

LUNCH & DINNER

STARTERS

- CHICKEN WINGS** R95
Peri-peri / BBQ basting.
- GARLIC SNAILS** R82
Served with garlic butter and homemade brown bread.
ADD Mozzarella R35
- PERI-PERI CHICKEN LIVERS** R65
Fried chicken livers, sautéed with onions, tomato, jalapenos and peri-peri sauce. Served with toast.
- CRUMBED MUSHROOMS** R92
Dusted in seasoned flour and breadcrumbs, fried until golden brown. Served with lemon mayo.
- CALAMARI** R95
Dusted in peri-peri seasoned flour, fried until golden brown. Served with lemon mayo.
- FLAME GRILLED SKILPADJIES** R78
Flame-grilled lamb's liver wrapped in caul fat. Served with mashed potato.
- JALAPENO POPPERS** R92
Panko crumbed whole jalapenos stuffed with cream cheese. Served with sweet chilli sauce.
- OYSTERS (each)** R40
Served with a salsa. (*hot or not*)
ADD Glass of Skilpadvlei Sauvignon Blanc R45

MAINS

- PORK BELLY** R245
Braised pork belly on mashed potatoes with red wine sauce and caramelized pears. Served with veg of the day.
- BREDIE OF THE DAY** R225
Our homemade bredies are rich & hearty stews. Served with rice and veg of the day.
Ask about today's selection.
- VAAL / CURRY AFVAL** R225
Traditional tripe and trotters simmered in your choice of a rich, Malaysian curry or a classic vaal style. Served with rice and veg of the day.
- VEGETABLE CURRY** R145
Seasonal vegetables and chickpeas in a coconut-infused aromatic curry. Served with rice.
- VENISON PIE** R145
Hearty farmstyle venison pie served with rice and veg of the day.
- HOME-MADE MEATBALLS** R165
Aromatic, spice-infused meatballs delicately simmered in a fragrant Malaysian curry. Served on mashed potatoes, with veg of the day.
- LASAGNE** R160
Layers of rich beef mince with creamy béchamel sauce and melted cheese. Served with a side salad.
- BASIL PESTO PASTA** R145
Creamy pesto baked linguine pasta with cocktail tomatoes and parmesan.
ADD Chicken R35
ADD Grilled calamari R45
- SKILPADVLEI BURGER** R140
150g Homemade beef patty or 150g crumbed/grilled chicken fillet topped with a slice of cheddar, mushroom sauce and caramelized onions on a toasted bun. Served with handcut fries.
- SKILPADVLEI DELUXE BURGER** R175
2 x 150g Homemade beef patties topped with a slice of cheddar, mushroom sauce and caramelized onions on a toasted bun. Served with handcut fries.
- CHICKEN SCHNITZEL** R155
Deep fried panko crumbed chicken fillet. Served with handcut fries and side salad.
ADD Sauce of your choice. R45
- SMOKY CHICKEN ESPETADA** R205
380g Deboned chicken thighs marinated in a creamy blend of mayo, dijon mustard, maple syrup, and fragrant spices. Skewered with green peppers and onion. Served with handcut fries.
- RUMP STEAK ESPETADA** R235
300g Rump steak marinated in a soya sauce, lemon juice and a dash of worcestershire sauce. Skewered with onions and served with a garlic butter sauce and handcut fries.
- NACHOS** R140
Plain nachos with mozzarella, cheddar and tomato & onion salsa. Served with créme fraîche and guacamole.
ADD Mince R45
ADD Chicken OR Bacon R35

- PORK RIBS**
Basted and flame grilled, served with handcut fries and onion rings.
- 800G RAW WEIGHT** R295
400G RAW WEIGHT R205
- FLAME GRILLED STEAK** R225
300g Flame grilled Rump steak served with handcut fries and battered onion rings.
- SKILPADVLEI BASKET** R250
300g Flame grilled pork ribs, 300g peri-peri or BBQ basted chicken wings and 125g deep fried calamari. Served with handcut fries and lemon mayo.
- MIXED GRILL** R315
300g Flame grilled pork ribs, 200g rump steak and 300g peri-peri or BBQ basted chicken wings. Served with handcut fries and battered onion rings.
- SKILPADVLEI MEATPLATTER (FOR 2)** R405
200g Flame grilled rump steak, 200g pork belly, 300g peri-peri or BBQ basted chicken wings, homemade meatballs, 3 boiled eggs, battered onion rings, crumbed mushrooms and handcut fries.

