

COLD DRINKS

Sodas <i>Coke, Coke Zero, Fanta, Cream Soda, Sprite</i>	30	Still or Sparkling Mineral Water	25 small 45 large
500 ml Sir Fruit Juice	35	Cordials <i>Lime, Kola Tonic, Passion Fruit</i>	15
Ice Tea	30	Milkshakes <i>Vanilla, Strawberry, Chocolate, Bubblegum, Coffee</i>	35 small 55 large

NON-ALCOHOLIC

Castle Free, Devils Peak 0%, Savanna 0%, Dutchess Spritz	40	Duchess g&t, Rock Shandy <i>With or without bitters</i>	55
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HOT DRINKS

Americano, Decaf	35	Cappuccino, Flat White	38
Double or Single Espresso	15	Red Cappuccino, Red Latte	
	per shot	Ice Coffee, Cortado	
A selection of teas	35	Latte, Dirty Chai Latte, Mochaccino	55
Babycino	20	Chai Latte, Hot Chocolate	45
Milk alternative: Almond Milk	10		

BEER/CIDER

Castle Lite	40	Rhebokskloof Craft Lager Beer 500ml Draft	60
Hunters Dry, Savanna Dry	45		

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Bombay Sapphire	35	Musgrave Pink Gin, Six Dogs Blue Gin, Clemengold, Saffron-Infused	55
Inverochre Amber	60		

BRANDY / COGNAC

Klipdrift Premium, KVV 5 year old	35	Remy Martin VSOP Cognac	65
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VODKA

Absolut Vodka, Caramel Vodka	35	Ciroc, Grey Goose	45
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WHISKEY

Jameson Irish Whiskey, Jack Daniels	40	Johnnie Walker Black	45
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RUM

Havana Club Anejo Blanco Rum, Kraken Black Spiced Rum	45
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GRAPPA

Wilderer Shiraz Reserve , Dalla Cia Premium	70
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TEQUILA

Jose Cuervo Silver and Gold	35	Don Julio	55
Patron XO Cafe	45		

SCHNAPPS/CREAMS

Amarula	30	Wilderer Obstler Apple & Pear	65
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Let's keep in touch.
Sign up for our newsletter and be the first to receive special deals on our wine and event tickets.

THE RHEBOK MENU

Choose between our starters, mains and dessert.
Regrettably, no sharing is allowed.
2-course | 325
3-course | 485
Allergies: (G) Gluten | (N) nuts | (L) lactose | (F) fish | (SF) shellfish



LITTLE BUCK MENU		
SERVED THROUGHOUT THE DAY		
Egg on toast <i>Little buck's preferred kind of toasted bread with two scrambled eggs.</i>	65	
Berry waffle <i>Delicious waffles with whipped cream, maple syrup, and berry coulis.</i>	85	
Little buck burger and hand-cut fries	95	
Chicken strips and hand-cut fries	90	
Margherita	65	
Bacon and cheese pizza	75	
Bacon and pineapple pizza	75	
Veggie bowl <i>Ask your waiter for details. Vegetables may be cooked or raw as per your preference.</i>	55	

BREAKFAST		
SERVED FROM 08:30 AM - 11:00 AM		
Rhebok farm breakfast <i>Bacon, two fried eggs, boerewors, mushrooms tomato smoor. Served with 2 slices of toast, butter & strawberry jam.</i>	150	
Breakfast bun <i>Pan fried egg and bacon buttered toasted sesame bun topped with grated cheese</i>	95	
Health bowl <i>Greek yogurt topped with homemade granola, roasted coconut shavings and freshly cut fruit. Sprinkled with toasted nuts and seeds all drizzled with honey.</i>	80	
Waffle apple pie <i>Homemade waffle topped with maple syrup, caramelised apple, whipped cream and sprinkled with cinnamon.</i>	80	
Hot oats <i>Bowl of creamy hot oats served with your choice of honey, maple syrup & cinnamon</i>	55	

PIZZA		
SERVED FROM 10 AM - 16:30 PM		
Add R45 for a gluten-free base.		
Margherita <i>Homemade tomato sauce, fior de latte, and basil.</i>	110	
Vegetarian <i>Harissa paste, kalamata olives, mushrooms, peppers, red onion, and cherry tomatoes. ADD...</i>	130	
Chorizo	20	
Chicken	20	
Feta	20	
St Felix classic <i>Bacon, feta, and avocado.</i>	145	

CLAIM YOUR COMPLIMENTARY PIZZA
Buy a case of 6 bottles from our Rhebokskloof or Black Marble Hill range and get a complimentary pizza to enjoy today at the restaurant or take home.

