
SALADS AND LIGHT MEALS

CHORIZO SOUP – 65

Sliced chorizo sausage with paprika, chili flakes and baby potatoes in a spicy tomato soup. Served with toasted ciabatta slices.
~ CHEF'S CHOICE - RED BLEND

Ⓥ CAPRESE SALAD – 65

Mozzarella and ripe tomato slices served with basil pesto and extra virgin olive oil
~ CHEF'S CHOICE - SAUVIGNON BLANC

CAJUN STYLE CHICKEN SALAD – 79

Pan fried chicken strips with Cajun spices, avocado, peppers and cherry tomatoes
~ CHEF'S CHOICE - CHARDONNAY

BILTONG SALAD – 105

Beef biltong salad with avocado, peppers, sweet chili - soya dressing and feta.
~ CHEF'S CHOICE - SLIGHTLY CHILLED PINOTAGE

SALT AND PEPPER SQUID –

75

Served with wasabi mayonnaise and deep fried squid heads
~ CHEF'S CHOICE - CHENIN BLANC

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

BEEF CARPACCIO – 89

Paper thin beef with deep fried capers, pecorino shavings and balsamic glaze
~ CHEF'S CHOICE - PINOT NOIR



SALADS AND LIGHT MEALS

SALSA STYLE CHICKEN WINGS – 75

Spicy wings, deep fried and served with fries and Mozambican peri-peri sauce.

~ CHEF'S CHOICE - WEISS BEER

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

– 89

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

~ CHEF'S CHOICE - ICE COLD LAGER

FISH AND CHIPS – 79

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

~ CHEF'S CHOICE - SAUVIGNON BLANC

SGC GOURMET CHICKEN BURGER – 79

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

~ CHEF'S CHOICE - SAUVIGNON BLANC

LAMB BURGER – 95

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

~ CHEF'S CHOICE - SHIRAZ

ANTIPASTO PLATE – 99

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

~ CHEF'S CHOICE - PINOT NOIR



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

REGINA – 109

Gypsy ham and mushrooms

~ CHEF'S CHOICE - CHARDONNAY

SARDA – 109

Salami, mushrooms, olives and grated pecorino cheese

~ CHEF'S CHOICE - PINOT NOIR

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 slices.

~ CHEF'S CHOICE - ICE COLD LAGER

HAWAIIAN – 109

Pineapple, Gypsy ham, peppers and mushrooms.

~ CHEF'S CHOICE - WEISS BEER

MEXICAN – 109

Ground beef, chili, peppers and onion

~ CHEF'S CHOICE - SHIRAZ

CARBONARA – 109

Parmesan, eggs, chili and bacon

~ CHEF'S CHOICE - WEISS BEER

Ⓥ MARGHERITA – 75

Tomato and fresh basil

~ CHEF'S CHOICE - CHENIN BLANC

Ⓥ VEGETARIAN – 109

Feta, olives, peppadews, spinach, mushrooms, and fresh avocado slices

~ CHEF'S CHOICE - RED BLEND

CAPRICCIOSA – 109

Artichokes, Gypsy ham, mushrooms and olives

~ CHEF'S CHOICE - CHARDONNAY

GAMBERI – 109

Prawn tails, chili, sundried tomatoes and fresh basil

~ CHEF'S CHOICE - CHENIN BLANC



STELLENBOSCH
1904

STEAKS

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

BEEF- FILLET – 149

250 GRAM

~ CHEF'S CHOICE - BORDEAUX BLEND

BEEF - RUMP – 119

300-gram

~ CHEF'S CHOICE - SHIRAZ

BEEF - RIB EYE – 149

350-gram

~ CHEF'S CHOICE - RED BLEND

BEEF - T BONE – 129

500-gram

~ CHEF'S CHOICE - PINOTAGE

BEEF - SIRLOIN – 109

250-gram

~ CHEF'S CHOICE - MERLOT

LAMB - RUMP – 129

250-gram

~ CHEF'S CHOICE - CABERNET SAUVIGNON

PORK - FILLET MEDALLIONS – 109

250-gram

~ CHEF'S CHOICE - PINOT NOIR

DEBONED PORK NECK – 109

250 GRAM

~ CHEF'S CHOICE - WOODEN CHARDONNAY

Mushroom sauce - R15 Peppercorn sauce - R15 Chimichurri pesto - R15 Red wine and bone marrow - R20



STELLENBOSCH
1904

MAINS

YELLOW TAIL – 109

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

~ CHEFS CHOICE - CHARDONNAY

⑤ TAGLIATELLE PASTA – 89

Creamy mushroom sauce with, white truffle oil, fresh basil and Parmesan shavings.

~ CHEFS CHOICE - PINOT NOIR

CHICKEN AND PRAWN CURRY – 109

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

~ CHEF'S CHOICE - CHENIN BLANC

OXTAIL – 119

Slow cooked with root vegetables and served with mashed potatoes

~ CHEFS CHOICE - SHIRAZ

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 - SAUVIGNON BLANC

GRILLED BABY CHICKEN – 109

Whole baby bird grilled with hot Mozambican peri-peri sauce, served with lemon wedges and fries.

~ CHEF'S CHOICE - WEISS BEER

CHICKEN SCHNITZEL – 89

Two crumbed chicken fillets, served with crispy potato wedges and a creamy mushroom sauce.

~ CHEF'S CHOICE - ALE

BEEF CURRY – 109

North Indian hot curry, Served with fragrant rice, sambals and double thick yogurt.

~ CHEFS CHOICE - WOODED CHARDONNAY



STELLENBOSCH
1904

DESSERT

CHOCOLATE BROWNIE – 49

Served with vanilla ice cream and chocolate sauce.

~ CHEF'S CHOICE - GRAPPA

MALVA PUDDING – 45

Traditional malva pudding with vanilla custard

~ CHEF'S CHOICE - MUSCAT

KIDS

For Kids **CHICKEN NUGGETS AND FRIES – 45**

Deep fried nuggets and shoestring fries

KIDS FRUIT SALAD AND ICE CREAM – 45

For Kids **PIZZA – 50**

Margherita pizza with gypsy ham

For Kids **TOASTED HAM, CHEESE AND TOMATO – 35**

