

Le Pommier

BREAKFAST MENU

SERVED FROM 08H00 - 11H00

MINI SA BREAKFAST | 70

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

SOUTH AFRICAN BREAKFAST | 135

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

TRAVELLERS BREAKFAST | 90

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

OMELETTE | 80

3 Egg Omelette, served with cheddar cheese

Add Bacon | 30

Add Tomato | 15

Add Mushrooms | 20

MINCE ON TOAST | 115

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

EGGS BENEDICT | 80

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 | 55

Served with preserves & Cheddar cheese

QUICHE OF THE DAY | 55

Served Delicious & Hot

KIDDIES BREAKFAST | 40

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

EXTRAS

French Toast | 30

Bacon | 30

Portion Cheddar Cheese | 27

Pork/Breakfast Sausage | 35

Extra Egg | 10

HOT BEVERAGES

Filter Coffee | 25

Decaffeinated Coffee | 35

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 | 51

Café Mocha | 40

Rooibos or Five Roses Ceylon | 25

Earl Grey | 27

Red Single Espresso | 27

Red Double Espresso | 40

Red Cappuccino | 36

Red Latte | 42

Chai Latté | 35

Hot Chocolate | 35

Milo | 30

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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

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STARTERS

NEW STYLE PRAWN RITZ | 125

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 avocado puree

PAN-FRIED HALLOUMI | 105

Pan-fried Halloumi with Chilli Honey served with pita chips

SALT & PEPPER CALAMARI | 135

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

PERI PERI CHICKEN LIVERS | 80

Traditional peri peri chicken livers served with our homemade bread

BOBOTIE SAMOOSAS | 95

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

CAPE STYLE MUSSELS | 95

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

SALAD BOWLS

VEGAN BOWL | 120

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

PROTEIN BOWL | 140

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

GRILLED HALLOUMI SALAD | 155

Flavourful Halloumi salad with fresh greens & cherry tomatoes

PASTA BOWL | 140

Pesto chicken, corn, avocado and bacon penne pasta salad served with a mustard & mayo dressing

PLATTERS TO SHARE

CHEESE PLATTER FOR TWO | 295

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

CHEESE PLATTER FOR SIX | 620

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

Le Pommier

LIGHT MEALS

BURGERS

BEEF OR CHICKEN | 140

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 | 30

Add Avo Puree | 25

SIGNATURE GOURMET | 155

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 | 160

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

CRUMBED BUTTERMILK CHICKEN

BURGER | 140

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

BASKETS

RIB BASKET | 155

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

CHICKEN BASKET | 135

Home made Chicken Strips served with potato fries

SEAFOOD BASKET | 195

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

TOASTED SANDWICHES

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

CHICKEN MAYO | 85

HAM, CHEESE & TOMATO | 70

BACON & EGG | 95

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

SOURDOUGH SANDWICH OR WRAP

Served with golden, crispy potato fries

TOMATO, MOZZARELLA & BASIL

PESTO | 95

Lettuce, tomato, mozzarella cheese & basil pesto

CHICKEN CLUB | 105

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

BACON, GUACAMOLE GRILLED

CHEESE | 100

Grilled bacon topped with cheddar cheese and creamy avo guacamole

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MAINS

TRADITIONALLY SOUTH AFRICAN

BOBOTIE | 145

Served with rice, rustic sambals and seasonal vegetables

HOME MADE CHICKEN PIE | 140

Served with fluffy creamy mash & seasonal vegetables

CAPE MALAY CHICKEN CURRY | 140

Served with yellow rice & rustic sambals

OUR SPECIALITIES

RED WINE OXTAIL | 285

Served in a potjie and a side of fluffy rice

PORK BELLY | 190

Served with honey & mustard sauce, creamy mash or potato fries & seasonal vegetables

THE BANHOEK TRIO | 220

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

CHICKEN MARGHERITA | 170

Grilled chicken breast topped with mozzarella cheese, basil pesto and cherry tomatoes served with potato fries or a side salad

