauvignon Blanc 2020 Bottle R95 / Glass R35

The Meneer: Pepperoni, Bacon & Boerewors R130
paired with Le Pommier Mac 2019 Bottle R150 / Glass R45

PLEASE NOTE

We strive to serve our pizzas as fresh as possible and straight from our wood fired pizza oven, pizzas will be served when done and may not arrive with the rest of the food.

Kiddies Menu

MAIN

BASKET OF FRIES R25

Chips sprinkled with our house seasoning

KIDDIES RIBS R50

Grilled ribs with our special basting sauce, served with chips

KIDDIES BEEF BURGER R55

Pure grilled beef burger basted with BBQ sauce, set on a sesame roll served with chips

SPAGHETTI BOLOGNAISE R60

Traditional beef mince with garlic, herb and tomato sauce served on spaghetti

CHICKEN STRIPS R35

Le Pommier homemade chicken strips served with chips

VIENNAS AND CHIPS R35

2 Viennas served with chips

TOASTED SANDWICH

Served with chips

CHICKEN AND MAYO R40

CHEESE AND TOMATO R40

HAM, CHEESE AND TOMATO R40

PIZZA

MARGHERITA R40

Tomato base, mozzarella & herbs

HAWAIIAN R55

Ham & pineapple

VIENNA R45

Vienna on top of Margherita

REGINA R52

Ham & mushroom



Le Pommier Wine

WHITE WINES

LE POMMIER SAUVIGNON BLANC 2020 R95

Pale green with light straw hues on the colour. The nose is laden with gooseberry, tropical fruit with a hint of nettles

LE POMMIER ROSÉ 2020 R95

The color is salmon pink. The wine has strawberry and gooseberry aromas on the nose with a rich and fruit forward texture in the mouth

WINE PER GLASS

LE POMMIER SAUVIGNON BLANC R35

LE POMMIER ROSÉ R35

LE POMMIER MAC R45 *Cabernet Franc/Malbec*

RED WINES

LE POMMIER MAC 2019 R150

Cabernet Franc / Malbec

On the nose this blend shows deep black fruit characters of blackberry and black cherries. This blend of Cabernet Franc & Malbec pays homage to Mac van der Merwe, previous proprietor of Le Pommier Wine Farm

LE POMMIER JONATHAN'S MALBEC 2019 R160

(Limited Release) Perfumed notes on the nose, give way to rich mulberry and dark cherry tones on the palate. Named after the resident bull at Le Pommier who illustrated his good taste by breaking into vineyards and consuming most of the Malbec harvest.

LE POMMIER ANGLE PEUR R160

Cabernet Franc 2019

This spicy wine shows wonderful aromas of raspberries, plums & blackcurrant leaves. The name "Angle Peur" pays homage to the history of the Banghoek area and the influence of the French Hugenots who arrived in 1688. Banghoek or "The Scary Corner" was also known as "De Bange Hoek"

Bankhoek Valley Neighbours' Wine Farm

WHITE WINES

ZORGVLIET SIMONÉ R325

Nose reminding of buchu and other fynbos. The mouth is cool, elegant and focused with creaminess on the end of the palate. Blend of Sauvignon Blanc and Semillon

RED WINES

ZORGVLIET PETIT VERDOT 2016 R290

Dark plum coloured with coriander, cloves and fruit cake on the nose.

ZORGVLIET RICHELLE 2017 R650

The Richelle wine is a wine created to embody "completeness". It is not meant to be the boldest, most expressive, intense and flamboyant wine in our line-up.

ZORGVLIET MERLOT 2018 R290

The nose reminds of black cherry and sandalwood. The entry in the mouth is slightly gripping, with good dark chocolate focus on the mid palate and somewhat dry finish.

RAINBOW'S END

MYSTICAL CORNER 2019 R250

Cabernet Sauvignon 48% / Shiraz 20% /
Malbec 20% / Petit Verdot 12%

RAINBOW'S END

CABERNET SAUVIGNON 2018 R290

This wine pleases old style and new world fruit style Cabernet supporters. It balances the blackcurrant/cassis fruit and the earthy, barnyard old style character very elegantly.

