

Le Pommier

BREAKFAST MENU

SERVED FROM 08H00 - 11H00

MINI SA BREAKFAST | 65

(Incl. Filter Coffee or English/ Rooibos Tea)
2 eggs, 2 rashers of bacon, grilled tomato, 2 slices of toast, butter & preserves

SOUTH AFRICAN BREAKFAST | 125

2 Eggs, chips, 2 rashers of bacon, grilled tomato, herb mushrooms, breakfast sausage (boerewors or pork banger), toast, butter & preserves

TRAVELLERS BREAKFAST | 75

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

OMELETTE | 65

3 Egg Omelette, served with cheddar cheese

Add Bacon | 25

Add Tomato | 15

Add Mushrooms | 20

MINCE ON TOAST | 110

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

EGGS BENEDICT | 75

Poached eggs, served on crispy bacon and English Muffin with Hollandaise sauce

MUESLI BREAKFAST BOWL | 80

Fresh seasonal fruit on a bed of Muesli & Plain Yoghurt

MUFFIN OR SCONE | 50

Served with preserves & Cheddar cheese

QUICHE OF THE DAY | 45

Served Delicious & Hot

KIDDIES BREAKFAST | 40

1 Egg (scrambled), 2 rashers of bacon, toast, butter & preserves

EXTRAS

French Toast | 25

Bacon | 25

Portion Cheddar Cheese | 27

Pork/Breakfast Sausage | 30

Extra Egg | 10

HOT BEVERAGES

Filter Coffee | 25

Decaffeinated Coffee | 31

Single Espresso | 27

Double Espresso | 40

Decaffeinated Single Espresso | 29

Decaffeinated Double Espresso | 50

Cappuccino | 30

Decaffeinated Cappuccino | 36

Americano | 25

Café Latte | 50

Iced Coffee | 43

Café Mocha | 40

Rooibos or Five Roses Ceylon | 25

Earl Grey | 27

Red Single Espresso | 27

Red Double Espresso | 40

Red Cappuccino | 30

Red Latte | 40

Hot Chocolate | 35

Milo | 30

Le Pommier

LODGE BREAKFAST MENU

SERVED FROM 08H00 - 11H00

Lodge Breakfast (1 per person) includes bottomless filter coffee, a pot of rooibos or ceylon tea or a glass of fruit juice.

MINI SA BREAKFAST

2 eggs, 2 rashers of bacon, grilled tomato, 2 slices of toast, butter & preserves

OMELETTE

3 Egg Omelette, served with cheddar cheese
With a choice of bacon, tomato & mushroom

MINCE ON TOAST

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

EGGS BENEDICT

Poached eggs, served on crispy bacon and English Muffin with Hollandaise sauce

MUFFIN OR SCONE

Served with preserves & Cheddar cheese

MUESLI BREAKFAST BOWL

Fresh seasonal fruit on a bed of Muesli & Plain Yoghurt

TRAVELLERS BREAKFAST

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

BANHOEK BREAKFAST

2 Eggs (Poached, Fried or Scrambled), chips, 2 rashers of bacon, grilled tomato, herb mushrooms, toast, butter & preserves

KIDS LODGE BREAKFAST MENU

Glass of juice or milk included

KIDDIES BREAKFAST

1 Egg (scrambled), 2 rashers of bacon, toast, butter & preserves

MINI MINCE ON TOAST

Toast served with savoury mince & cheese

MINI TRAVELLERS BREAKFAST

Crumpets served with cheese and honey on the side

Le Pommier

STARTERS

NEW STYLE PRAWN RITZ | 115

Panfried prawns served with a generous helping of avocado, fresh tomato, cucumber, onions & coriander with citrus dressing

CLASSIC ESCARGOT | 95

Served in a garlic-butter

Add fragrant Blue Cheese | 35

POTATO SKINS | 95

Crispy oven-baked potato skins topped with bacon & cheddar cheese served with avo puree

WHIPPED FETA WITH ROASTED

CHERRY TOMATOES | 75

Creamy whipped feta with garlic and herb roasted cherry tomatoes served with grilled bread

SALT & PEPPER CALAMARI | 115

Calamari tubes & tentacles dusted and fried served with a fresh wedge of lemon and tartar sauce