OUR SPECIALITIES

PARMESAN CRUST CHICKEN

BREAST | 170

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

PORK SPARE RIBS | 270

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

FISH & CHIPS | 170

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

RUMP 300G | 210

Chargrilled Rump served with crispy potato fries

BEEF FILLET 150G | 195

Chargrilled served with your choice of potato fries or creamy mash

RIBEYE 250G | 270

Chargrilled Rib eye steak served with crispy potato fries

SAUCES TO ACCOMPANY YOUR CHOICE

Green Peppercorn sauce | 40

Mushroom sauce | 35

Cheese sauce | 35

Bacon, mushroom and cheese sauce | 40

Blue Cheese | 40

EXTRAS

Onion Rings | 30

Side of Fries | 50

Creamy Mash | 30

Vegetables | 35

Side Salad | 45

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MAINS

PASTA-RISOTTO-NOODLES- STIR FRY

CHICKEN & MUSHROOM PASTA | 135

Served on a choice of penne or spaghetti pasta

HONEY CASHEW CHICKEN STIR FRY | 135

Chicken breast & vegetable stir fry in a honey sriracha sauce served with jasmine rice

AVOCADO PESTO PASTA | 120

Penne pasta with flavorful avocado, spinach and classic pesto ingredients

**contain nuts

PORK RAGU PASTA | 145

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

VEGETABLE LASAGNE (V) | 120

Beautiful layers of butternut and mushroom in a sage cream sauce

VEGETABLE STIR FRY | 135

A variety of fresh vegetables served with noodles

BEEF STRIP STIR FRY | 140

Beef strips with a variety of fresh vegetables and a ginger, soya sauce served with jasmine rice

