

BREAKFAST

08h00 – 11h30

LIEVLAND

Café

Cheesy baked spinach and gammon filled pancake with side salad	95 -
Croissant filled with smoked Overberg trout, crème fraîche, pickled red onion and herbs	155 -
Brioche French toast with mascarpone and apple & pear compote	115 -
Fig, coppa ham 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 -
Free range egg omelette with smoked ham and Dalewood Boland cheese, with farm bread toast	125 -
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 -
Smashed avo with lemon and rocket on toasted sourdough	80 -
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

Oven baked Foxenberg goat's cheese with tomato, garlic and cream <i>Lievland Vineyards Liefkoos Rosé 2024</i>	110 -
Tomato, Sandveld herenbone and vegetable soup with Dalewood yoghurt and chimichurri <i>Lievland Vineyards Heart's Ease Syrah 2019</i>	95 -
Fig, coppa ham and rocket salad with balsamic dressing <i>Lievland Vineyards Elgin Sauvignon Blanc 2023</i>	75 -
Smoked Overberg trout on warm new potatoes, with lemon, cream and chives <i>Lievland Vineyards Liefkoos Rosé 2024</i>	155 -
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 2023</i>	145 -
Creamy Lowerland polenta, mushroom fricassee and rocket <i>Lievland Vineyards Liefkoos Rosé 2024</i>	145 -
Pan fried Cape Hake, aubergine puree, Mediterranean vegetable tian, lemon, olive oil, tomato and fresh herb salsa <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 -
Free range chicken, red wine, bacon, mushroom and baby onion casserole served with mashed potato <i>Lievland Vineyards Bushvine Pinotage 2023</i>	195 -

LIEVLAND

Café

BUSINESS LUNCH

MON TO FRI 11h30 – 16h00

Smashed avo with lemon and rocket on toasted sourdough	80 -
Traditional Croque Monsieur: Homemade farm bread, grilled with home cured ham, Dijon mustard and Ladismith mature cheddar	70 -
Pie of the day with mashed potato and gravy	90 -
Free-range chicken and mayo toasted sesame seed bun	70 -
Gypsy ham and Zandam mozzarella flatbread	85 -

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 -
Fig semi-freddo with Arlettes biscuit	85 -
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	30 -
Tea	28 -
Flat white	38 -
Latte	34 -
Cortado	30 -
Espresso	25 - 30 -
Red cappuccino	40 -
Hot chocolate	40 -

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 -