



WINTER MENU 2019

Welcome to Ye Olde Tavern family restaurant. We sincerely appreciate your patronage and we look forward to creating a delicious meal for you to enjoy. All our dishes are prepared as fresh as possible and so we thank you in advance for your patience as some dishes may take a little longer to cook.

STARTERS & SALADS

Selection of Winter Warmer Soups Served with home-baked rooster brood. Please ask your waitron for today's selection	R45
Slow Roasted Pork Belly Served with pea puree, black pudding, crackling	R65
Chili Con Carne Spicy beef mince and red bean stew, roasted corn chips, grated cheddar, lime wedge	R65
Warm Sesame Chicken Salad (GF) Sesame coated grilled chicken strips, fresh salad greens with honey & soy dressing	R85
Grilled Halloumi (V) Locally produced, lime and caper dressing	R89
Caprese Salad (V) Buffalo mozzarella, fresh sliced tomato, basil pesto Black olives, balsamic crème	R90
Cape Malay Dhaltjies (VG) Spinach and onion chili bites, coriander pesto, salsa fresca	R60

MAINS

Wild Mushroom & Truffle Risotto (V) With parmesan crisp and fresh rocket*	R105
Lamb Shank Parmesan thyme mash, spiced butternut and red wine jus	R205
Tavern Beef & Beer Pie Triple cooked chips or potato mash, seasonal vegetables	R115
Chargrilled Beef Sirloin (300g) Mushroom sauce, chips and seasonal vegetables	R169
Traditional Bobotie Basmati rice, coconut banana, apple chutney and sambals	R135
Cape Malay Butter Chicken (GF) Basmati rice, coconut banana, apple chutney, sambals, fresh roti or poppadum	R135
Banting Chicken A' La King (GF) Fresh cream, peppers, onion, mushrooms, cauliflower rice or zucchini linguine	R115
Chickpea & Spinach Curry (VG & GF) Basmati rice, coconut banana, apple chutney, sambals and poppadum	R95
Classic Fish & Chips Pea purée, tartare sauce and fresh salad greens	R119
Vegetarian Plate (VG & GF) Grilled polenta cake, garlic portobello mushroom Roasted beetroot, seasonal veg, sweet potato fries	R95
Penne Tuscany (V) Tomato pronto, sundried tomato, feta, fresh cream Chopped basil, parmesan shavings	R95

(GF = Gluten Free) (V = Vegetarian) (VG=Vegan)

*We will do our best to accommodate dietary restrictions. Please inform your waitron if you have any allergies.
On busy evenings, your meal may take up to 45 min to prepare. *Some ingredients are seasonal and may not be available.
Most dishes are prepped fresh in limited quantities on a daily basis, so we apologize in advance if your selection is sold out.*

OLDE TAVERN PIZZAS

TAVERN BURGERS

Our 30cm pizza bases are hand-rolled and parbaked to a thin crust and are Vegan friendly

Our 100% beef patties are served on a home-baked bun with a side of coleslaw, crispy onion rings and chips

Garlic Pita R55
Virgin olive oil, garlic, fresh herbs and tzatziki dip

Cheese & Garlic Pita R65
Mozzarella, aged cheddar, garlic, fresh herbs

Olde Tavern Deluxe R89
Tomato pronto, mozzarella, ham, mushrooms
truffle oil, parmesan shavings, fresh herbs

Porcupine R99
Tomato pronto, mozzarella, ham, bacon, salami,
pineapple, peppadew, fresh herbs

Route 62 R109
Tomato pronto, ham, bacon, salami, feta
mushrooms, baby spinach, fresh herbs

Kanonkop R120
Tomato pronto, Cajun chicken, chorizo, chilies,
jalapeno, peppadew, feta, red onion, fresh herbs

Hot Springs R125
Tomato pronto, mozzarella, anchovies, olives,
feta, capers, chilies, fresh herbs

Lovers Lane (V) R135
Tomato pronto, mozzarella, bocconcini, olives,
tomato, basil pesto, *avocado, balsamic crème

Fynbos (V /VG) R99
Tomato pronto, *mozzarella, mushrooms, peppers,
olives, sundried tomato, red onion, peppadew
and *fresh baby spinach.