PERI PERI CHICKEN LIVERS | 75

Traditional peri peri chicken livers served with our homemade bread

BOBOTIE SAMOOSAS | 85

Our Bobotie Samosa recipe is certainly a crowd-pleaser, served with sweet chilli dipping sauce

CAPE STYLE MUSSELS | 90

Served in a creamy white wine, garlic, onion & herb sauce with crispy bread

SALAD BOWLS

VEGAN BOWL | 115

Fresh herb couscous with cherry tomato, cucumber, avocado, corn, chickpeas & a delicious citrus dressing

PROTEIN BOWL | 135

Warm chicken breast slithers served on crisp greens with cherry tomato, cucumber, feta, peppadews & red onion

PLATTERS TO SHARE

CHEESE PLATTER FOR TWO | 250

Selection of South African cheeses, preserves, cold meat served with biscuits & fresh fruit

CHEESE PLATTER FOR SIX | 550

Selection of South African cheeses, preserves, cold meat served with biscuits & fresh fruit

Le Pommier

LIGHT MEALS

BURGERS

BEEF OR CHICKEN | 115

Delicious choice of **Grilled Beef or Chicken burger**, served on a sesame roll with a bed of sliced dill cucumber, red onion, tomato, lettuce and cheddar cheese. Served with potato fries

Add Bacon | 25

Add Avo Puree | 25

SIGNATURE GOURMET | 135

Your choice of **Grilled Beef or Chicken Burger** covered in a decadent cheese, bacon & mushroom sauce, topped with tomato, onion, lettuce. Served with potato fries

BURGER TRIO | 135

Sliders & Fries... Camembert & Cranberry Chicken, Gourmet Beef & Caramelised Onion Steak. Served with potato fries

CRUMBED BUTTERMILK CHICKEN

BURGER | 125

Chicken breast marinated in buttermilk served on a sesame roll with a bed of lettuce, tomato, pickled onions, and Sriracha mayo. Served with potato fries

SOURDOUGH SANDWICH OR WRAP

Served with golden, crispy potato fries

TOMATO, MOZZARELLA & BASIL

PESTO | 90

Lettuce, tomato, mozzarella cheese & basil pesto

CHICKEN CLUB | 90

Grilled chicken breast slithers topped with sweet chilli mayo with bacon, tomato & lettuce

BACON, GUACAMOLE GRILLED

CHEESE | 90

Grilled bacon topped with cheddar cheese and creamy avo guacamole

BASKETS

RIB BASKET | 145

300G (raw weight) Pork Ribs served with potato fries & our homemade basting sauce

CHICKEN BASKET | 125

Home made Chicken Strips served with potato fries

SEAFOOD BASKET | 175

Fried fish combo, including Prawns, Calamari and Hake served with potato fries

FRIED VEGETARIAN BASKET | 140

Fried cream cheese jalapeno poppers, camembert bites, tomato mozza melters served with green olives, sundried tomatoes, avo puree and sweet chilli dip

TOASTED SANDWICHES

Choose between white or brown bread. Served with golden, crispy potato fries.

CHICKEN MAYO | 65

HAM, CHEESE & TOMATO | 65

BACON & EGG | 69

**** Toasted Sandwiches only available from
Monday - Saturday**

Le Pommier

MAINS

TRADITIONALLY SOUTH AFRICAN

BOBOTIE | 130

Served with rice, rustic sambals and seasonal vegetables

HOME MADE CHICKEN PIE | 120

Served with fluffy creamy mash & seasonal vegetables

CAPE MALAY CHICKEN CURRY | 125

Served with yellow rice & rustic sambals

RED WINE OXTAIL | 250

Served in a potjie and a side of fluffy rice

PORK BELLY | 190

Served with honey & mustard sauce, creamy mash & seasonal vegetables

THE BANHOEK TRIO | 195

A combination of our signature dishes - Bobotie, Chicken Pie & Red wine Oxtail. Served with fluffy rice

OUR SPECIALITIES

PARMESAN CRUST CHICKEN

BREAST | 160

Succulent crumbed chicken breast topped with cheese sauce served with a fresh salad or potato fries

