

# DRINKS LIST



## SPARKLING WINE

**Durbanville Hills Sparkling Sauvignon Blanc** R210  
The burst of tiny bubbles on the tongue awakens the palate, allowing it to fully appreciate the fresh fruit flavours of the wine. Invigorating and refreshing.

**J.C. Le Roux Nectar Demi Sec** R195  
Nectar Demi-sec is a crisp, off-dry, sparkling wine that comes alive on the palate. It is a vibrant expression of fruity flavours with hints of pears, litchi and primary fruit.

**Durbanville Hills Sparkling Honeysuckle Demi Sec** R210  
Medium to full-bodied with fleshy ripe peaches, lime, citrus and zest. The aftertaste is lingering and refreshing with a superb balance between sugar and acid.

## WHITE WINE



**Cape Portrait White Blend** R60 R180  
(*Chenin Blanc / Sauvignon Blanc*)  
The wine is fresh with a crisp acidity showcasing lime, citrus, tropical fruit that ends in a sweet sensation.

**Allesverloren Chenin Blanc** R56 R185  
On the palate this medium-bodied wine shows nice ripe stone fruit, great balanced acidity and a smooth elegant finish.

**Fleur du Cap Chardonnay** R65 R200  
A beautiful balance between sweetness and acidity is complemented by a long lingering finish.

**Durbanville Hills Sauvignon Blanc** R62 R185  
Medium-Bodied wine with subtle citrus and tropical fruit on the palate ending with a long lingering finish.

**Drostdy Hof Adelpracht (Sweet)** R45 R135  
Full and rich, bursting with flavours of dried fruit and rounded off with a nice acidity to keep it fresh.







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## ROSÉ WINE

### Allesverloren Tinta Rosé (Dry)

Fresh raspberries and cherries on the palate with a hint of vanilla. Exhibiting a perfect sugar / acid balance, it has a delicious lingering aftertaste.

### Nederburg Rosé (Semi-Sweet)

Aromas of candy floss, cherries and strawberries with hints of blackcurrant. Intense aromas of red berries with a dash of sweetness and a good acid structure.

### Drostdy Hof Natural Sweet Rosé

Soft, succulent fruitiness and a light rosé colour that bursts with strawberry, cherry and plum flavours.

## RED WINE

### Cape Portrait Red Blend

*(Cabernet Sauvignon / Shiraz)*

The wine is fresh with a crisp acidity showcasing lime, citrus, tropical fruit that ends in a sweet sensation.

### Alvi's Drift 221 Special Cuvee

This wine is medium to full bodied with a spicy nose, showcasing rich, ripe mulberries, red cherries and a hint of lavender.

### Nederburg Classic Merlot

A medium bodied wine with attractive up-front fruit flavours and a soft, silky texture.

### Durbanville Hills Shiraz V

Concentration of ripe plum and rich red fruit with hint of black pepper and sweet spice

### Nederburg Pinotage

A full mouthfeel with rich fruit flavours, soft tannins and well integrated oak with a hint of vanilla.



R65



R195

R52

R155

R45

R135

R60

R180

R75

R225

R52

R156

R62

R185

R75

R225



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## CIDERS

**Hunter's** R40  
Dry / Gold

**Savanna** R45  
Dry / Light / Lemon (Non Alc)

## BEERS

**Castle / Castle Lite / Free** R32

**Windhoek Lager** R34

**Windhoek Draught** R42

**Amstel / Black Label** R32

**Heineken** R38



## SOMETHING DIFFERENT

**Liefmans Fruitess - Cherry Beer** R55  
250ml A unique blend of beer and berries, this artful combination is both fresh and tasty. Lightly sparkling with a soft, foamy head and a pleasant, sweet taste and low bitterness.

**CBC - Amber Weiss 440ml** R55  
A German - Style Craft Amber Weiss Beer, Fruity and Satisfyingly Aromataic. Since only slightly hopped, only a light bitterness in the finishing.

**Devil's Peak: Lager 330ml** R35  
Handcrafted in the Cape. Clean and crisp, with a refreshing balance of hops and malt.

