

Homemade quiche of the day 115

Freshly baked quiche in a mature cheddar & herb pastry with our seasonal salad and our home made vinaigrette drizzle. *(Add oven baked garlic & rosemary potato wedges @R35)*

Roasted Veg, Quinoa Bowl & Tahini Dressing 125

A bowl of grilled seasonal vegetables & herbed goats cheese on a bed of fresh baby spinach and sautéed red & white quinoa. Topped with toasted seeds, spicy roasted chickpeas, fresh coriander and tahini yogurt dressing. *(Add poached egg @R15)*

Smoked Salmon Trout, Poke Bowl. 150

Locally sourced cold smoked salmon trout with baby spinach leaves, edamame beans, pickled ginger, crunchy beetroot sticks, cucumber and carrot ribbons. Served on a bed of sushi rice and topped with generous drizzle of our home made magical miso mayo and sesame seeds.

Asian Crunchy Chicken & Vermicelli Noodle Salad 135

Elgin free-range chicken breast marinated in an oriental sauce & freshly seared. Served on a bed of vermicelli noodles, pickled vegetables and freshly chopped mint and basil, roasted peanuts and a fresh asian inspired chilli lime dressing. *(Add edamame beans @R25)*

Cheverells Free Range Beef Burger 165

Homemade juicy free range beef burger patty, with all of your burger favourites: crunchy lettuce, tomato, onion, pickles and melted mature cheddar cheese, wholegrain mustard mayo and on a toasted brioche bun. Served with our hand cut garlic & rosemary cut oven chips. *(Add house side salad R45 / Add Miriam's homemade chilli @R10)*

Cheese & Charcuterie Board 340

A selection of locally produced cheeses, charcuterie, fruit, preserves, olives, pickles and roasted nuts. Served with toasted sourdough bread and rosemary crackers. Ideal to share as a meal for two or a starter for 4. *(Add house side salad R45)*

EXTRAS

Soft boiled egg R15

Edamame beans R25

Gluten Free Bread R30

Herbed goats cheese R30

Homemade Pickles R20

Burger Mayo R15

Miso Mayo R20

Miriam's Homemade Chilli R10

Cheverells house side salad R45

Oven baked potato wedges R35

Menu items may come into contact with allergenic foods such as wheat, gluten, eggs, shellfish, peanuts, tree nuts, soya and milk. If you have any severe allergies that you are concerned about please do not hesitate to speak to management.

We are more than happy to adjust our meals wherever we can to accommodate Vegans.

A Service Fee of 10% will be added onto tables of 8 or more.

DESSERT MENU

Apple and blackberry pistachio crumble 65

Farm apples & wild blackberry compote topped with delicious pistachio crumble, served with crème fraîche.

Elgin Apple, & Cinnamon Bun 65

A warm apple, cinnamon and cruffin (muffin shaped croissant) served with crème fraîche

Bowl of home made ice-cream 60

Cheverells home-made vanilla ice-cream

Homemade Chocolate & Walnut Brownies 70

Served with homemade vanilla ice-cream

Cake of the Day

Have a look at our counter to see our delicious home made cake of the day is.

Amaretto Affogato 75

A single shot of espresso & Amaretto Italian Liqueur poured over two scoops of our our creamy home made vanilla ice cream. (Affogato without Amaretto - R50)

DRINKS MENU

COLD DRINKS

Freshly pressed Apple Juice.....40

Freshly pressed Apple & Ginger.....50

Vitafit sparkling apple juice.....50

Appletiser / Grapetiser.....45

Sparkling/Still Water (750ml).....50

Coke / Coke Zero/ Soda Water.....30

Red Bull.....45

Passion Fruit / Lime Cordial.....15

WHITE WINE & ROSÉ

Lace Sauvignon Blanc by Almenkerk.....245

Beaumont Chenin Blanc 2023.....290

Almenkerk Chardonnay 2020.....465

Lace by Almenkerk Rosé.....285

Glass of Lace Sauvignon Blanc.....55

Glass of Beaumont Chenin Blanc.....60

GIN & TONIC

Our locally distilled *L-Gin Lush Craft Gin* with juniper & botanicals, Granny Smith apples, ginger & lemon65
SEE COCKTAILS BOARD FOR SPECIALS

HOT DRINKS

Cappucino / Flat White / AmericanoR38

Americano - no milk.....R30

Latte.....R45

Chai Latte.....R50

Single Espresso.....R25

Double Espresso.....R30

Red Cappucino.....R50

RED WINE

Secateurs Red Blend.....255

Lace Vineyard Selection by Almenkerk.....330

The Valley Pinot Noir 2022.....345

Almenkerk Merlot 2021.....465

Beaumont Dangerfield Syrah 2019.....495

Glass Secateurs Red Blend.....65

BEER & CIDER

Cluver Jack Apple Cider.....50

Castle Lite/ Windhoek.....40

Old Harbour Craft Lager.....50

Zero Alcohol Beer.....35

BUBBLY

Genevieve MCC Brut.....320

Villiera Tradition Brut.....275

