



**TASTING ROOM &
DELI MENU**

ALL DAY BREAKFAST

BREAKFAST BURRITO (HFSA, VSA) egg, avocado, beef sausage, spinach, tomato, coriander, bacon, spring onion, cheddar	90.00
SAUTÉED CHICKEN LIVERS ON TOAST (HF) chicken livers, mushrooms, cream, red onion, tomato, spinach, pecorino, garlic fried sour dough toast	80.00
HERBY SCRAMBLED FREE RANGE EGGS (HFSA, VSA) free range eggs, aromatic herbs, croissant, crème fraîche, bacon jam	85.00
FRENCH TOAST (HFSA, VSA) cinnamon egg custard, baguette, bacon, strawberries, maple syrup, zesty mascarpone	80.00
DELI ENGLISH BOWL (DF) herbed tomatoes, glazed pork sausage, mushrooms, smoked beans, eggs, bacon, sourdough <i>*choice of fried, poached or scrambled egg</i>	120.00
SPICY BEAN BREAKFAST (VE, DF, HF, CN) oven baked sweet potato, avocado, coconut yoghurt, herb salad, beans, spicy tomato <i>*add beef mince (R30)/bacon (R25)/poached egg (R10)</i>	85.00
COCONUT & ALMOND CHIA SEED BOWL (VE, DF, HF, CN) coconut milk, chia seeds, almond, cacao, banana, chilled raspberries, peanut butter, honey, cinnamon	90.00
THE BREAKFAST BUN boerie burger patty, bacon, fried egg, colby cheddar, rocket, smoky tomato relish, aioli	95.00
EGGS BENEDICT ON MOSBOLLETJIE (HF, V) with creamed spinach, pecorino, burnt butter hollandaise, <i>*choice of shaved ham/sautéed mushrooms/cured bacon/avocado/smoked salmon (additional charge R45)</i>	95.00

BAKED FRESH DAILY

DELI DISPLAY

LARGE MUFFINS (CN)

45.00

butter, strawberry jam, grated huguenot

**see waitron for flavours available*

HOME-MADE PIES (HFSA)

65.00

served with a side salad

**see waitron for today's options*

LARGE CROISSANT (HF)

55.00

butter, strawberry jam, grated huguenot

QUICHE OF THE DAY

60.00

served with a side salad

**see waitron for today's options*

BUTTERMILK SCONES (HF)

70.00

2 scones, plaas butter, jersey cream, strawberry jam, grated huguenot

BOARDS

SOUTH AFRICAN CHEESES (HF, CN, VSA)

180.00

selection of cheese, apricot chutney, fig preserve, spiced nuts, grapes, berries, butter, biscuits, breads

CHARCUTERIE (HFSA)

185.00

selection of meats, tomato confit, merlot marmalade, pickles, lemon truffle emulsion, breads

DALEWOOD PLOUGHMANS

190.00

huguenot, blue camembert, chilli brie, roast ham, salami sticks, duck liver pate, served with pickled onions, cured mustard, stone fruit chutney, wholewheat bread, mini bread loaf

DELI PLANKIE (HF, GF)

180.00

marinated sirloin steak, chimichurri, lemon truffle emulsion, rocket, grana padano, paprika potato wedges

LIGHT MEALS

BOBOTIE BUNNY CHOW (HF)

125.00

brioche bun, beef bobotie, savoury egg custard, stone fruit chutney, carrot relish

BRAISED SHORTRIB MAC & CHEESE

135.00

macaroni, cheddar cheese sauce, cabernet braised short rib, grated huguenot, smoked paprika crumbs

ANTI-PESTO PLATE (V, VESA, HF, CN)

135.00

artichokes, marinated peppers, lemon herb zucchini, sundried tomato pesto, labneh balls, olives, bruschetta

TANDOORI CHICKEN PIECES (HF, DF, CN)

125.00

red onion, zucchini, cauliflower, coriander, coconut yoghurt, spiced honey, pine nuts

DILL SALMON NICOISE (HF, DF, GF)

145.00

herb potatoes, rosa tomatoes, poached egg, green beans, olives, caper mustard dressing

PICKLED STRAWBERRY & BILTONG SALAD (HF, VESA, GF, CN)

105.00

pickled strawberries, biltong, dalewood feta, spinach, cucumber, quinoa, almonds

**add avocado (R25)*

COBB SALAD (HFSA, GF)

