

Breakfast menu

die slee

eatery/eetplek

classics

Early Bird 90

1 slice toast, 1 fried egg, 1 slice of bacon, and 1 beef breakfast sausage, served with tomato & onion smoor, cheese and preserves

City Breakfast 120

2 slices toast, 2 fried eggs, 2 slices of bacon, 2 beef breakfast sausages, small portion of home cut fries, served with tomato & onion smoor, cheese and preserves

Kromrivier Breakfast 150

fruit & muesli kelkie, 2 slices of toast, 2 fried eggs, 2 slices of bacon, 1 beef breakfast sausage, small portion of home cut fries, served with tomato & onion smoor, cheese and preserves, complimentary coffee or tea

Omelettes

3 egg omelette, served with 1 slice of toast

Veggie 95

cheese, mushrooms, peppers, onion, fresh tomato

Meat Lovers 125

diced bacon & chorizo, peppers, mushrooms, onion & cheese

Avocado Bacon & Chevre Goats' Cheese 130

fresh avocado, diced bacon, crumbed chevre goats' cheese

Salmon & Cream Cheese 140

smoked salmon, cream cheese & spinach

Eggs Benedict

2 poached eggs, served on 2 toasted oondkoek rounds accompanied by hollandaise sauce

Pulled Pork Benni 115

spinach, BBQ pulled pork

Benni Bolognese 115

spinach, mince bolognese

Benni Royal 140

spinach, smoked salmon

sweet & savory

French Toast 85

fresh farm bread dipped in nutmeg infused egg custard, topped with cheddar & brie cheese, crispy bacon and balsamic tomatoes, served with maple syrup

Scone 65

freshly baked scone served with fresh farm cream, butter, cheese or jam

Belgian Waffles 90

topped with berry compote, fresh berries & honey, served with fresh farm cream or ice cream

Buttermilk Flapjacks 85

3 buttermilk flapjacks, topped with fresh berries, blueberry compote, served with fresh farm cream

healthy & delicious

Muesli, Fruit & Yogurt Bowl 80

homemade muesli, double cream plain yogurt, blueberry compote, fresh berries and honey

Creamy Oats (V) 85

made with plant-based cream, served with stewed apples, chopped apricots chopped walnuts & honey, dusted in cinnamon

Shakshuka (V) 110

2 poached eggs imbedded in a tomato smoor and bell peppers, with garlic & fresh herbs, topped with grated parmesan cheese, served with 2 slices of toasted ciabatta

Chia Bowl (V) 85

chia seeds rested in homemade cashew milk layered with dates & fresh banana, topped with berries, dark chocolate & crushed walnuts, served with maple syrup

Die Slee Restaurant has a *Farm to Table* philosophy to ensure the freshest possible ingredients are used at all times

Lunch menu

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burgers

Flame Grilled Oondkoek Burgers

served with chips or salad

Bacon Gouda (Beef or Chicken) 180g 175
topped with smokey bacon & gouda cheese
red onions, slice tomato, gherkins,
mushroom sauce and crispy onion bits

Green Fig (Beef or Chicken) 200g 170
topped with brie cheese, onion marmalade
& green figs, served with onion rings

Basil Pesto (Beef or Chicken) 200g 170
basted in clarified herb butter, served on
a bed of iceberg lettuce, basil balsamic reduction
& tomato slices, topped with Emmenthal cheese,
served with onion rings

Cracked Chicken 175
Cajun coated pan-fried chicken fillet topped
with Asian style vegetables drenched in sesame
& soya sauce, served with onion rings

Karoo Lamb (180g) 180
topped with grilled haloumi cheese, onion
marmalade, harissa mayo & onion rings

Vegan Chutney & Cucumber (V) 185
two homemade vegan patties, topped with
cucumber & red onion slices, drizzled in local
apricot chutney and vegan cheddar

the sandwich bar

Gourmet Sandwiches

served with homemade crisps

BBQ Roast Beef 155
served on a toasted ciabatta
topped with fig preserve, rocket leaves, brie
cheese, roast beef & onion marmalade

Roast Chicken Mayo & Avocado 130
served on toasted sourdough
topped with sauteed spinach, creamy mayo,
roast lemon & herb chicken and avocado

The Mediterranean Vegan Deluxe 145
served on toasted ciabatta
layered with humus, roasted brinjal, baby
marrows, robot peppers, red onions & asparagus
splashed with a balsamic reduction

3-way Pork Panini 135
served on butter grilled ciabatta
topped with slow roasted pork belly slices,
pulled pork bits, smoked ham, layered between
apple mayo slaw and topped with tangy gherkins

Grilled Sandwiches

served on homemade farmbread

Cheese & Tomato	65
Ham, Cheese & Tomato	70
Chicken & Mayo	70
Bacon, Egg & Cheese	75

portion of chips or salad 30

wraps

Wholewheat Tortilla Wraps

Moroccan Chicken 135
Moroccan spiced pulled chicken fillet sautéed
in plain Bulgarian yogurt, lettuce, cherry tomatoes,
carrot ribbons, cucumbers & feta cheese

Vegetable (V) 115
lettuce, cucumber, robot peppers, carrot ribbons,
feta & chickpeas lightly sautéed with Moroccan spices

BBQ Pulled Pork with Apple Slaw 130
pulled pork in BBQ sauce with white cabbage
and green apple slaw, red onion, lime juice
& fresh coriander, drenched in vegan mayonnaise

The Easy Choice

Chicken Schnitzel 175
crumbed and pan-fried chicken fillet,
served with homemade chips or baked potato
& sour cream
sauce selection: mushroom, peppercorn or cheese

Beer Battered Hake 170
crispy hake fillet (*deep-fried or grilled*)
in cajun spiced beer batter, served with chips
or salad, tartar and lemon butter sauce