## CRAFT BEERS

### KAROO CRAFT BREWERIES 440ML

**The Kudu - Lager** R65  
As majestic as the kudu, this lager proves why it's the leading beer style for the discerning South African market.

**The Jackal - Indian Pale Ale** R65  
As sly as the jackal, this crafty IPA satisfies from the first sip. Not for the faint hearted.

**The Oryx - Weis** R65  
As distinctive as the oryx walking the dry, hot Karoo, this fruity weis is a refreshing take on a beloved classic.

**The Ram - Stout** R65  
As bold as the Ram, this stout is full-bodied with prominent mocha & chocolate tones which makes it the perfect companion for any time of the day.



THE HOUSE OF  
**J·C·Le ROUX**  
1704





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www.karoo.cafe.co.za

**KAROO**  
—CAFÉ—  
SINCE 2005

## SPIRITS

### WHISKY

Bain's Single Grain	R28
Bell's	R24
Johnnie Walker Red	R26
Johnnie Walker Black	R35
Jack Daniel's	R30
Jameson	R32
Scottish Leader	R22
Paddy Irish Whisky	R22

### BRANDY

Klipdrift	R20
Richelieu	R22
KWV 3 YR	R22

### GIN

Gordon's Gin	R20
Bombay Sapphire	R30
Cape Town Rooibos Red	R30
Cape Town	R30
The Pink Lady	R30
Bloedlemoen	R33
Ginato Limonato	R32
Ginato Clementino	R32
Ginato Pompelmo	R32
Ginato Melograno	R32

### VODKA

Smirnoff	R20
Count Pushkin	R18

### RUM

Bacardi (White Rum)	R20
Captain Morgan Spiced Gold	R22
Captain Morgan Jamaican Rum	R24

### LIQUEURS

Ginger / Peppermint	R19
Frangelico	R20
Southern Comfort	R19
Amarula Cream   Ethiopian Coffee	R19
Jägermeister	R25
Kahlua	R22
Drambuie	R24
Pimms	R18

### FORTIFIED

Allesverloren Fine old Vintage	R20
De Krans Cape Ruby	R33
Old Brown	R18







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## BEVERAGES

### COFFEE

*Decaffeinated: Add R3*

Long Black   Americano	R28
Mega Long Black   Americano	R38
Espresso	R23
Double Espresso	R25
Cappuccino Foam	R32
Cappuccino Double Shot	R35
Cappuccino Cream	R35
Cappuccino Cream Double Shot	R38
Mega Cappuccino Foam	R42
Mega Cappuccino Cream	R45
Café Latte	R32
Karoo Latte	R37
Black Coffee   Condensed Milk	
Iced Coffee (Unsweetened)	R30
Espresso   Milk   Ice	
Karoo Iced Coffee	R40
Espresso   Milk   Ice   Shot of Condensed Milk	

### HOT DRINKS

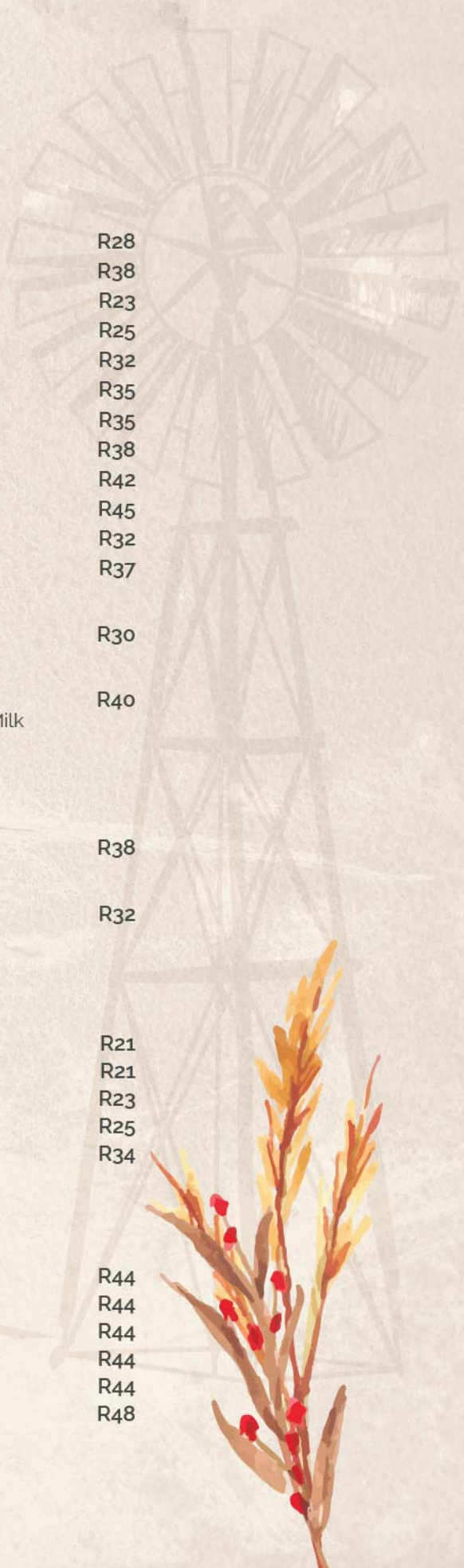
Hot Chocolate	R38
*Swiss Chocolate Stick - Plain	
Milo	R32