CREAMY CHICKEN, BACON & PEA RISOTTO | 135

Creamy chicken, crispy bacon and peas topped with parmesan cheese

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PIZZAS

WOODFIRE PIZZAS AVAILABLE DAILY

BUILD YOUR OWN

MARGHERITA (Tomato Base, Mozzarella & herbs) | 115

FOCACCIA with HERBS or GARLIC | 50

FOCACCIA with MOZZARELLA | 100

Gluten-Free base extra | 40

EXTRAS EACH

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

Feta - Camembert Cheese - Bacon - Basil Pesto - Boerewors | 35

Sundried Tomato - Mushrooms - Anchovy - Olives | 30

Rocket - Pineapple - Cherry Tomato - Banana | 20

Mayo - Garlic - Chilli - Caramalised Onion - Peppadew - Ham - Capers | 15

OUR FAMOUS PIZZAS JUST ADD A GLASS OF LE POMMIER WINE

SIMONSBERGER - Tangy BBQ Chicken & Feta | 165

suggested with Le Pommier Rosé | 40

SAUVY - Caramalised Onions, Danish Feta & Olives | 165

suggested with Le Pommier Sauvignon Blanc | 40

THE MENEER - Pepperoni, Bacon & Boerewors | 215

suggested with Le Pommier Mac | 45

NAPOLI PIZZA - Tomato, Mozzarella, Olives, Capers, Red Onion, Anchovy | 165

suggested with Le Pommier Summercourt Chardonnay | 50

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

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DIVINE DESSERTS

ICE CREAM & CHOCOLATE SAUCE | 45

No frills, no fuss. Just Chocolate Sauce

CHOCOLATE BROWNIE | 50

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 | 80

A slice of indulgence! Topped with mixed berry coulis

PASTRY TRIO | 60

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 | 70

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 | 150

Selection of South African cheese & preserves, served with biscuits

DON PEDRO | 30

Excluding tots

IRISH COFFEE | 30

Excluding tots

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KIDDIES MENU

MAIN

BASKET OF FRIES | 50

Potato fries with our house seasoning

KIDDIES BEEF BURGER | 75

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 | 60

Le Pommier homemade chicken strips served with potato fries

GRILLED CHICKEN BREAST | 50

Served with mash and Peas

DESSERTS

FLAVOURED MILK & SWEET SURPRISE | 95

4 Mini flavoured milk paired with sweeties

ICE CREAM & CHOCOLATE SAUCE | 45

KIDS MILKSHAKES | 16

KIDS JUICE | 15

TOASTED SANDWICH

CHICKEN MAYO | 52

CHEESE & TOMATO | 65

HAM, CHEESE & TOMATO | 65

Served with potato fries

PIZZA

MARGHERITA | 75

Tomato base, mozzarella & herbs

HAWAIIAN | 80

Ham & Pineapple

REGINA | 80

Ham & Mushroom

CHICKEN | 85

Margherita topped with chicken strips

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LE POMMIER WINE

WHITE WINES

LE POMMIER

SAUVIGNON BLANC 2023 | 135

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

Awards Gold - Lumo Awards, Double Gold Merit Challenge, Gold - Gold Awards, Bronze - Veritas, Silver - Ultra Value Awards, 3-star Platters

LE POMMIER SUMMERCOURT

CHARDONNAY 2024 | 195

This Chardonnay is an elegant, slightly wooded medium-bodied wine with tropical fruit on the nose and a hint of minerality and a lingering finish

ROSÉ WINES

LE POMMIER MARAAI

ROSÉ 2023 | 145

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

Awards Gold - Lumo Awards, Double Gold - Merit Challenge, Gold - Gold Awards, Bronze - Veritas, Gold - Rosé Challenge, Gold - Ultra Value, Gold Rosé Rocks, 3-star Platters

WINE PER GLASS

LE POMMIER SAUVIGNON BLANC | 40

LE POMMIER ROSÉ | 40

LE POMMIER SUMMERCOURT

CHARDONNAY | 50

LE POMMIER MAC | 45

LE POMMIER ANGLE PEUR CABERNET
FRANC | 60

RED WINES

LE POMMIER MAC 2022 | 150

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

Awards Gold - Lumo Awards, Gold - Merit Challenge, Gold - Michelangelo, Silver - Veritas, Silver - Ultra Value Awards, 4-star Platters

LE POMMIER

JONATHAN'S MALBEC 2021 | 250

(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

Awards 3,5-star Platters, Gold - Malbec Challenge

LE POMMIER

ANGLE PEUR CABERNET FRANC 2019 | 250

(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"

Awards 4-star Platters, Gold - Cabernet Franc Challenge

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BANHOEK VALLEY NEIGHBOURS' WINE FARMS

WHITE WINES

ZORGVLIET SIMONÉ | 490

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 | 300

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

SPRINGROVE PINOT GRIGIO | 195

This Pinot Grigio white wine is medium-dry

ZORGVLIET

SILVER MYN SAUVIGNON BLANC | 175

ROSÉ WINES

RAINBOW'S END

WILD FERMENTED ROSÉ | 175

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

ZORGVLIET

CABERNET FRANC ROSÉ | 250

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

ZORGVLIET

SILVER MYN ROSÉ | 175

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

RED WINES

ZORGVLIET PETIT VERDOT | 390

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

ZORGVLIET MERLOT | 390

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

SPRINGROVE SANGIOVESE | 250

Sangiovese is a red Italian wine grape variety

RAINBOW'S END

MYSTICAL CORNER | 200

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

RAINBOW'S END

CABERNET SAUVIGNON | 475

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 SYRAH | 475

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 | 520

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

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DRINKS

SPARKLING WINES

ZORGVLIET SPARKLING ROSÉ | 350
ZORGVLIET MCC | 500
PONGRACZ | 465
JC LE ROUX VIBRAZIO SAUVIGNON BLANC | 250
JC LE ROUX LA CHANSON (RED) | 245
JC LE ROUX LE DOMAINE | 245
JC LE ROUX FLUERETTE | 245
JC LE ROUX Non-Alcoholic | 245

