
SALADS AND LIGHT MEALS

⑤ CAPRESE SALAD – 65

Mozzarella and ripe tomato slices served with basil pesto and extra virgin olive oil

~ CHEF'S CHOICE - SAUVIGNON BLANC

BILTONG SALAD – 105

Beef biltong salad with avocado, peppers, sweet chili - soya dressing and feta.

~ CHEF'S CHOICE - SLIGHTLY CHILLED PINOTAGE

CAJUN STYLE CHICKEN SALAD – 89

Pan fried chicken strips with Cajun spices, avocado, peppers and cherry tomatoes

~ CHEF'S CHOICE - WEISS BEER

⑤ GAZPACHO – 49

Ice cold tomato soup, pepper salsa, extra virgin olive oil and sliced ciabatta

~ CHEF'S CHOICE - SAUVIGNON BLANC

BEEF CARPACCIO – 89

Paper thin beef with deep fried capers, pecorino shavings and balsamic glaze

~ CHEF'S CHOICE - CHILLED PINOT NOIR

NORWEGIAN SMOKED

SALMON AND PRAWN SALAD

– 89

Served with pan fried prawn tails, horseradish pesto and a lime and coriander dressing

~ CHEF'S CHOICE - CHENIN BLANC

SALSA STYLE CHICKEN WINGS

– 69

Crumbed spicy wings served with fries and hot peri - peri sauce

~ CHEF'S CHOICE - DARK RUM AND COLA



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SALADS AND LIGHT MEALS

CLUB SANDWICH – 95

Triple deck sandwich with bacon, lettuce, tomato, flame grilled chicken breast and creamy mayonnaise. Served with fries

~ CHEF'S CHOICE - CHENIN BLANC

SGC GOURMET BEEF BURGER

– 95

160-gram pure beef burger with cheddar cheese, bacon and fresh avocado. Served with fries

~ CHEF'S CHOICE - ICE COLD LAGER

FISH AND CHIPS – 89

Deep fried hake with home made beer batter, served with tartare sauce, fries and salad.

~ CHEF'S CHOICE - PILSNER OR SAUVIGNON BLANC

NEW ANTIPASTO PLATE – 99

A selection of cured meat and cheese, served with ciabatta slices and olives

~ CHEF'S CHOICE - PINOT NOIR

NEW SGC GOURMET CHICKEN BURGER – 89

Flame grilled chicken breast, topped with mozzarella cheese, Napolitana tomato sauce and fresh basil. Served with fries

LAMB BURGER – 89

160-gram pure lamb burger served with chimichurri salsa and fries.

~ CHEF'S CHOICE - SHIRAZ



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PIZZA

ALL OUR PIZZAS ARE MADE WITH MOZZARELLA, EXTRA VIRGIN OLIVE OIL, GARLIC AND OREGANO

ROMANA – 109

Anchovy fillets, chili, olives and capers
~ CHEF'S CHOICE - CHENIN BLANC

CHORIZO – 109

Chorizo sausage, feta and fresh basil
~ CHEF'S CHOICE - RED BLEND

REGINA – 98

Gypsy ham and mushrooms
~ CHEF'S CHOICE - CHARDONNAY

SARDA – 98

Salami, mushrooms, olives and grated pecorino cheese
~ CHEF'S CHOICE - SHIRAZ

Ⓟ VEGETARIAN – 98

Feta, olives, peppadews, spinach, mushrooms, and fresh avocado slices
~ CHEF'S CHOICE - MERLOT

NEW CAPRICCIOSA – 109

Artichokes, Gypsy ham, mushrooms and olives
~ CHEF'S CHOICE - CHARDONNAY

NEW GAMBERI – 109

Prawn tails, chili, sundried tomatoes and fresh basil
~ CHEF'S CHOICE - CHENIN BLANC

HOT CARBONARA – 105

Parmesan, eggs, chili and bacon
~ CHEF'S CHOICE - CHARDONNAY

Ⓟ MARGHERITA – 68

Tomato and fresh basil
~ CHEF'S CHOICE - CHENIN BLANC

HOT THE HOT FOWL – 109

Cajun chicken, feta, bacon, peppadews, and fresh avocado
~ CHEF'S CHOICE - WEISS BEER

SGC – 109

Streaky bacon, feta and fresh avocado.
~ CHEF'S CHOICE - ICE COLD LAGER

HAWAIIAN – 98

Pineapple, Gypsy ham, peppers and mushrooms.
~ CHEF'S CHOICE - WEISS BEER

HOT MEXICAN – 98

Ground beef, chili, peppers and onion
~ CHEF'S CHOICE - SHIRAZ



STEAKS

ALL OUR STEAKS ARE FLAME GRILLED WITH OUR SECRET BASTING SAUCE AND SERVED WITH FRIES OR POTATO WEDGES

NEW BEEF - RUMP – 119

300-gram

~ CHEF'S CHOICE - SHIRAZ

BEEF - SIRLOIN – 109

250-gram

~ CHEF'S CHOICE - MERLOT

BEEF - RIB EYE – 149

350-gram

~ CHEF'S CHOICE - RED BLEND

NEW BEEF - T BONE – 119

500-gram

~ CHEF'S CHOICE - PINOTAGE

PORK - FILLET MEDALLIONS –

99

250-gram

~ CHEF'S CHOICE - PINOT NOIR

NEW LAMB - RUMP – 129

250-gram

~ CHEF'S CHOICE - SHIRAZ

Mushroom sauce - R15 Peppercorn sauce - R15 Chimichurri pesto - R15

MAINS

LINE FISH - YELLOW TAIL –

109

Pan fried and served with fragrant rice and a lemon, shrimp and pecorino sauce

~ CHEF'S CHOICE - CHARDONNAY

SPICY CHICKEN AND PRAWN

CURRY – 109

Cape Malay style curry with prawns and chicken strips. Served with fragrant rice and sambals.

~ CHEF'S CHOICE - FRUITY CHENIN BLANC



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MAINS

Ⓟ **TAGLIATELLE PASTA – 89**

Creamy mushrooms, white truffle oil and pecorino shavings.

~ CHEF'S CHOICE - PINOT NOIR

HOT **BABY CHICKEN – 99**

Whole baby bird with hot Mozambican peri-peri sauce, lemon and fries

~ CHEF'S CHOICE - DARK RUM AND COLA WITH LOTS OF ICE

HOT **LEMON AND CHILI CALAMARI – 89**

Calamari tubes, pan fried with butter, lemon and chili. Served with fries and deep fried beer batter squid heads.

~ CHEF'S CHOICE - WHITE BLEND

KIDS

MARGHERITA PIZZA – 49

**CHICKEN NUGGETS AND
FRIES – 39**

**TOASTED CHEESE AND
TOMATO – 25**

**FRUIT SALAD AND ICE CREAM
– 25**

DESSERT

CHOCOLATE BROWNIES AND VANILLA ICE CREAM – 45

FROZEN STRAWBERRY CHEESECAKE – 45



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