STARTERS		
SERVED FROM 12 AM - 16 PM		
Roast Pork Belly Waldorf Slaw <i>Crispy pork belly served with a refreshing Waldorf slaw. The slaw is made with a delicious combination of crisp apple, Chinese cabbage, crunchy walnuts, and celery, dressed with a tangy mustard mayo.</i>	135	
Pan-Seared Norwegian Salmon <i>Accompanied by a delicate medley of beetroot, broad beans, creamy avocado, and a refreshing mix of baby leaves.</i>	125	
Honey Roast Root Vegetables <i>A medley of colourful root vegetables roasted to perfection and drizzled with a sweet and savoury honey glaze. Served alongside a refreshing Puy lentil tabouleh and a crispy goat cheese croquette.</i>	125	
Savoury Oxtail Bitterballen <i>Served with a tangy celeriac remoulade, zesty pickled mustard, peppery rocket, and flavorful charred baby onions.</i>	115	
Salt & Pepper Squid <i>Crispy fried Cantonese-style squid seasoned with a delicate blend of salt and pepper, served with a side of homemade aioli dipping sauce.</i>	105	
West Coast Mussels in Chardonnay Sauce <i>Indulge in plump and flavourful west coast farmed mussels, simmered in a rich blend of Rhebokskloof Chardonnay, aromatic garlic, tender leeks, and velvety fresh cream. Accompanied by perfectly grilled sourdough, this dish is a true delight for seafood enthusiasts.</i>	95	

MAINS		
SERVED FROM 12 AM - 16 PM		
250g Sirloin Steak <i>Juicy sirloin steak served with Bordelaise sauce and Café de Paris butter. Accompanied by Hasselback potatoes and grilled broccolini.</i>	285	
Duck Confit Leg <i>Tender and flavorful duck leg slow-cooked in its own juices until tender and crispy on the outside. Served with a delightful salad combining of sweet and tart cranberries, aromatic fennel, refreshing citrus, and a hint of tangy tamarind.</i>	235	
Rhebok Beef Burger <i>A delicious and satisfying beef burger made from high-quality beef, served on a seeded bun. Topped with a creamy roast garlic aioli, crisp lettuce, ripe tomato slices, and melted cheddar cheese for a rich and savory flavor. Served with a side of hand-cut fries for the perfect accompaniment.</i>	155	
Wild Mushroom Risotto <i>Creamy and flavorful risotto made with a medley of wild mushrooms. Topped with pickled mushrooms for a hint of tanginess, a dollop of crème fraiche for added creaminess, and a generous sprinkle of grated Parmesan cheese for a rich and savory finish.</i>	115	
Line Fish of the Day <i>Freshly caught fish of the day, prepared with care and cooked to perfection. Served with baby vegetable chowder.</i>	225	
Pistachio Crumbed Venison Loin <i>Tender venison loin coated in a flavorful pistachio crust for added crunch and nuttiness. Served with a side of roast butternut, creamy butternut puree, golden potato croquettes, and a delicious jus to enhance the dish.</i>	210	
Charcuterie Board <i>An enticing selection of five locally cured meats, artisanal pickled vegetables, and accompaniments to indulge in. This delightful board includes tangy orange marmalade, rich onion marmalade, crispy sesame lavash, and d'épi bread for a satisfying crunch.</i>	150	
Cheese Board <i>An exquisite selection of five locally sourced cheeses. Accompanied by a variety of pickled vegetables that complement the cheeses perfectly. Additionally, the cheese board includes tangy orange marmalade, rich onion marmalade, crispy sesame lavash, and d'épi bread for a delightful combination of flavors and textures.</i>	150	

DESSERT		
SERVED ALL DAY		
Mixed Berry Trio <i>A delightful combination of mixed berry panna cotta, berry mousse, and berry crumble. Satisfy your sweet tooth with this delicious trio of berry-infused desserts.</i>	75	
Ouma's Cheesecake <i>Indulge in Ouma's classic cheesecake served with a creamy scoop of vanilla ice cream for a perfect combination of flavours.</i>	60	
Lemon Tart Brulée <i>Savour the delightful combination of a tangy lemon tart with a caramelized brûlée topping. Paired with a refreshing mango parfait for a burst of tropical flavour.</i>	60	
Rooibos Crème Brûlée <i>Experience the delicate fusion of Rooibos-infused crème brûlée with meringue kisses. A perfect balance of flavours and textures to satisfy your sweet cravings.</i>	80	
Irish coffee <i>Made with Jameson Irish Whiskey.</i>	60	
Las Paletas <i>A selection of homemade Columbian ice lollies. Exquisite vegan options are available.</i>	45	