PORK SPARE RIBS | 250

700G (raw weight) grilled pork spare ribs covered in our special basting served with potato fries

FISH & CHIPS | 120

Battered hake fillet served with your choice of potato fries or side salad

RUMP 300G | 195

Chargrilled Rump served with crispy potato fries

BEEF FILLET 150G / 250G | 195 / 295

Chargrilled served with seasonal vegetables & your choice of potato fries or creamy mash

SAUCES TO ACCOMPANY YOUR CHOICE

Green Peppercorn sauce | 40

Mushroom sauce | 35

Cheese sauce | 35

Bacon, mushroom and cheese sauce | 35

EXTRAS

Onion Rings | 30

Side of Fries | 35

Creamy Mash | 30

Vegetables | 30

Side Salad | 40

Le Pommier

MAINS

PASTA - RISOTTO - NOODLES

BEEF & BROCCOLI STIR FRY | 120

Beef strips, broccoli stirfry served with Noodles in a Soya based sauce

PEANUT CHICKEN STIR FRY | 120

Chicken breast & vegetable stir fry in a peanut butter sauce served with noodles

AVOCADO PESTO PASTA | 105

Penne pasta with flavorful avocado, spinach and classic pesto ingredients

**contain nuts

PORK RAGU PASTA | 120

Slowly braised Pork shoulder Ragu served on a choice of penne or spaghetti pasta

VEGETABLE LASAGNE (V) | 105

Beautiful layers of butternut and mushroom in a sage cream sauce

CREAMY CHICKEN, BACON & PEA RISOTTO | 115

Creamy chicken, crispy bacon and peas topped with parmesan cheese

CHICKEN & MUSHROOM PASTA | 115

Served on a choice of penne or spaghetti pasta

Le Pommier

PIZZAS

WOODFIRE PIZZAS AVAILABLE DAILY

BUILD YOUR OWN

MARGHERITA (Tomato Base, Mozzarella & herbs) | 90

FOCACCIA with HERBS or GARLIC | 45

FOCACCIA with MOZZARELLA | 80

Gluten-Free base extra | 30

EXTRAS EACH

Avo - Blue Cheese - Fig - Chicken - Pepperoni - extra Mozzarella | 45

Feta - Bobotie Mince - Camembert Cheese - Bacon - Boerewors - Basil Pesto | 30

Mushrooms - Anchovy - Olives | 25

Sundried Tomato - Cherry Tomato - Banana | 20

Mayo - Garlic - Chilli - Caramalised Onion - Peppadew - Ham - Pineapple - Capers | 10

SUGGESTED PIZZAS & LE POMMIER WINE

SIMONSBERGER - Tangy BBQ Chicken & Feta | 140

paired with Le Pommier Rosé

SAUVY - Caramalised Onions, Danish Feta & Olives | 135

paired with Le Pommier Sauvignon Blanc

THE MENEER - Pepperoni, Bacon & Boerewors | 175

paired with Le Pommier Mac

NAPOLI PIZZA - Tomato, Mozzarella, Olives, Capers, Red Onion, Anchovy | 130

paired with Le Pommier Sauvignon Blanc

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.

A service fee of 10% will be charged to tables of 8 patrons and more

Le Pommier

DIVINE DESSERTS

ICE CREAM & CHOCOLATE SAUCE | 45

No frills, no fuss. Just Chocolate Sauce

CHOCOLATE BROWNIE | 45

Delicious Pecan Nut Brownie served with ice cream or cream

GRANNY SMITH APPLE STRUDEL | 65

Phyllo wrapped apples served with cream or ice cream

BAKED CHEESECAKE | 70

A slice of indulgence! Topped with mixed berry coulis

PASTRY TRIO | 50

Mini lemon meringue, pecan nut & milk tart

DESSERT TRIO | 69

A delicious combination of chocolate-covered peanut butter balls, vanilla cheesecake & milk tart spring rolls

MALVA PUDDING | 55

Traditional South African style served with custard

WAFFLES

All waffles served with cream or ice cream

Syrup | 50

Banana & Caramel | 55

CHEESE PLATTER FOR ONE | 140

Selection of South African cheese & preserves, served with biscuits

DON PEDRO | 30

Excluding tots

IRISH COFFEE | 30

Excluding tots

Le Pommier

KIDDIES MENU

MAIN

BASKET OF FRIES | 35

Potato fries with our house seasoning

KIDDIES BEEF BURGER | 65

2 pure grilled mini beef burger topped with Cheddar cheese basted with BBQ sauce, set on a sesame roll served with potato fries