115.00

chicken, bacon, avocado, rosa tomatoes, egg, lettuce, creamy blue cheese, herb dressing

SOUP OF THE DAY

90.00

served with cheese & herb bruschetta

**see waitron for today's options*

GOURMET SANDWICHES

all sandwiches can be made with gluten-free bread @ R30 additional cost, please request with waitron

WINELANDS PHILLY BEEF ROLL (HFSA)	110.00
beef steak, smoked mozzarella, spring onions, garlic butter, mayo, pinotage jelly	
THE CAPRESE (VESA, HF, V, CN)	100.00
fresh tomato, fior de latte, basil pesto, sun-dried tomato butter, pine nut crumble	
MRS ENGLISH (HF, DF)	115.00
smoked salmon, avocado, rocket, pickled cucumber, beetroot, roast lemon mayo	
THE MOZAMBIK (HF, DF)	85.00
peri-peri sauce, chicken, avocado, red onion, cucumber, lime, coriander, carrot relish, mayo	
LOW, SLOW & SMOKEY (CS, DF)	85.00
shredded pork, smoky bbq glaze, crunchy slaw, peppered pineapple jam, mayo, sesame seeds	
THE WINE CLUB (DF)	90.00
cured bacon, crisp lettuce, tomato, mayo, cabernet glazed chicken, sourdough	
KEEP IT SIMPLE (HFSA)	85.00
roast ham, colby cheddar, rosa tomatoes, rocket, creamy mustard	

CHILDREN'S OFFERINGS

GRILLED HAM & CHEESE CROISSANT (HFSA, VSA)	70.00
served with a side salad	
BELGIAN WAFFLES or PANCAKES (HF, V, CN)	65.00
maple syrup, banana, lemon mascarpone, chocolate sauce, almonds, cinnamon <i>*swap out the chocolate sauce for bacon</i>	
MAC & CHEESE POT (HF, V)	70.00
melrose, macaroni pasta, crispy cheese crumbs	
BUILD YOUR OWN PIZZA (V) (VSA) (HFSA)	80.00
pizza base, napoletana sauce, mozzarella cheese <i>*select 3 toppings: ham, bacon, chicken, salami, pineapple, extra cheese, banana, avocado, mushrooms</i>	

DIETARY NOTES

(VE) Vegan | (V) Vegetarian | (HF) Halaal Friendly
(VSA) Vegetarian Substitute Available | (VESA) Vegan Substitute Available
(HFSA) Halaal Friendly Substitute Available | (CN) Contains Nuts
(DF) Dairy Free | (GF) Gluten Free | (CS) Contains Seeds

BEERS & CIDERS

BEERS

CASTLE LITE	43.00
BLACK LABEL	43.00
WINDHOEK DRAUGHT	55.00
DEVIL'S PEAK PALE ALE	55.00
CBC PILSNER	52.00
DRAGON GINGER	75.00

CIDERS

SAVANNA DRY SAVANNA LIGHT	48.00
HUNTERS DRY	48.00

NON-ALCOHOLIC OPTIONS

DEVIL'S PEAK HERO	48.00
SAVANNA LEMON	48.00

GOURMET

HOT CHOCOLATES

STRAWBERRY & CREAM

95.00

white chocolate, strawberries, milk, 60% cocoa tablet, marshmallows

MILKY CHAI

95.00

milk chocolate, chai spice, milk, milk tart marshmallows

HONEYED FYNBOS

95.00

dark chocolate, honey, rooibos, milk, marshmallows

WARM DRINKS

CAFE AMERICANO CAFE LATTE CAFE MACCHIATO CAFE MOCHA	35.00
SINGLE CAPPUCCINO CAPPUCCINO	30.00 39.00
RED CAPPUCCINO	40.00
ESPRESSO	26.00
HOT CHOCOLATE	35.00
POT OF TEA	38.00
CHAI LATTE	45.00
MILK ALTERNATIVES	10.00