Chef's South African Heritage Meals

Waterblommetjie Bredie 210
waterblommetjies harvested from our farm,
in a **slow cooked lamb stew**, served with
basmati rice or mashed potatoes, accompanied
by apple salsa, pickled carrots, beetroot and
pumpkin fritters

Cape Malay Lamb Curry 210
**slow cooked lamb in traditional Cape Malay
curry spices**, served with basmati rice, roti
and sambals tomato & onion salsa, apricot chutney
and tzatziki

Butter Chicken Curry 165
chicken fillet cubes marinated in plain yogurt,
cream and buttermilk - **sautéed in traditional
Cape Malay curry spices**, served with basmati rice,
roti and sambals, accompanied by tomato & onion
salsa and pickled carrots

Boboti (The traditional recipe) 175
fruity curried minced beef topped with
a thin layer of egg then oven grilled,
served with sweet yellow rice and sambals,
accompanied by apricot chutney, tomato & onion
salsa and beetroot

Vegetable Boboti (V) 135
roasted pumpkin, lentils, chickpeas, raisins
and dried apricot cooked with traditional
Cape Malay curry spices topped with a thin
layer of egg and breadcrumbs, served with sweet
yellow rice and sambals, accompanied by apricot
chutney, tomato & onion salsa and beetroot

Authentic Tomato Lamb Bredie 195
**slow cooked lamb in fresh tomato and woody
spices cooked with potatoes and seasonal
vegetables**, served with basmati rice

the meat corner

Flamed Grilled Ribeye Steak 265
300g
served on a bed of garlic & herb smashed
baby potatoes, accompanied by a mixture
of grilled baby vegetables
sauce selection: jus, peppercorn, mushroom,
blue cheese or chimichurri

Slow Cooked Lamb Shank 275
fall off the bone lamb shank in a rich red wine
sauce, served on a bed of yellow rice or creamy
mash potatoes, accompanied by a side of roasted
baby vegetables

The Mixed Braai Plankie 280
carnivorous mixture of meats
sliced sirloin steak, boerewors, lamb chop
and chicken kabab, served with maize-meal
rounds & chakalaka sauce, green salad, broccoli
& cauliflower gratin potjie, accompanied
by toasted garlic ciabatta slices

salads

Grilled Chicken 120
house salad served with grilled sticky
chicken strips

Roasted Artichoke & Couscous 142
couscous, grilled artichoke and grilled veg
with chickpeas

Crumbed Haloumi Salad 150
crumbed haloumi cheese, served on a bed of
lettuce, red onions, tomatoes, cucumber & croutons,
topped with a Caesar dressing

kiddies meals

Crumbed Chicken Strips served with chips 95

Mini Beef Burger served with chips 105

Hawaiian Wrap served with chips 95

Macaroni & Cheese with crispy bacon bits 105

desserts

Chocolate Cake 85

Carrot Cake 85

Baked Cheesecake 90

Peppermint Fridge Tart 85

Malva Pudding served with custard 80

Belgian Waffle 90
with fresh berries, cream or ice cream
& maple syrup

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Hot and Cold beverages

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HOT BEVERAGES

Cappuccino	40
Double Cappuccino	45
Flat White	40
Cafe Latte / Decaf	44
Americano	39
Espresso	37
Double Espresso	43
Tea - English, Rooibos, Earl Grey	37
Rooibos Cappuccino	45
Rooibos Latte	45
Hot Chocolate	50
Babyccino	20

MILKSHAKES

Kromrivier Milkshakes	70
chocolate, strawberry, banana, bubble-gum, lime, vanilla, coffee, rum & raisin, caramel, peanut butter, cookies & cream	

REFRESHING DRINKS

Fruit Juice	45
orange, mango, berry or grape	
Rooibos Iced Tea	45
Homemade Lemonade	45
Ice Coffee	55

BUCHU TEA

Per serving	55
natural	
cinnamon	
mint	
lemongrass	

Alcoholic beverages

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KROMRIVIER WINE

WHITE	glass	bottle	ROSÉ	glass	bottle
Blanc de Noir	35	125	Rosé	33	110
Chardonnay	65	250			
RED	glass	bottle	TASTING		
Red Blend	40	160	Tasting per glass	20	
Shiraz	45	180	Self – Wine Tasting	140	
Tempranillo	45	180			
Pinot Noir	65	250			



DARLING BREW CRAFT BEER

Slow Beer – Lager a rich golden lager that refreshes with light bitterness for everyday enjoyment	52	God Father – IPA resinous fruity hops combined with spicy rye & caramel sweetness	55
Bone Crusher - Wit Beer a bold wit beer with a candy aroma & hints of coriander and citrus	52	4x4 BraaiPa – Dry Hopped Pale Ale a juicy tropical flavoured hoppy pale ale that tastes like summer	55
Break Free – Gluten-Free Lager a rich golden lager with the gluten removed, that refreshes with a balanced bitterness for everyday enjoyment	52	NON-ALCOHOLIC	
		Cape Fox – Lager a rich golden lager that refreshes with light bitterness for everyday enjoyment	45
		Cape Leopard – Weissbier a seductive smooth weiss with a blend of banana, citrus, clove & floral undertones	45



BEERS

Castle Light	45
Windhoek Draught	48
Savanna Dry	48

KROMRIVIER COCKTAILS

Banging Buchu Mojito	95
Blushing Buchu Berry Gin & Tonic	95
Pink Protea Daiquiri	95
Sunny South African Tequila Sunrise	95
Long Island Iced Tea	95

DOM PEDRO's & IRISH COFFEE's

Single Dom Pedro	75
Double Dom Pedro made with Amarula	95
Single Irish Coffee	70
Double Irish Coffee made with Jameson	85