SPAGHETTI BOLOGNAISE | 80

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

CHICKEN STRIPS | 45

Le Pommier homemade chicken strips served with potato fries

GRILLED CHICKEN BREAST | 50

Served with mash and Peas

DESSERTS

FLAVOURED MILK & SWEET SURPRISE | 75

4 Mini flavoured milk paired with sweeties

ICE CREAM & CHOCOLATE SAUCE | 45

KIDS MILKSHAKES | 16

TOASTED SANDWICH

CHICKEN MAYO | 49

CHEESE & TOMATO | 55

HAM, CHEESE & TOMATO | 55

Served with potato fries

PIZZA

MARGHERITA | 65

Tomato base, mozzarella & herbs

HAWAIIAN | 70

Ham & Pineapple

REGINA | 70

Ham & Mushroom

CHICKEN | 70

Margherita topped with chicken strips

Le Pommier

LE POMMIER WINE

WHITE WINES

LE POMMIER

SAUVIGNON BLANC 2022 | 100

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

ROSÉ WINES

LE POMMIER MARAAI

ROSÉ 2022 | 100

The wine has strawberry and gooseberry aromas on the nose with a rich and fruit-forward texture in the mouth. Named after one of the owner's mother.

WINE PER GLASS

LE POMMIER SAUVIGNON BLANC | 35

LE POMMIER ROSÉ | 35

LE POMMIER MAC | 45

RED WINES

LE POMMIER MAC 2020 | 120

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 Estate

LE POMMIER

JONATHAN'S MALBEC 2020 | 160

(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 the vineyards and consuming most of the Malbec harvest

LE POMMIER

ANGLE PEUR CABERNET FRANC 2019 | 160

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

Le Pommier

BANHOEK VALLEY NEIGHBOURS' WINE FARMS

WHITE WINES

ZORGVLIET SIMONÉ | 325

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 & Semillon

ZORGVLIET SINGLE VINEYARD

SAUVIGNON BLANC | 250

Light yellow in colour with hints of lime green, nose shows intense gooseberry aromas with hints of tropical, citrus blossom and green fig

CAPO DONNA WINES

CHENIN BLANC | 195

Effortlessly loud. Notes of pear, lime zest and yellow peach that reflect beautifully on the pallet.

ROSÉ WINES

RAINBOW'S END

WILD FERMENTED ROSÉ | 175

Cabernet Franc 39%, Cabernet Sauvignon Blanc 31%, Merlot 25%, Malbec 5%

ZORGVLIET

CABERNET FRANC ROSÉ | 195

100% Cabernet Franc. Aromas of rose petals, jasmine and raspberry, followed by a smooth crisp texture on the palate

ZORGVLIET

SILVER MYN ROSÉ | 145

Salmon pink colour. The nose reminds of fresh raspberries and cranberries with a touch mango.

RED WINES

ZORGVLIET PETIT VERDOT | 290

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

ZORGVLIET RICHELLE 2017 | 650

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

ZORGVLIET MERLOT | 290

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 | 250

Cabernet Franc 48%, Shiraz 20%, Malbec 20%, Petit Verdot 12%

RAINBOW'S END

CABERNET SAUVIGNON | 290

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 | 310

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

GRONDPAD SHIRAZ | 400

Most people run the rat race but we chose the Grondpad in life... more challenging but way more rewarding.

