

LUNCH & DINNER

STARTERS

CHICKEN WINGS	R85
Peri-peri / BBQ basting.	
GARLIC SNAILS	R75
Served with garlic butter and homebaked brown bread.	
ADD Mozzarella	R35
SOUP OF THE DAY	R75
A comforting, chef-inspired creation made with the freshest seasonal ingredients. Served with homebaked bread.	
<i>Ask about today's selection.</i>	
CRUMBED MUSHROOMS	R79
Dusted in seasoned flour and breadcrumbs, fried until golden brown. Served with lemon mayo.	
CALAMARI	R79
Dusted in peri-peri seasoned flour, fried until golden brown. Served with lemon mayo.	
CHICKEN LIVERS	R65
150g Chicken livers, sautéed or in a spicy peri-peri sauce. Served on homebaked bread.	
JALAPENO POPPERS	R79
Panko crumbed whole jalapeno's stuffed with cream cheese. Served with sweet chilli sauce.	
OYSTERS (each)	R35
Served with a salsa. (hot or not)	
ADD Glass of Skilpadvlei Sauvignon Blanc	R45

PORK BELLY	R225
Braised pork belly on mashed potatoes with red wine sauce and caramelized pears. Served with veg of the day.	
BREDIE OF THE DAY	R205
Our home-made bredies are rich & hearty stews. Served with rice and veg of the day.	
<i>Ask about today's selection.</i>	
VAAL / CURRY AFVAL	R205
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.	
VENISON PIE	R135
Hearty farm-style venison pie served with rice and veg of the day.	
HOME-MADE MEATBALLS	R150
Aromatic, spice-infused meatballs delicately simmered in a fragrant Malaysian curry. Served atop creamy velvety mashed potato and veg of the day.	
LASAGNE	R155
Layers of rich beef mince with creamy béchamel sauce and melted cheese. Served with a side salad.	
BASIL PESTO PASTA	R125
Creamy pesto baked linguine pasta with cocktail tomatoes and parmesan.	
ADD Chicken	R35
ADD Grilled calamari	R40

MAINS

SKILPADVLEI BURGER	R135
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	R165
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	R145
Deep fried panko crumbed chicken fillet. Served with handcut fries and side salad.	
ADD Sauce of your choice.	R40
SMOKY CHICKEN ESPETADA	R185
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.	
GARLIC BUTTER ESPETADA	R215
300g Rump steak marinated in a soya sauce, lemon juice and a dash of worcester sauce. Skewered with onions and served with a garlic butter sauce and handcut fries.	
NACHOS	R125
Plain nachos with mozzarella, cheddar and tomato & onion salsa. Served with cremé 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	R270
400G RAW WEIGHT	R185
FLAME GRILLED STEAK	R195
300g Flame grilled Rump steak served with handcut fries and battered onion rings.	
SKILPADVLEI BASKET	R235
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	R295
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)	R365
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.	
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EXTRA TOPPINGS	
Side salad, battered onion rings,	R35
veg of the day, side crumbed mushrooms	
Home-made sauces	R40
Mushroom, Pepper, Cheese, Cheddar melt, Red wine	

LUNCH & DINNER

SEASONAL GREENS

SALAD OF THE DAY

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

OCEAN FAVOURITES

HAKE & CHIPS

R135

Battered hake and handcut fries. Served with lemon mayo.

CALAMARI

R135

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

WOOD-FIRED SARDINES

R135

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

HAKE & CALAMARI

R175

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

SURF & TURF

R198

200g Rump steak & 125g deep fried calamari served with handcut fries and battered onion rings.

PLATTER FOR ONE

R255

130g Grilled hake, 125g deep fried calamari, 6 mussels in a garlic and lemon sauce, 4 prawns in a creamy parmesan sauce. Served with savoury rice.

WOOD - FIRED PIZZA

GARLIC & FETA

R75

Garlic and feta served with tzatziki.

MARGARITA

R85

Tomato base with mozzarella cheese.

CALIFORNIA

R130

Bacon, mozzarella, feta and avocado (seasonal).

CHICKEN & PEPPADEW

R135

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

ANCHOVY

R145

Anchovy, tomato, red onion, black olives, mozzarella, feta and rocket.

PARMA HAM

R165

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

ADD Avocado (seasonal)

R35

BILTONG PIZZA

R160

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

MEATY FEAST

R169

Ham, bacon, chorizo, salami and mozzarella.

CREAMY PORKY

R135

Cremé fraîche based pizza topped with crispy bacon, caramelized onions and spring onions.

DEBONED RIB

R155

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

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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

R45

40g Smoked salmon

R60

SOMETHING SWEET

CAKE OF THE DAY

R75

Ask your waitron for today's selection.

ICE CREAM AND CHOCOLATE SAUCE

R55

MALVA PUDDING

R65

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.

WARM APPLE CRUMBLE

R75

Baked apples with cinnamon and a golden, buttery crumble topping. Served warm with a dollop of thick cream *OR* custard *OR* vanilla ice cream.

MILK TART CHURROS

R75

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

CRÉME BRULEE

R70

Silky vanilla custard with a crisp caramelized sugar crust.

WAFFLE

R75

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.