EXTRAS

- Side salad, battered onion rings, veg of the day, side crumbed mushrooms* R40
- Homemade sauces** R49
Mushroom, Pepper, Cheese, Cheddar melt, Red wine



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LUNCH & DINNER

SEASONAL GREENS

SALAD OF THE DAY

Ask your waitron about today's freshly prepared salad, made with seasonal ingredients and farm-fresh flavour.

OCEAN FAVOURITES

HAKE & CHIPS

R145

Battered hake and handcut fries. Served with lemon mayo.

CALAMARI

R145

Dusted in peri-peri seasoned flour, fried until golden brown and served with handcut fries or rice and lemon mayo.

WOOD-FIRED SARDINES

R139

Fresh whole sardines roasted in our pizza oven with spinach, mushrooms, peppers, red onions and a homemade Sauvignon Blanc sauce. Served with sourdough.

ADD Glass of Skilpadvlei Sauvignon Blanc R45

HAKE & CALAMARI

R195

Battered hake & deep fried calamari served with handcut fries and lemon mayo.

SURF & TURF

R215

200g Rump steak & deep fried calamari served with handcut fries and battered onion rings.

ADD 4 Creamy parmesan prawns R75

SEAFOOD PLATTER

R315

Battered hake, deep fried calamari, 12 mussels in a garlic and lemon sauce, 6 prawns in a creamy parmesan sauce. Served with savoury rice.

WOOD - FIRED PIZZA

GARLIC & FETA

R82

Garlic and feta served with tzatziki.

MARGARITA

R90

Tomato base with mozzarella cheese.

CALIFORNIA

R142

Bacon, mozzarella, feta and avocado (seasonal).

CHICKEN & PEPPADEW

R142

Chicken, peppadew, mozzarella, feta and avocado (seasonal).

BUTTERNUT & FETA

R145

Roasted butternut, creamy feta, caramelised onion, sunflower seeds and mozzarella.

PARMA HAM

R165

Parma ham, green figs, caramelized onions, mozzarella, feta and rocket. Drizzled with a balsamic glaze.

ADD Avocado (seasonal) R35

BILTONG PIZZA

R165

Biltong, peppadew, mozzarella, feta, rocket and caramelized onions.

MEATY FEAST

R172

Ham, bacon, chorizo, salami and mozzarella.

DEBONED RIB

R175

Deboned rib, mozzarella, peppadew, green pepper and caramelized onions.

SEAFOOD PIZZA

R185

Tuna with red onion and chillies, mozzarella, garlic butter prawn meat, calamari, mussels and hake. Drizzled with a seafood sauce and parsley.

ADD A LITTLE EXTRA

Cherry tomato, onions, peppers, peppadews R20

Feta, jalapenos, pineapple R25

Cheddar, mozzarella, ham, bacon, salami, chicken, chorizo, mushrooms, avocado (seasonal) R35

150g Savoury mince, biltong R45

40g Smoked salmon R72

SOMETHING SWEET

CAKE OF THE DAY

R78

Ask your waitron for today's selection.

ICE CREAM AND CHOCOLATE SAUCE

R65

MALVA PUDDING

R75

Good old-fashioned malva, sweet and full of flavour, with a touch of apricot and a generous drizzle of warm homemade sauce. Served with farm-style custard or vanilla ice cream.

CHOCOLATE BROWNIE

R75

Warm chocolate brownie served with vanilla ice cream or cream, topped with berry coulis

MILK TART CHURROS

R75

Golden, cinnamon-dusted churros served with smooth milk tart custard, and a dusting of cinnamon sugar.

CRÉME BRULEE

R75

Silky vanilla custard with a crisp caramelized sugar crust.

WAFFLE

R79

Golden, baked waffle drizzled with rich chocolate sauce and a tangy mixed berry coulis, topped with a touch of sweet honey. Served with a dollop of cream or vanilla ice cream.



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