Klein Karoo R145
Cauliflower purée, mozzarella, goats cheese,
blue cheese, camembert, biltong shavings,
onion marmalade, parmesan shavings, *fresh rocket

Surcharge:
Gluten Free Pizza Base (20cm)
(Polenta, Gluten Free Flour, Egg, Oil) R20

Cauliflower Banting Pizza Base (20cm)
(Grated Cauliflower, Parmesan Cheese, Egg) R22

Olde Tavern Burger R99
200g chargrilled beef patty, onion marmalade
mature cheddar cheese

The Full Monty R155
200g chargrilled beef patty, crispy bacon
portobello mushroom, mature cheddar cheese,
creamy garlic and mushroom sauce

Chicken Peri-Peri R105
Chargrilled peppers, pineapple salsa

Veggie Delight (V/VG) R99
Portobello mushroom, hash brown, vegan cheese
avocado, coleslaw, beetroot crisps

Banting Burger (GF) R135
Choice of peri-peri chicken or beef patty, fried egg
chorizo sausage on toasted "banting" bread,
sweet potato fries and small side salad

Extra toppings each:

Banana, onions, capers, garlic, fried egg, tomato R12

Mushrooms, chilies, pineapple, *rocket, *basil,
*baby spinach, *red onion, truffle oil R15

Olives, sundried tomato, peppadew, jalapeno,
peppers, pesto, onion marmalade R20

Ham, bacon, salami, chicken, feta, cheddar
extra mozzarella, R30

Halloumi, blue cheese camembert, *avocado R35

Chorizo, buffalo mozzarella, anchovies,
goat cheese, biltong shavings R42

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KIDDY DELIGHTS

SWEET TEMPTATIONS

Please inform your waitron if you would prefer the child meal be served before the main course.

Our desserts are freshly made in limited quantities, so we apologize in advance if your selection is unavailable. Some desserts may take up to 20 min to prepare

Pasta Bowl (V) R35
Small portion spaghetti or penne pasta, drizzled with virgin olive oil

Apple Cranberry Crumble R60
Freshly baked, home-made vanilla bean ice-cream

Cheesy Burger R69
100% Beef patty, cheddar cheese, triple fried chips, salad garnish on home-baked burger bun

Traditional Melkkos R45
Warm milk pudding with cinnamon sugar

Crumbed Chicken Strips R60
3 Panko crusted chicken strips, triple fried chips, mayonnaise

Hot Ginger Pudding R60
Lightly spiced, home-made cinnamon ice cream

Fishy Fingers R60
3 Crispy battered hake strips, triple fried chips, mayonnaise

Chocolate Orange Tartlet R60
Dark chocolate, orange syrup, fresh cream

Share a Margarita Pizza (V) R60
Our "Large" size pizza is big enough to share. See pizza menu for additional toppings

Trio of Homemade Ice Cream R60
Vanilla Bean, Tonka Bean & Cinnamon

Kiddy Fruit Plate R45
Freshly sliced seasonal fruit

Vegan Sweet Pizza (VG) R60
Cinnamon banana, dairy-free almond chocolate caramel sauce, chopped nuts

Kiddy Ice Cream R40
Scoop vanilla ice cream, toffee sauce, chocolate sauce, sprinkles

Vegan Ice Cream (VG) R65
Coconut Cream base, coffee chocolate swirl, Home-made vegan chocolate sauce

"We have a selection of colouring books to keep the little ones entertained.
Please ask your waitron for a colouring kit.

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FROM THE BAR

SOFT DRINKS & JUICE

Coke, Sprite, Crème soda, Fanta Orange	R22
Coke Zero, Sprite Zero	R23
Dry Lemon, Ginger Ale, Soda, Tonic Water	R19
Appletiser, Red ,White Grapetiser	R26
Cordial shot: Kola Tonic, Passion Fruit, Lime	R12
Fruit Juice: Tropical, Orange, Apple	R25
Tomato Cocktail	R35
Still Water and Sparkling Water 500ml	R16
Still Water and Sparkling Water 1 Litre	R32

MILKSHAKES

Chocolate, Lime, Strawberry, Vanilla, Coffee	
Bubblegum, Banana,	R35

HOT DRINKS

Filter Coffee, Espresso, Baby Chino	R22
Cappuccino, Café Latte	R26
Hot Chocolate	R35
5 Roses, Rooibos Tea, Infusion Tea's	R16

DOM PEDRO & IRISH COFFEE

Brandy, Whiskey, Amarula,	R50
Double shot	R65
Kahlua, Jameson, Frangelico	R60
Double shot	R75

BEERS & CIDERS

Castle, Castle Lite, Black Label	R25
Windhoek Lager, Windhoek Lite	R26
Windhoek Draught	R30
Hunters Dry, Hunters Gold	R28
Savanna Dry, Savanna Lite	R33

BOET CRAFT BEERS

IPA English, Easy Blond, Pale Ale, Lager	R45
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NON-ALCOHOLIC

