

BREAKFAST

08h00 – 11h30

LIEVLAND

Café

Walvis Bay oyster, mignonette and lemon	each	39 -
Cheesy baked spinach and gammon filled pancake with side salad		95 -
Smoked trout, crème fraîche, pickled red onion and fresh herbs on a milk bread roll		155 -
Brioche French toast with mascarpone and apple & pear compote		115 -
Spinach, mushroom and Dalewood feta quiche with salad		90 -
Farmers Liev - 2 free range eggs, belly rasher, mushrooms, pork & fennel sausage, tomato smoor and farm bread toast		145 -
Klein Liev - 1 free range egg, belly rasher, pork & fennel sausage, tomato smoor and farm bread toast		90 -
Homemade wildflower honey muesli with strawberry compote and Dalewood yoghurt		75 -
Open, free range egg omelette topped with grilled merguez sausage, tomato and rocket, served with farm bread toast		105 -
Lievland Platter - charcuterie and cheese with pickles, Melba toast and fresh bread		175 -
Spicy aubergine, hummus, olives, falafel, grilled carrot, cucumber relish and lavash		110 -
Jambon Beurre: Parisian style baguette, ham and butter sandwich with pickles and side salad		85 -
Croissant, jam and butter		55 -

LIEVLOVE BRUNCH MENU



SHARING PLATTERS FOR THE TABLE

Lievland selection of charcuterie & cheese, pickles, spicy aubergine, hummus, sundried tomato relish and grilled vegetables with a variety of Melba toast, seed crackers and fresh bread

CHOICE OF HOT BREAKFAST

Brioche French toast with mascarpone and apple & pear compote

Cheesy baked spinach and gammon filled pancake with side salad

Klein Liev - 1 free-range egg, belly rasher, pork & fennel sausage, tomato smoor and toast

DESSERT PASTRIES FOR THE TABLE

Seasonal fruit & almond tartlet | canelé | chocolate truffles

R295 PP

- glass of fresh orange juice incl. -

- hot beverages + sparkling/still water included throughout the meal -

LUNCH

12h00 – 16h00

LIEVLAND

Café

STARTER & LIGHT LUNCH

Walvis Bay oyster, mignonette and lemon <i>Lievland Vineyards Cap Classique 2020</i>	each	39 -
Oven baked Foxenberg goats cheese with tomato, garlic and cream <i>Lievland Vineyards Liefkoos Rosé 2024</i>		110 -
Warm, confit pork cheeks, wholegrain mustard and baby leaf salad <i>Lievland Vineyards Cabernet Sauvignon 2022</i>		90 -
Spinach, mushroom and Dalewood feta quiche with salad <i>Lievland Vineyards Old Vine Chenin Blanc 2024</i>		90 -
Cold, poached trout, cucumber, radish and rocket with lemon dressing <i>Lievland Vineyards Liefkoos Rosé 2024</i>		135 -
Lievland Platter - charcuterie and cheese with pickles, Melba toast and fresh bread <i>Lievland Vineyards Cabernet Sauvignon 2022</i>		175 -
Spicy aubergine, hummus, olives, falafel, grilled carrot, cucumber relish and lavash <i>Lievland Vineyards Old Vine Chenin Blanc 2024</i>		110 -

MAIN

SUNDAY ROAST	275 -
Slow cooked shoulder of Calvinia lamb with roast root vegetables, potato gratin and a thyme sauce	

Jambon Beurre: Parisian style baguette, ham and butter sandwich with pickles and side salad <i>Lievland Vineyards Liefkoos Rosé 2024</i>	85 -
Cheesy baked spinach and gammon filled pancake with side salad <i>Lievland Vineyards Old Vine Chenin Blanc 2024</i>	95 -
Parisian gnocchi with artichokes, fresh herbs, roast tomato, aubergine, lemon and parmesan <i>Lievland Vineyards Elgin Sauvignon Blanc 2024</i>	145 -
Grilled Joostenberg merquez sausages with cous cous, roast tomato, rocket and a paprika aioli <i>Lievland Vineyards Bushvine Pinotage 2023</i>	105 -
West coast black mussels & Cape line fish casserole with Mediterranean potatoes and garden vegetables <i>Lievland Vineyards Old Vine Chenin Blanc 2024</i>	225 -
Grilled 100% beef burger with bacon, cheddar cheese, pickles and chips <i>Lievland Vineyards Cabernet Sauvignon 2022</i>	165 -
Tender sesame & ginger glazed Karoo lamb ribs, crunchy coleslaw and chips <i>Lievland Vineyards Heart's Ease Syrah 2019</i>	210 -
Grilled sirloin steak with creamy peppercorn sauce, chips and salad <i>Lievland Vineyards Cabernet Sauvignon 2022</i>	295 -
Butter chicken curry with basmati rice, roti and raita <i>Lievland Vineyards Heart's Ease Syrah 2019</i>	175 -

LIEVLAND

Café

DESSERT



Burnt Basque cheesecake with berry sauce	90 -
Pecan nut tart with a yoghurt Chantilly	80 -
Dark chocolate mousse, whipped cream and almond tuile	75 -
Crème caramel	70 -
Apple & honey cake with homemade vanilla pod ice cream	75 -
Affogato	55 -
Canelé Bordelais	25 -

BEVERAGES

Americano	25 -	Still / Sparkling Water	35 -
Tea	25 -	Lemon & rooibos iced tea	26 -
Flat white	33 -	Freshly squeezed orange juice	30 -
Latte	30 -	Fresh fruit cordials - still/sparkling <i>pineapple / passion fruit / lemon</i>	25 -
Cortado	28 -	Coke / Coke Zero / Fanta	28 -
Espresso	20 - 25 -	Appetizer / Grapetizer	40 -
Red cappuccino	35 -	Rock Shandy	32 -
Hot chocolate	35 -	The Duchess - Floral	42 -
		Devil's Peak Hero	36 -