WINE LIST		
Louis Roederer French Champagne	1800	
BLACK MARBLE HILL RANGE	350	
Fhatuwani Cap Classique 2016 <i>Fhatuwani Mukheli's story tells like beautiful wine. Deeply rooted in South Africa's creative culture, this man of many talents pours out a magical moment of expression through this graceful and elusive collaboration from Soweto to Rhebokskloof in Paarl. Sophisticated, elegant, and refined, this award-winning Cap Classique truly celebrates this great artist.</i>	350	
Cap Classique 2016 <i>Shortbread biscuits and golden delicious apple aromas serenade on the nose; ripe yellow plum flavours follow through on the palate layered with notes of honey and toasted brioche. Long bready finish with a creamy mousse and persistent bubble.</i>	350	
Chardonnay <i>The nose bursts with aromatics of lemon curd and orange blossoms. The palate is lit upon entry with bright and crisp acidity revealing layers of ripe nartjie and kei apple. The mid-palate is a wonderful mix of citrus notes fresh yellow lemon and orange marmalade with a creamy mouth-filling, layered with top notes of sweet baking spices. The wine finishes with pleasant lingering flavours of pressed lime leaves.</i>	120	275
Syrah <i>Ripe strawberry and black cherry are the cornerstones of this elegant Syrah. They underpin layers of white pepper, star anise, and jasmine that are prominent on every sip. Bright acidity and soft tannin complete the wine, and the finish is long floral and spicy.</i>	140	385

RHEBOKSKLOOF RANGE		
Chenin Blanc <i>A wonderful bouquet of tropical and citrus fruit aromas on the nose with a subtle hint of orange blossom. The fruity orange aromas develop into luscious blood orange flavours and sweet ripe naartjie on the palate with a lingering note of orange sherbert. The mouthfeel is incredible as the wine explodes on your mid-palate and lingers on into a very long finish.</i>	70	105
Chardonnay <i>Ripe yellow lemon and lime aromas dominate the nose and follow through on the palate. A slight fynbos top note on the finish adds an extra level of intrigue, making you very curious for the next sip—lovely linear acidity from entry to finish.</i>	70	121
Pinotage <i>The alluring aromas of strawberries and ripe raspberries are prominent on both the nose and palate. The wine has a wonderfully elegant texture with soft lush tannin that seamlessly blends into the wonderfully dense explosion of fruit on the mid-palate. The opulent fruit is beautifully restrained by the bright and lively acidity which stands out on entry and lingers on to the long fruity finish.</i>	80	138
Shiraz <i>The wine has an inviting nose of cinnamon and white pepper layered with berries. Red fruit dominates the palate with an intriguing sweet and sour sensation of red plum and early ripening strawberry. The wine has a lovely punchy texture with grippy tannins and pointed acidity. It finishes where it starts with hints of cinnamon and white pepper which carry on long after the last sip.</i>	80	138
The Rhebok <i>A cluster of red and dark berries explodes out of the glass layered with spicy clove aromas. The palate is rich and opulent with cranberry and blackberry notes with a savoury top note of black olives and hints of sweet cardamom. The wine is firm but elegant with a velvety mouthfeel and grippy tannin on the finish.</i>	90	182

FLATROCK RANGE		
Sparkle NV <i>Bursting with fresh summer fruit, white peach, and nectarine are prominent on both the nose and the palate. Soft mouse and well-rounded with just the right balance of sweetness keep it alluring and the right amount of acidity to keep it together.</i>	45	95
Chenin Blanc <i>Ripe yellow lemon and peach aromas burst out of the glass at first sniff and linger on. The fruity aromatics make it a lovely wine to sip on. The palate has a wonderful combination of zesty ripe yellow lemons and juicy nectarine with a creamy broad mid-palate with a bit of grip as the wine goes down. The citrus fruit flavours remain on your palate long after the last sip.</i>	45	75
Pinotage <i>On the nose, bright sun-ripened plum intertwines seamlessly with the deep, alluring notes of mulled black cherries. As it graces the palate, these vibrant fruit flavours find companionship in a delicate undertone of baking spice</i>	55	98
Red <i>The wine bursts with fresh red fruit initially with flavours of bright red plum and raspberry but develops on to the mid-palate to a much more broody mouth-filling black plum with strawberry jam highlights. The finish is bright and fresh, finishing with an aroma of dried raspberries and a distinct floral violet note.</i>	55	98