### TEA

Rooibos Tea	R21
English   Ceylon	R21
Earl Grey	R23
Herbal Teas	R25
Red Cappuccino Foam	R34

### GOURMET DRINKS

Brazilian Hazelnut Hot / Cold	R44
Iced Mocha Cappuccino Cold	R44
Spicy Chai Hot / Cold	R44
Swiss Chocolate Hot	R44
French Vanilla Mocha Hot	R44
Dirty Chai Hot	R48





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## BEVERAGES

### MILKSHAKES

<b>Frulata</b> Ice-Cream and Fruit Juice	R38
<b>Regular Milkshake</b> Strawberry   Vanilla   Lime   Peanut Butter	R38
<b>Decadent Milkshake</b> Coffee   Nutella   Oreo	R42

### SMOOTHIES

<b>Berry Express</b> Strawberry   Raspberry   Blackberry	R45
<b>Tropical Tang</b> Peach   Pineapple   Mango	R45
<b>Peach Bum</b> Peach   Strawberry   Banana	R45

### ICED TEA

<b>The Earl Berry Cooler</b> Earl Grey Tea   Cranberry Juice   Splash of Lime	R38
<b>Hibiscus Sparkler</b> Hibiscus Tea   Ginger Ale   Grenadine	R38
<b>Red Apple Cooler</b> Rooibos Espresso   Apple Juice	R36
<b>Orange Oasis</b> Rooibos Espresso   Orange Juice	R36
<b>Lipton</b> Peach   Lemon	R30

### SOFT DRINKS

<b>Tizers</b> Appletiser   Red Grapetiser	R32
<b>Classic Soft Drinks</b> Coke   Coke Zero   Coke Light   Sprite   Sprite Zero   Cream Soda   Fanta Orange	R23
<b>Juice By The Glass</b> Tropical   Apple   Mango   Orange   Cranberry   Strawberry	R30

### MINERAL WATER

Still   Sparkling 250ml	R15
Still   Sparkling 750ml	R35







# MENU

## BREAKFAST

*Served: Weekdays - All Day | Saturdays - until 12h00  
Sundays - until 11h30 | Holidays - until 11h30*

**Mini Veld Breakfast** R90  
Bacon | 2 Eggs | Poppy Seed Pap Muffin | Tomato Relish | Roosterkoek

*Add on: Lamb Chop +R38*

**Klein Karoo Breakfast** R106  
Lamb Sausage | Bacon | 2 Eggs | Poppy Seed Pap Muffin |  
Tomato Relish | Roosterkoek

**Skilpadjies** R117  
3 Lamb Skilpadjies | 2 Eggs | 2 Poppy Seed Pap Muffins |  
Tomato Relish

**Pumpkin Fritters** R93  
Pumpkin Fritters | Bacon | Brie | Rocket | Cherry Relish

**OMELETTE** - *\*Served with slice of health bread*  
Bacon | Mushroom | Cheddar - R94  
Chorizo | Mozzarella | Sundried Tomato | Basil Pesto - R95

