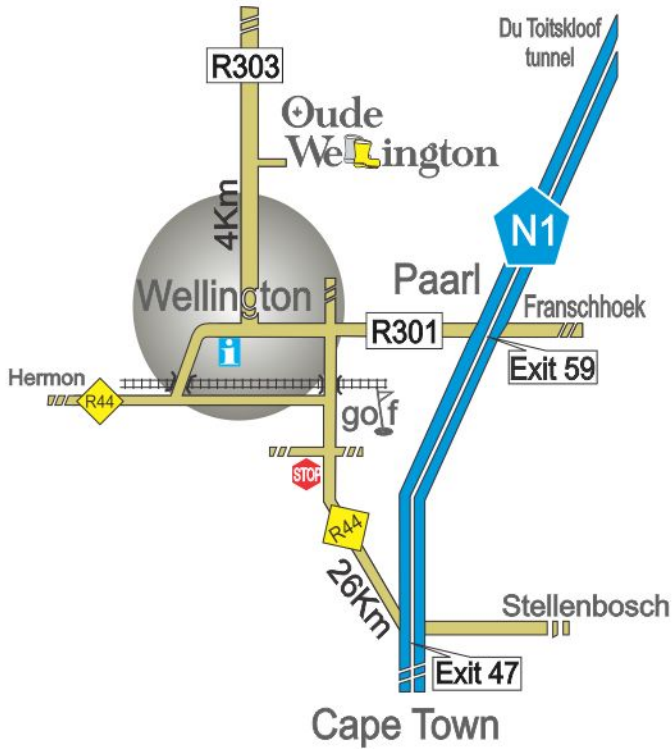


Ceres / Worcester via Bainskloof



Neem Arit 47 vanaf N1. Volg die R44 na Wellington. Draai by kerk na die R303 en volg die padverwysing na Bainskloof vir sowat 4.5km

perdry deskundige lesse
lekker eet in distilleerderij
restaurant elke dag oop
kaggels, terracotta teëls
brandew ynen wyn proe
distilleerwyn keldertoere
biljart & games sitkamer
trekkerritte ponie kampe
groot sjampanje - ontbyt
gratis WiFi, internetkafee
perkallinne, DVD, Sat-tv



Oude Wellington



Wine & Brandy Estate

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GPS: 33°38'811" South 19°02'531" East

facebook/ skype /twitter: oudewellington



monster menu

Starters

Soup of the Day

Duck & Vegetable Spring Roll, Kejap Manis
Bobotie Samosas, Raisin Chutney, Rooibos Buchu Drizzle
Bitterballen, Mustard Paint

Fiery Algarve Chicken livers, Crisp Potato Basket

Lamb Liver Terrine, Onion Jam

Marrow Bones, Foast & Pinotage Jus

Beef Carpaccio, Pecorino & Rocket

Black Wildbeest Bresaola with Capers

Subergine, Forest Mushroom, Feta & Tomato Stack -
with Garlic & Thyme Cream

Buffalo Mozzarella with Garden Basil and Fresh Tomato

Camembert & Wild Fig Salad

Avocado & Prawn Ritz & brandied Marie rose sauce

Herring, Beetroot & Apple salad

Orange island Salad with white Anchovy

Spanakopitta (greek spinach pie)

Chef's Sui Anna's Green Salade

Mains

Calamari Noodle Bowl

Pan-Roasted Yellowtail on pea & mini Risotto
with Dill & Cucumber Veloute

Rollade of chicken with spinach, danish feta
served on a bed of cows cows spiced & Crisp Leeks

Braised Rabbit with panies

Belly of Pork, Crackling & Soy Honey

Ox-Tongue, Shiitake Mushrooms & White Port

Lamb Kidneys in Shallot Cream

Rump of Lamb, Harissa & Couscous

Peppered Fillet of Beef, Brandy Flambé & Avocado & straw chips

Entrecote of Beef, fried egg & chips

Neotrekker M'se Beef Burger, cheddar & chips

Vegetarian Plate Du Jour

All main meals are served with a selection of seasonal vegetables & accompanied by starch

Desserts

Classic Vanilla Creme Brulee with poached Pears

Apple & Almond Crumble

White Chocolate & Passion Fruit Baked Cheese Cake served with ice cream

Belgian Chocolate Fondant with vanilla bean ice

Isly Sticky Toffee Pudding

Carpaccio of fruit with sorbet

Kuikerbaker Sundaes