

BREAKFAST

08h00 – 11h30

LIEVLAND

Café

Croissant, jam and butter	60 -
Homemade wildflower honey muesli with apple, fig & rooibos compote and Dalewood yoghurt	75 -
Smashed avo with lemon and rocket on toasted sourdough	85 -
Klein Liev - 1 free range egg, belly rasher, herb & pork sausage, tomato smoor and farm bread toast	95 -
Brioche French toast with mascarpone and apple & pear compote	115 -
Spicy aubergine, hummus, olives, falafel, grilled carrot, cucumber relish and lavash	120 -
Free range egg omelette with smoked ham and Dalewood Boland cheese, with farm bread toast	125 -
Cheesy baked spinach and gammon filled pancake with side salad	125 -
Farmers Liev - 2 free range eggs, belly rasher, mushrooms, herb & pork sausages, tomato smoor and farm bread toast	145 -
Croissant filled with smoked Overberg trout, crème fraîche, pickled red onion and herbs	165 -
Lievland Platter - charcuterie and cheese with pickles, Melba toast and fresh bread	190 -

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

Free range egg omelette with smoked ham and Dalewood Boland cheese and toast

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

DESSERT PASTRIES FOR THE TABLE

Lemon drizzle cake | Canelé | Chocolate truffle

R345 PP

- fruit juice, hot beverage + sparkling/still water incl. -

STARTERS

Mushroom soup with parsley and mature goat's cheese <i>Lievland Vineyards Elgin Sauvignon Blanc</i> 60- 195-	85 -
Spicy aubergine, hummus, olives, falafel, grilled carrot, cucumber relish and lavash <i>Lievland Vineyards Old Vine Chenin Blanc</i> 70- 225-	120 -
Calvinia lamb koftas with aubergine, lemon, olive oil and mint <i>Lievland Vineyards Heart's Ease Syrah</i> 135- 490-	140 -
Cape line fish croquettes with spicy aubergine, pickled cauliflower, lemon and fresh herbs <i>Lievland Vineyards Cap Classique</i> 105- 390-	145 -
Café Salad: Roast butternut, beetroot and pumpkin seed salad with Dalewood yoghurt labneh <i>Lievland Vineyards Old Vine Chenin Blanc</i> 70- 225-	120 -
Lievland Platter - charcuterie and cheese with pickles, Melba toast and fresh bread <i>Lievland Vineyards Cabernet Sauvignon</i> 65- 205-	190 -

MAINS

PLAT DU JOUR with Glass of Lievland Vineyards Chenin Blanc OR Syrah - Available Mon to Fri Creamy springbok and paprika casserole with Lowerland polenta	150 -
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SUNDAY ROAST Slow cooked shoulder of Calvinia lamb with roast root vegetables, potato gratin and a thyme sauce	275 -
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Milk & sage braised pork neck steak with gnocchi, peppers, tomato and roast parsnip <i>Lievland Vineyards Old Vine Chenin Blanc</i> 70- 225-	225 -
Pan fried celeriac and artichoke with black olive, confit tomato and celeriac crisps <i>Lievland Vineyards Elgin Sauvignon Blanc</i> 60- 195-	145 -
Calvinia lamb & waterblommetjie bredie with savoury rice and nasturtium gremolata <i>Lievland Vineyards Elgin Sauvignon Blanc</i> 60- 195-	235 -
Grilled 100% beef burger with bacon, cheddar cheese, pickles and chips <i>Lievland Vineyards Cabernet Sauvignon</i> 65- 205-	165 -
Tender sesame & ginger glazed Karoo lamb ribs, crunchy coleslaw and chips <i>Lievland Vineyards Heart's Ease Syrah</i> 135- 490-	225 -
Slow cooked springbok shank with paprika, homemade pappardelle pasta and glazed baby onions <i>Lievland Vineyards Heart's Ease Syrah</i> 135- 490-	245 -
Pan fried Cape line fish with caponata, black olive, confit fennel bulb, tomato & olive oil coulis <i>Lievland Vineyards Old Vine Chenin Blanc</i> 70- 225-	275 -
Grilled, free range sirloin steak with red wine & mushroom sauce, chips and salad <i>Lievland Vineyards Cabernet Sauvignon</i> 65- 205-	295 -

LIEVLAND

Café

DESSERTS



Canelé Bordelais	25 -
Affogato	55 -
Crème caramel	70 -
Dark chocolate mousse, whipped cream and almond tuile	75 -
Pecan nut tart with a yoghurt Chantilly	80 -
Warm lemon drizzle cake with lemon curd and Chantilly cream	80 -
Burnt Basque cheesecake with berry sauce	90 -

BUSINESS LUNCH

MON TO FRI 11h30 – 16h00

Smashed avo with lemon and rocket on toasted sourdough	85 -
Traditional Croque Monsieur: Homemade farm bread, grilled with home cured ham, Dijon mustard and Ladismith mature cheddar	70 -
Springbok pie with spicy aubergine relish and chips	95 -
Free-range chicken and mayo toasted sesame seed bun with salad	70 -
Gypsy ham and Zandam mozzarella flatbread	85 -

Extras

Homemade chips 45 - | Side salad 30 -