**FRENCH TOAST**  
Syrup or Honey - R60  
Bacon | Banana | Honey - R85  
Bacon | Brie | Tomato Jam - R90

## LIGHT MEALS

**FAMOUS KAROO MOSBOLLETJIE ROOSTERKOEK**  
Condensed Milk | Butter R55  
Jam | Cheese | Butter R65

**ROOSTERKOEK BURGER** - *\*Served with fries*  
**Karoo LAMB Burger** R120  
Lamb Patty | Cottage Cheese | Basil | Onion Marmalade

**Karoo BEEF Burger** R120  
Beef Patty | Smoky Mayo | Lettuce | Bacon | Cheddar | Pepper Chutney

**Cape Malay Chicken Livers** R95  
Chicken Livers | Cape Malay Sauce | Bacon | Bruschetta

**Fusion Chicken** R105  
Marinated Chicken Breast | Citrus, Red Onion, Banana, Avocado (S)  
and Lettuce Salad | Potato Fries

**Quiche and Black Rice Salad** R90  
Butternut | Blue Cheese  
Chicken | Peppadew | Feta  
Bacon | Mushroom | Feta  
Biltong | Pear | Blue Cheese

**Home-Style PIES** - *\*Served with green side salad* R99  
Lamb | Pepper Steak | Chicken and Mushroom





# MENU



## LIGHT MEALS

### OPEN PANINI SANDWICHES - *Served with green side salad or fries*

**The BLT Panini** R115

Bacon | Avocado (S) | Tomato Relish | Lettuce | Brie |  
Pepper Marmalade

**Vegetarian Panini** R103

Roasted Vegetables | Sundried Tomato | Halloumi | Chilli |  
Sunflower Seeds

**The CHICKEN Panini** R119

Grilled Chicken | Ruby Coleslaw | Lychees | Peanut Satay Sauce |  
Chopped Cashew Nut

### SALADS

**Butternut Salad** R104

Roasted Butternut | Red Onion | Halloumi | Sundried Tomato |  
Pumpkin Seeds | Honey | Coriander | Chilli

*\*Add Chicken Strips + R35*

*\*Add 3 pieces of Bacon + R28*

**Smoked Salmon Trout Salad** R149

Smoked Salmon Trout Roses | Lettuce | Black Rice Salad |  
Wrap Salad | Cucumber Ribbons | Cocktail Tomato | Avocado (S) |  
Feta | Fresh Coriander | Honey & Mustard Dressing

**Roasted Vegetable and Cous-Cous** R115

Cous-Cous | Roasted Vegetables | Parmesan Shavings |  
Sunflower Seeds | Peppadew | Dried Apricots | Cashew Nuts |  
Basil | Creamy Ranch Dressing

*\*Add Chicken Strips + R35*

*\*Add 3 Pieces Bacon + R28*

### TORTILLA SALAD WRAPS - *Served with sweet potato fries*

**Chicken Wrap** R107

Chicken | Pepper Marmalade | Brie | Basil Pesto Mayo | Salad |  
Greens

**Vegetarian Wrap** R102

Roasted Vegetables | Sundried Tomato | Parmesan Shavings |  
Basil Pesto mayo | Salad | Greens







# MENU

## MAIN COURSE

<b>Beef Bobotie</b> Traditional Bobotie   Yellow Rice   Salad	R125
<b>Slow Cooked Lamb Shoulder</b> Lamb Shoulder   Mash   Roasted Vegetables   Topped with Tomato Relish	R155
<b>Lamb Chops</b> 3 Lamb Chops   Mash   Roasted Vegetables	R175
<b>Lamb Knuckle Potjie</b> Lamb Potjie   Rice   Roasted Vegetables	R175
<b>Stuffed Chicken</b> Chicken stuffed with Spinach, Feta and Peppadew   Mash   Roasted Vegetables	R129
<b>Green Thai Chicken Curry</b> Chicken Strips   Green Thai Curry sauce   Jasmin Rice   Ribbon Vegetables	R129
<b>Penne Pasta with Lamb Meatballs</b> Penne   Lamb Meatballs   Sweet Pepper Sauce	R140
<b>Beef Goulash</b> Beef Goulash   Mash OR Rice	R147