Bavaria 0%	R45
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SPIRITS & LIQUERS

	per 25ml shot
Gordons Gin	R18
Apple Gin / Naartjie Gin	R20
Bombay Sapphire	R38
Smirnoff Vodka	R18
Cîroc Vodka Import	R38
Mainstay Cane	R18
Spiced Gold, Red Heart, Bacardi Rum	R18
Tequila Silver, Gold	R20
Klipdrift, Drieberge, Richelieu Brandy	R18
John Montagu 5 year , Mimosa Alambic	R28
Bells, J&B, 3 Ships Whiskey	R18
Jameson	R30
Amarula, Southern Comfort	R18
Cinzano, Martini, Pimm's No 1, Campari	R22
Kahlua, Jägermeister, Sambuca, Frangelico	R28
Underberg	R35

FORTIFIED WINE

	Per Glass
Old Brown Sherry (100ml)	R22
Monis Sherry Full, Medium or Dry (50ml)	R22
Montagu Red Muscadell (100ml)	R25
Montagu Cape Ruby Port (50ml)	R22

COCKTAILS

Daquiri – Strawberry, Pineapple	R60
Martini	R60
Piña Colada	R70
Margarita, Mojito	R60
Cosmopolitan	R60
Bloody Mary	R65

NON-ALCOHOLIC

Duchess Gin & Tonic	R48
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We are a fully licensed restaurant and have a "Consumption on Premises" license, therefore, alcohol in any form purchased in the restaurant cannot be removed from the premises. Please note it is also illegal to sell or serve alcohol to children under 18 and we reserve the right to refuse sale of alcohol to anyone who appears to be intoxicated.

Right of admission is reserved

WINE LIST

WINE BY THE GLASS

	<i>150ml glass</i>
Ashton Satynrooi – Dry Red Blend	R18
Ashton Satynwit – Dry White Blend	R18
Four Cousin Rose – Sweet	R18
Four Cousin Natural Sweet White	R18
Kingna Sauvignon Blanc	R22
VL “Almost Zero” Sauv Blanc (low alcohol)	R28
Van Loveren Chardonnay	R28
Montagu Cellars Chenin Blanc	R28
Excelsior Paddock Shiraz	R30
Excelsior Cabernet Sauvignon	R30

LOW ALCOHOL WINE

	<i>750ml Bottle</i>
Zari Sparkling Grape (non-alcoholic)	R110
Van Loveren “Almost Zero” Sauvignon Blanc	R140

MCC & SPARKLING WINE

	<i>750ml Bottle</i>
Bon Courage Blush (Semi-Sweet)	R125
VL Christina MCC Brut (Dry)	R230

WHITE BLENDS & ROSE

	<i>750ml Bottle</i>
Four Cousin Rose	R99
Bon Courage Estate Blend (Off Dry)	R125
Bon Courage Andre’s Flame Colombar	R125

CHARDONNAY

	<i>750ml Bottle</i>
Van Loveren Chardonnay	R120
Excelsior Chardonnay	R140

CHENIN BLANC

	<i>750ml Bottle</i>
Montagu Cellars Chenin Blanc	R115
Van Loveren Chenin No.5	R130

SAUVIGNON BLANC

	<i>750ml Bottle</i>
Van Loveren Sauvignon Blanc	R120
Bushmanspad Sauvignon Blanc	R150

RED WINE BLEND

	<i>750ml Bottle</i>
Montagu Merlot Ruby Cab	R115
Bon Courage Estate Blend Red	R135
Bushmanspad “The Menno”	R350

MERLOT

	<i>750ml Bottle</i>
Van Loveren Merlot	R125
Excelsior Gondolier Merlot	R320

PINOTAGE

	<i>750ml Bottle</i>
Van Loveren African Java	R140
Bon Courage Pinotage	R165

SHIRAZ

	<i>750ml Bottle</i>
Excelsior Paddock Shiraz	R145
Bushmanspad Shiraz	R245
Zandvliet Shiraz	R260

CABERNET SAUVIGNON

	<i>750ml Bottle</i>
Excelsior Cabernet Sauvignon	R140
Bushmanspad Cabernet Sauvignon	R270

CORKAGE FEE (*Bring your own*)

1 or 2 Bottles (per bottle)	R20
3 plus Bottles (per bottle)	R40

No box wine or spirits permitted

**Please note that our liquor licence does not permit opened bottles of wine to be removed from the restaurant premises.*

Please refer to the Western Cape Liquor Act if you have any objection.

Some wines are only delivered every 2 weeks so we apologize in advance if your selection is not available.

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