SHERRY

MONIS SHERRY | 22
Full cream, Medium cream, Pale Dry
HOUSE SHERRY | 20
RED MUSKADEL | 20
ALLESVERLOREN PORT | 27

BEERS & CIDERS

LOCAL BEERS | 40
Castle Lager, Castle Lite, Black Label, Amstel,
Windhoek Lager, Windhoek Light

BEERS | 48

Heineken, Peroni, Windhoek Draught

CIDERS

Savanna Dry, Savanna Light, Hunters Gold | 48

CRAFT BEERS

CBC Amber Weiss | 72

BEERS ON TAP

Castle Lite - Small | 40; Large | 55

NON-ALCOHOLIC

Virgin Strawberry Daiquiri | 56
Savanna Non Alc | 48

SPIRITS

Bells | 23
Chivas Regal | 40
Johnnie Walker Black | 45
Johnnie Walker Red | 25
KWV 5 Years | 25
Smirnoff Vodka | 17
Bacardi Rum | 25
Red Heart Rum | 21
J&B | 25
Jack Daniels | 33
3 Ships | 19
Jameson | 39
Remy Martin Cognac | 40
Klipdrift | 20
Klipdrift Premium | 25
KWV 10 Years | 35
Captain Morgan | 18
Spice Gold | 18
Hennessy VS Cognac | 55
Grappa | 105
Bains | 27
Glenfiddich Whisky 12 Years | 60
Stroh Rum | 50
Richelieu | 22
Southern Comfort | 19
Malibu Rum | 25

LIQUEURS

Amarula | 17
Peppermint Liqueur | 16
Ginger Liqueur | 15
Frangelico | 28
Grenadine | 5
Pimms | 16
Cape Velvet | 15
Ponchos | 30
Kahlua | 27
Campari | 28

SHOOTERS

Apple Sours | 16
Jagermeister | 30
Tequila White | 40
Tequila Gold | 40

GIN & INFUSIONS

Stoke House London Dry Gin | 22
Stoke House Pink Gin | 22
Stoke House Sapphire Gin | 22
Wilderer Rosé Gin | 45
Wilderer Moonshine Gin | 45
Wilderer Fynbos Gin | 45
Gordons Gin | 20
KWV Cruxland Gin | 35

Choice of two items | 15

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

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DRINKS

COLD BEVERAGES

COOLDRINKS

Ginger Ale, Soda Water, Tonic Water | 25
Rock Shandy | 60
Coke, Coke Zero, Coke Light, Fanta Orange, Sprite
Zero, Sprite, Cream Soda, Dry Lemon, Lemonade | 30
Red Bull, Watermelon Red Bull | 45
Appletizers, Grapetizer | 45
Iced Tea - Lemon or Peach | 32

CORDIALS | 9.50

Passion Fruit, Lime, Cola Tonic

MILKSHAKES

Strawberry, Vanilla, Chocolate, Bubblegum,
Lime | 30
Kids Milkshakes | 16

JUICES

Glass | 18
Kids | 15

MINERAL WATER

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

HOT BEVERAGES

Filter Coffee | 25
Decaffeinated Coffee | 35
Single Espresso | 27
Double Espresso | 45
Decaffeinated Single Espresso | 29
Decaffeinated Double Espresso | 55
Cappuccino | 30
Decaffeinated Cappuccino | 36
Americano | 25
Café Latte | 55
Iced Coffee | 55
Café Mocha | 40
Rooibos or Five Roses Ceylon | 25
Earl Grey | 27
Red Single Espresso | 27
Red Double Espresso | 40
Red Cappuccino | 40
Red Latte | 42
Chai Latté | 35
Hot Chocolate | 35
Milo | 30

COCKTAILS

Mojito | 91
Pina Colada | 65
Caipirinha | 60
Cosmopolitan | 55
Margarita | 80
Strawberry Daiquiri | 65
Virgin Strawberry Daiquiri | 56
Rosé wine cocktail | 80
The Sister Slayer | 85
Espresso martini | 78
Strawberry Margarita | 110