

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 -
Spanspek, coppa and rocket salad with balsamic dressing		75 -
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

STARTERS

Walvis Bay oyster, mignonette and lemon <i>Lievland Vineyards Cap Classique 2020</i>	each	39 -
Oven baked Foxenberg goat's 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 -
Spanspek, coppa and rocket salad with balsamic dressing <i>Lievland Vineyards Elgin Sauvignon Blanc 2024</i>		75 -
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		

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

BUSINESS LUNCH

MON TO FRI 11h30 – 16h00

Jambon Beurre: Parisian style baguette, ham and butter sandwich with pickles and side salad	85 -
Traditional Croque Monsieur: Homemade farm bread, grilled with home cured ham, Dijon mustard and Ladismith mature cheddar	70 -
Quiche of the day with salad	90 -
Pie of the day with mashed potato and gravy	90 -
Free-range chicken and mayo toasted sesame seed bun	70 -

Extras

Homemade chips 45 - | Side salad 30 -

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 -

LIEVLAND

Café

WINE LIST



Cap Classique

Lievland Vineyards Cap Classique 2020

Bottle | Glass

375 - | 95 -

White Wines

Lievland Vineyards Elgin Sauvignon Blanc 2023

195 - | 57 -

Lievland Vineyards Old Vine Chenin Blanc 2024

195 - | 57 -

Rosé Wine

Lievland Vineyards Liefkoos Rosé 2024

215 - | 62 -

Red Wines

Lievland Vineyards Bushvine Pinotage 2023

195 - | 57 -

Lievland Vineyards Cabernet Sauvignon 2022

195 - | 57 -

Lievland Vineyards Reserve Cabernet Sauvignon 2018

550 -

Lievland Vineyards Heart's Ease Syrah 2019

490 -

Lievland Vineyards Heart's Ease Syrah 2018

520 -

APERITIFS

Inverroche Verdant Gin	40 -
Gordon's London Dry Gin	25 -
Bain's Cape Mountain Whisky	32 -
Dalla Cia Grappa 30ml	60 -
Rock Shandy	32 -

HOT DRINKS

Americano	25 -
Tea	25 -
Flat white	33 -
Latte	30 -
Cortado	28 -
Espresso	20 - 25 -
Red cappuccino	35 -
Hot chocolate	35 -

BEERS

Devil's Peak First Light	40 -
Windhoek Lager	45 -
Windhoek Draught	45 -
Castle Lite	36 -

COLD DRINKS

Still / Sparkling Water	35 -
Lemon & rooibos iced tea	26 -
Freshly squeezed orange juice	30 -
Fresh fruit cordials - still/sparkling <i>pineapple / passion fruit / lemon</i>	25 -
Coke / Coke Zero / Fanta	28 -
Appletiser / Grapetiser	40 -
Rock Shandy	32 -
Devil's Peak Hero	36 -