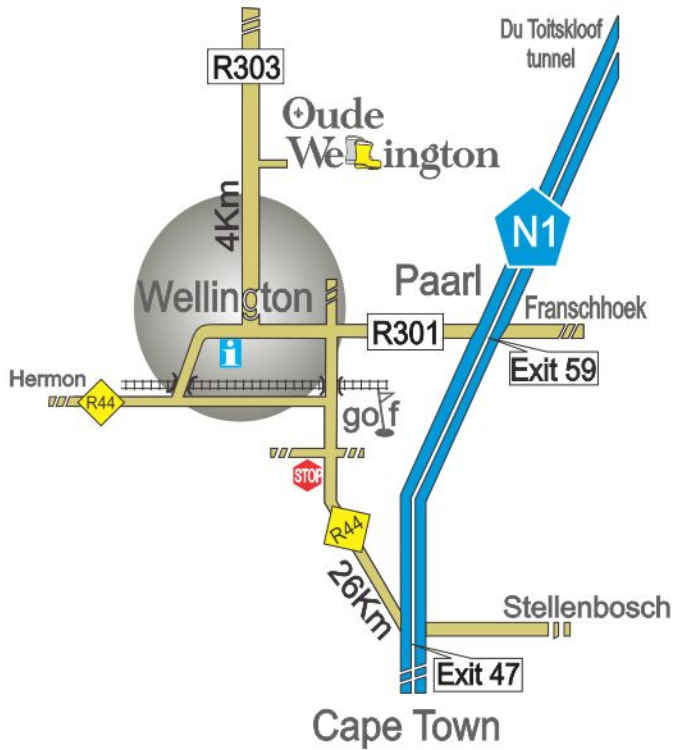


Ceres / Worcester via Bainskloof



Take Exit 47 off the N1 and follow the R44 to Wellington town center, turn into the R303 at the church and continue towards Bainskloof for 4,5 Km

horse riding expert lessons
 fine dining in cosy distillery
 restaurant open every day
 fireplaces , terra cotta tiles
 brandy and wine tastings
 distilling wine cellar tours
 billiard & games lounge
 tractor rides pony camps
 big champagne breakfast
 free wifi & internet cafee
 percale linen, dvd , sat -tv



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Oude Wellington



Wine & Brandy Estate

Bains Kloof Road, Wellington 7654,
 Western Cape, South Africa

Tel: +27(0)21 873-2262 Fax: +27(0)86 619-9398

info@kapwein.com www.kapwein.com

GPS: 33°38'811" South 19°02'531" East

facebook/ skype /twitter: oudewellington

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sample menu

Starters

- Soup of the Day*
- Duck & Vegetable Spring Roll, Kojay Manis*
- Bobotic Samosas, Raisin Chutney, Rooibos Buchu Drizzle*
- Bitterballen, Mustard Paint*
- Fiery Ajarwe Chicken livers, Crisp Potato Basket*
- Lamb Liver Terrine, Onion Jam*
- Marrow Bones, Toast & Pinotage Jus*
- Beef Carpaccio, Pecorino & Rocket*
- Black Wildbeest Broccoli with Capers*
- Aubergine, 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 Jus, Anna's Green Salute*

Mains

- Calamari Noodle Bowl*
 - Pan-Roasted Yellowtail on pea & mint Risotto*
with Dill & Cucumber Veloute
 - Rollade of chicken with spinach, danish feta*
served on a bed of cous, cous, spiced & Crisp Leeds
 - Braised Rabbit with prunes*
 - Belly of Pork, Crumbling & Soy Honey*
 - Dr-Tongue, Shiitake Mushrooms & White Port*
 - Lamb Kidneys in Shallot Cream*
 - Rump of Lamb, Harissa & Couscous*
 - Poached Fillet of Beef, Brandy Flambé & Avocado & straw chips*
 - Entrecote of Beef, fried egg & chips*
 - Voorrechter 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 Peas*
- Apple & Almond Crumble*
- White Chocolate & Passion Fruit Baked Cheese Cake served with ice cream*
- Belgian Chocolate Fondant with vanilla bean ice*
- Soley Sticky Toffee Pudding*
- Carpaccio of fruit with sorbet*
- Knickbucker Souffle*