Le Pommier

DRINKS

SPARKLING WINES

ZORGVLIET SPARKLING ROSÉ | 300
PONGRACZ | 440
JC LE ROUX VIBRAZIO SAUVIGNON BLANC | 250
JC LE ROUX LA CHANSON (RED) | 235
JC LE ROUX LE DOMAINE | 235
JC LE ROUX FLUERETTE | 235
JC LE ROUX Non-Alcoholic | 235

SHERRY

MONIS SHERRY | 22
Full cream, Medium cream, Pale Dry
HOUSE SHERRY | 20
RED MUSKADEL | 20
ALLESVERLOREN PORT | 25

BEERS & CIDERS

LOCAL BEERS | 35
Castle Lager, Black Label, Amstel, Windhoek Lager,
Windhoek Light

BEERS | 45

Heineken, Stella Artois, Windhoek Draught, Jack
Black Lager

CIDERS

Savanna Dry, Savanna Light, Hunters Gold | 45

CRAFT BEERS

Stellies The Avenue Lager | 75
CBC Amber Weiss | 65

BEERS ON TAP

Castle Lite - Small | 35 ; Large | 50
Jack Black Brewers Lager - Small | 40 ; Large | 60

NON-ALCOHOLIC

Castle Free, Becks | 35
Virgin Strawberry Daiquiri | 40
Savanna Non Alc | 40

SPIRITS

Bells | 23
Chivas Regal | 40
Johnnie Walker Black | 38
Johnnie Walker Red | 25
KWV 5 Years | 25
Smirnoff Vodka | 17
Bacardi Rum | 20
Red Heart Rum | 21
J&B | 21
Jack Daniels | 31
3 Ships | 19
Jameson | 35
Klipdrift | 20
Klipdrift Premium | 25
KWV 10 Years | 35
Captain Morgan | 18
Spice Gold | 16
Hennessy VS Cognac | 50
Grappa | 80
Bains | 27
Glenfiddich Whisky 12 Years | 50
Stroh Rum | 50
Richelieu | 22
Southern Comfort | 19

LIQUEURS

Amarula | 15
Peppermint Liqueur | 16
Ginger Liqueur | 15
Frangelico | 26
Grenadine | 5
Pimms | 15
Cape Velvet | 15
Ponchos | 25
Kahlua | 27
Campari | 25

SHOOTERS

Apple Sours | 16
Jagermeister | 28
Tequila White | 30
Tequila Gold | 30

GIN & INFUSIONS

Stoke House London Dry Gin | 22
Stoke House Pink Gin | 22
Stoke House Sapphire Gin | 22
Wilderer Rosé Gin | 38
Wilderer Moonshine Gin | 38
Wilderer Fynbos Gin | 38
Gordons Gin | 20

Choice of two items | 15

Orange, Cucumber, Apples, Berries
Star Anise, Cardamon, Cinnamon

Le Pommier

DRINKS

COLD BEVERAGES

COOLDRINKS

Ginger Ale, Soda Water, Tonic Water | 23
Rock Shandy | 50
Coke, Coke Zero, Coke Light, Fanta Grape, Fanta
Orange, Sprite Zero, Sprite, Cream Soda,
Dry Lemon, Tab, Lemonade | 28
Red Bull, Watermelon Red Bull | 45
Appletizers, Tomato Cocktail | 35
White & Red Grapetizer | 35
Iced Tea - Lemon or Peach | 32

CORDIALS | 9.50

Passion Fruit, Lime, Cola Tonic

MILKSHAKES

Strawberry, Vanilla, Chocolate, Bubblegum,
Lime | 28
Kids Milkshakes | 16

JUICES

Glass | 18
Kids | 12

MINERAL WATER

500ML Still or Sparkling | 20
1 Liter Still or Sparkling | 30

HOT BEVERAGES

Filter Coffee | 25
Decaffeinated Coffee | 31
Single Espresso | 27
Double Espresso | 40
Decaffeinated Single Espresso | 29
Decaffeinated Double Espresso | 55
Cappuccino | 30
Decaffeinated Cappuccino | 35
Americano | 25
Café Latte | 49
Iced Coffee | 40
Café Mocha | 40
Rooibos or Five Roses Ceylon | 25
Earl Grey | 27
Red Single Espresso | 27
Red Double Espresso | 40
Red Cappuccino | 30
Red Latte | 40
Hot Chocolate | 35
Milo | 30

COCKTAILS

Mojito | 65
Pina Colada | 50
Caipirinha | 60
Cosmopolitan | 55
Margarita | 70
Strawberry Daiquiri | 65
Virgin Strawberry Daiquiri | 45
Rosé wine cocktail | 65
The Sister Slayer | 80
Espresso martini | 60
Strawberry Margarita | 90