RAINBOW'S END SHIRAZ 2017 R290

Produced from the oldest block on the farm. Differentiates itself from other Shiraz in SA by being not too spicy but rather more fruit driven, this wine is produced in a French Style lending it similar characteristics to a Rhone style Shiraz.

Drinks

SPARKLING WINES

ZORGVLIET MCC 2015 R380
PONGRACZ R330
JC LE ROUX VIBRAZIO SAUV BLANC R210
JC LE ROUX LA CHANSON (RED) R180
JC LE ROUX LE DOMAINE R180

SHERRY

MONIS SHERRY R18
Full Cream, Medium Cream, Pale Dry
HOUSE SHERRY R12
RED MUSKADEL R15
ALLESVERLOREN PORT R18

SHOOTERS

APPLE SOURS R12
JAGERMEISTER R28
TEQUILA WHITE R22
TEQUILA GOLD R26

LIQUEURS

VARIETY OF LIQUEURS

Amarula R15
Peppermint Liq R15
Frangelico R18
Ginger Liq R15
Tia Maria R20
Crème De Casis R11
Grenadine R5
Zappa Red R15
Pimms R15
Cape Velvet R15
Ponchos R25
Cinzano Extra Dry R15
Kahlua R20

Drinks

BEERS & CIDERS

LOCAL BEERS R35

Castle Lager, Black Label, Hansa, Amstel,
Windhoek Lager, Windhoek Light, Tafel Lager

BEER R40

Millers, Heineken, Peroni, Flying Fish (Flavoured Beer),
Stella Artois, Windhoek

NON ALCOHOLIC R35

Castle Free, Savanna Lemon

CIDERS R35

Savanna Dry, Savanna Light, Hunters Gold,
Smirnoff Spin, Hunters Dry, Hunters Extreme

CRAFT BEERS R65

Stellies The Avenue Lager, Stellies Born Free Pale Ale,
Stellies Hoenderhok Bock, CBC Amber Weiss

ON TAP BEERS

Castle Lite, Diesel & Dust
Small: R35
Large: R50

SPIRITS

Bells R18

Chivas Regal R40

Johnny Walker Black R35

Johnny Walker Red R25

KWV 5 Years R15

Gordons Gin R15

Smirnoff Vodka R17

Bacardi Rum R17

Red Heart Rum R17

Jameson R27

J&B R17

Tanqueray No TEN R40

Jack Daniels R27

Southern Comfort R17

Richelieu R15

Klipdrift R20

Klipdrift Premium R25

Wilderer Fynbos Gin R30

KWV 10 Years R22

Captain Morgan R16

Spice Gold R15

Bains R25

Stroh Rum R40

Hennessy VS Cognac R40

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GIN INFUSION

Choice of two items: R15

Orange, Cucumber, Apple, Berries,

Star Anise, Cardamon, Cinnamon

Drinks

COLD BEVERAGES

COOLDRINKS 200ML

Soda Water, Tonic Water R20
Ginger Ale, Lemonade R20
Tomato Cocktail R35
Rock Shandy R35

COOLDRINKS 340ML

Coke, Coke Light, Tab, Sprite, Fanta Orange ,
Fanta Grape, Sprite Zero, Cream Soda, Dry Lemon R23

TIZERS

Appletizer R30
White & Red Grapetizer R30

ICED TEA 330ML

Lemon or Peach R30

Red Bull R45

CORDIALS

Passion Fruit, Lime, Cola Tonic R9.50

MILKSHAKES

Strawberry, Vanilla, Chocolate, Bubblegum, Lime R28
Kids Milkshake R16

JUICES

Glass R18
Jug of Juice R55
Kids R12

MINERAL WATER

500ml Still or Sparkling R20
1 Liter Still or Sparkling R30

HOT BEVERAGES

COFFEE

Filter Coffee R25
Decaffeinated Coffee R23
Single Espresso R27
Cappuccino R30
Americano R25
Café Latte R35
Iced Coffee R35

TEA

Rooibos R25
Five Roses Ceylon R25
Earl Grey R27
Red Single Espresso R27
Red Cappuccino R30
Red Latte R30

OTHER

Hot Chocolate R35
Milo R30