

great!

WINTER MENU



We are proud to bring you our 2025 Winter Menu. A seasonal celebration that encapsulates the rich and diverse flavours of South Africa, but with unexpectedly delicious twists and turns – we're here to make things memorable after all. We are particularly proud that Boschendal, who is celebrating 340 years as one of South Africa's most beloved wine estates, has chosen us to partner with them on starting the celebrations. Considering their history and legacy it felt fitting that we create a menu that reflects an equally rich heritage.



making memories

Proof That Wine Improves with Time – Celebrating 340 Years of Boschendal.

For 340 years Boschendal has stood, not only as a wonderful working farm but as an iconic must-see feature on our world renowned South African wine route. It's not hard to see why. At Boschendal they pride themselves on doing everything beautifully, authentically and sustainably – which may be the reason why nearly 3 and a half centuries later we can celebrate their enduring legacy. Talk about making memories.

WHITE

BOSCHENDAL 1685 SAUVIGNON BLANC | 310

Region: Cape Coast. Asparagus / Tropical Fruit / Freshness

BOSCHENDAL 1685 CHARDONNAY | 350

Region: Cape Coast. Zesty Citrus / Ripe Tropical Fruit

ROSÉ

BOSCHENDAL BLANC DE NOIR | 220

Region: Cape Coast. Off Dry / Sweet Raspberry / Subtle Spice / Fresh Berry

RED

BOSCHENDAL BLACK ANGUS | 850

Region: Stellenbosch. Oak Spice / Black Pepper / Cherry

BOSCHENDAL NICOLAS | 450

Region: Stellenbosch. Black Forrest / Plum / Mocha / Mulberry

BOSCHENDAL 1685 MERLOT | 360

Region: Cape Coast. Dark Berry / Fleshy Plum / Spicy Wood

BOSCHENDAL 1685 SHIRAZ | 360

Region: Cape Coast. Cherry / Plum / White Pepper



18+

18+

The Warm Up

BB'S BILTONG AND MUSHROOM SOUP | 70

Every South African knows, biltong should be added to everything - including our hearty winter soup. Creamy and rich in flavour, this decadent biltong and mushroom soup is topped with crispy grilled biltong and finished with fresh coriander.

Perfectly paired with: Boschendal 1685 Sauvignon Blanc

TWISTED PRAWN COCKTAIL | 100

We're bringing it back into style. Our prawn cocktail is an inspired twist on a retro classic, including blanched prawn tails tossed in horseradish mayo. Served on a bed of shredded iceberg lettuce and avocado.

Perfectly paired with: Boschendal 1685 Chardonnay

OH FRIK! BEEF FRIKKADELS WITH KERRIE-BOONTJIES | 70

Secret recipe. Instant classic. Succulent handmade ground beef meatballs topped with curried bean salad and a drizzle of chilli oil, to really get the taste buds singing.

Perfectly paired with: Boschendal Blanc de Noir



18+

This Season's Main Event

PULLED LAMB BOBOTIE | 240

Not your average bobotie - we've levelled it up Butcher Boys style. Whole legs of lamb, braised for a minimum of 6 hours until fall off-the-bone tender, shredded and combined with traditional Cape Malay spices and dates, then topped with a yoghurt and almond custard.

Served with savoury rice and chutney.

Perfectly paired with: Boschendal Nicolas

BUTCHER BOYS SIGNATURE STEAK | 390

This is what you came for. Dry-aged ribeye, grilled to perfection on-the-bone, before being finished with a masala spiced compound butter and flambéed with Boschendal XO brandy at your table. Served with a side of your choice.

Perfectly paired with: Boschendal Black Angus



18+

This Season's Main Event

BRINGING OUR A-GAME WITH VENISON LOIN | 230

Our tender and richly flavoured venison loin is expertly grilled, then sliced and topped with a deliciously different tamarind and raisin sauce. Served with a side of your choice.

Perfectly paired with: Boschendal 1685 Merlot

DURBAN STYLE DEBONED HALF CHICKEN MASALA | 195

Because you loved this so much the last time....
Marinated in traditional Durban curry spices and flavours, our succulent deboned half chicken is then flame grilled and served with a saucy masala, savoury rice and sambals.

Perfectly paired with: Boschendal 1685 Shiraz

18+

Dessert with a Difference

MILK TART MALVA | 70

Why have one South African favourite, when you can have two together? Our now famous jammy malva pudding is topped with homemade milk tart, dusted in cinnamon and served with salted caramel ice cream. Your new favourite thing.

PEPPERMINT CRISP DON PEDRO | 70

We call it a Springbok milkshake and it's pure Saffa goodness through and through. For those that really want to know, it includes peppermint liqueur, Amarula and decadent caramel finished with crushed peppermint crisp. Game changer.

Boschendal XO Brandy to complete your experience.

18+

making memories