Soy milk, Almond milk, Oat milk

GOURMET MILKSHAKES

HONEY COMB CRUNCH 70.00

honey comb, caramel
popcorn, caramel sauce

ZESTY BERRY 75.00

mixed frozen berries,
lemon zest, lemon juice

PEANUT BUTTER & BANANA 80.00

peanut butter, banana,
roasted peanuts

MOCHA 75.00

coffee granules,
dark chocolate

ROCKY ROAD 80.00

dark chocolate, mini marshmallows, peanuts, strawberries

COLD DRINKS

STILL/SPARKLING WATER 330ml or 750ml	29.00 49.00
APPLETISER GRAPETISER	45.00
SOFT DRINKS Coke, Coke Zero, Sprite, Sprite Zero, Fanta, Creme Soda	35.00
FRESHLY SQUEEZED JUICE	40.00
HOME-MADE ICE TEA	35.00
ICED COFFEE	39.00
ROCK SHANDY	60.00
RED BULL Red Bull, Red Bull Sugar-Free, Red Bull Red Edition	58.00

SHARE WITH US

www.lanzerac.co.za | 021 887 1132 |   @lanzeracestate

For your safety and ours, Lanzerac is a cashless establishment.



**TASTING ROOM &
DELI WINE MENU**

WINE

	GLASS	BOTTLE
JONKERSHOEK		
PINOTAGE ROSÉ 2024	38.00	119.00
SAUVIGNON BLANC 2024	38.00	119.00
CHARDONNAY 2023	55.00	210.00
MERLOT 2023	59.00	225.00
RESERVE 2020	59.00	225.00
PINOTAGE 2022	67.00	250.00
CABERNET SAUVIGNON 2020	67.00	250.00
PINOTAGE MAGNUM 2020		465.00
HERITAGE		
MRS ENGLISH 2024 (Not in Stock)	165.00	595.00
LE GÉNÉRAL 2021	175.00	625.00
PIONIER PINOTAGE 2021	345.00	1295.00
KELDERMEESTER VERSAMELING		
BERGPAD 2024		220.00
BERGSTROOM 2023		210.00
PROF 2023		325.00
KURKTREKKER 2023		300.00
DOK 2022		385.00
CAP CLASSIQUE		
CAP CLASSIQUE (NV)	65.00	345.00
PARTNERSHIPS		
COMMEMORATIVE PINOTAGE 2020		2100.00

WINE TASTING

JONKERSHOEK TASTING

120.00

taste 5 wines from the Jonkershoek range

WINE & CHOCOLATE TRUFFLE PAIRING

225.00

5 Jonkershoek wines paired with 5 selected chocolates

HERITAGE TASTING

280.00

taste the Cap Classique followed by 3 Heritage wines

For your safety and ours, Lanzerac is a cashless establishment.
Wines listed are subject to availability.

VINOTHÈQUE WINES

We always keep a small quantity of our older wines for posterity and for our historical reference too. We are delighted to share some of these with you.

Please note we cannot guarantee the final wine offered, as wines are continuously aging. We therefore ask for your understanding when ordering these rare and old bottles. They have been stored in ideal conditions, so we trust that you will be delighted with your choice.

BOTTLE

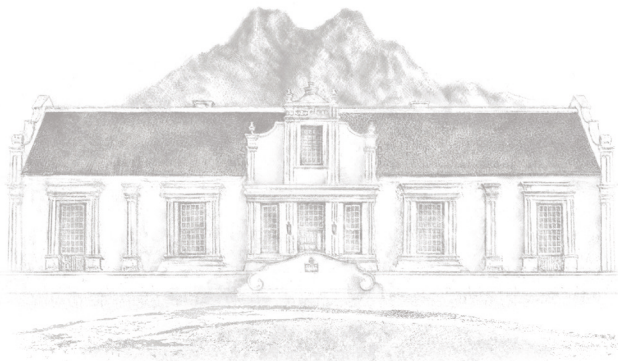
VINOTHÈQUE

LE GÉNÉRAL 2008

900.00

PIONIER PINOTAGE 2011

1800.00



CELEBRATING 100 YEARS OF PINOTAGE & 66 YEARS OF LANZERAC'S LEGACY

2025 marks a momentous milestone—the 100-year celebration of Pinotage, South Africa's signature cultivar, first created in 1925 by Professor Abraham Perold. As we honour a century of this bold and distinctive varietal, we also celebrate Lanzerac's rich history as the first to bottle a commercial Pinotage in 1959. For 66 years, Lanzerac has been at the forefront of crafting exceptional Pinotage, showcasing its versatility and depth. From robust reds to an elegant rose and innovative blends, our commitment to this uniquely South African grape continues to shine, offering guests a true taste of heritage in every sip.

SHARE WITH US

www.lanzerac.co.za | 021 887 1132 |   @lanzeracestate

For your safety and ours, Lanzerac is a cashless establishment.
Wines listed are subject to availability.