



Ecology Restaurant & PaardenKloof Wines

AFTERNOON MENU

A Warm Welcome to You!

We take pride in keeping things real and down to earth. We hope you enjoy your experience with us.

Taste our great Wines & Delicious Food. Explore our Gardens. Visit our Vinothèque. Pop into our Deli and Nursery. See our Children's Play Area and Veggie Patch. Say hello to our Farmyard Animals and take in the Views.

Please let us know if we can do anything to make your experience memorable.

Enjoy your visit

Note

Some of our menu items may contain nuts or traces of nuts. We are pet friendly, but please keep your pet on a leash and do not allow it to disturb other guests. If your pet hurts anyone, it's your fault. Please make sure you avoid this from happening. We may refuse to serve alcohol to any person that we consider to be beyond the limit.

We do not tolerate racism, sexism, prejudice and bad behaviour.

We rely on fresh farm ingredients and all items are therefore subject to availability. We regret, no split bills. We have a 10% service charge for tables of 8 or more guests.

We value all of our customers. If you have any compliments or complaints, please contact the manager on duty.

We rely on your support and encouragement to run a good business.

SAMOOSAS

Served with our famous Tamarind Chutney Dip and Coriander Chutney Dip

Mutton Mince **R 48**

Chicken Mince **R 40**

Spinach and Feta - **V*** **R 35**

Spicy Potato - **V*** **R 30**

BAJIA V* **R 40**

Crispy chilli bites. Our organic garden spinach dipped in spiced chickpea flour and deep fried to a golden colour.

CRUMBED CHICKEN **R 70**

Crumbed chicken strips on greens, with your choice of mayo chilli dip or yoghurt & cucumber raita. Served with a traditional Roosterbrood.

CAJUN CALAMARI **R 75**

Cajun style calamari strips, served with your choice of mayo chilli dip or yoghurt & cucumber raita. Served with a traditional Roosterbrood.

SAUVIGNON BLANC MUSSELS **R 80**

In creamy leek and Ecology Sauvignon Blanc sauce, garnished with fresh coriander. Served with traditional Roosterbrood slices.

SOUP OF THE DAY (Seasonal) **R 60**

Served with Roosterbrood and a wedge of lemon

STARTERS

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ECOLOGY GARDEN SALAD V*

R 50

A fresh mixture of local garden greens, carrots, baby spinach, beetroot leaves, spring onion and peppers. Topped with cherry tomatoes and cucumbers.

MZANSI GREEK SALAD V*

R 70

Ecology Garden Salad with feta cheese, sundried tomatoes and marinated Overberg olives.

ROASTED BUTTERNUT, BEETROOT & FETA SALAD V*

R 80

Topped with pumpkin seeds and garnished with fresh local greens.

FREE RANGE GRILLED CHICKEN SALAD

R 80

Ecology Garden Salad topped with grilled marinated chicken strips.

FREE RANGE ORANGE AND SWEET CHILLI CHICKEN SALAD

R 85

Ecology Garden Salad topped with pan-fried chicken strips, sesame seeds, orange segments, with a drizzle of honey, soya and orange dressing.

SMOKED TROUT & CAPER SALAD

R 105

Ecology Garden Salad topped with smoked Overberg Trout and capers.

CHEESE AND SNACK PLATTER

Full Portion

R 280

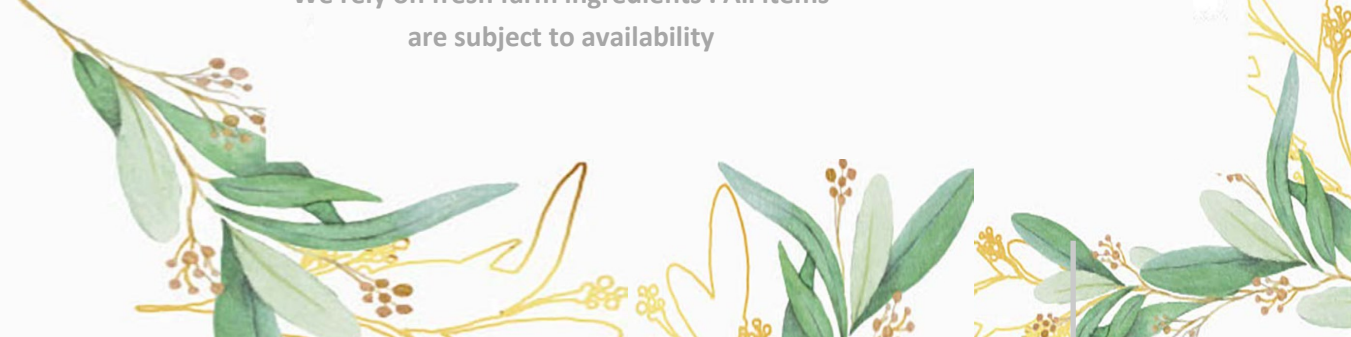
Half Portion

R 180

Four hand-crafted cheeses, two pestos, crumbed chicken strips, Cajun calamari strips, spinach & feta samoosas, crackers, mayo & chilli dip, yoghurt & cucumber raita and traditional Roosterbrood slices.

SALADS & PLATTERS

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SPICY BUTTERBEAN CURRY V*

R 110

Vegetarian. Served with yoghurt raita, wedge of lemon, onion & tomato kachumber, mango achar and a Paratha style roti.

DHAL & RICE V*

R 110

Classic Dhal Dish. Served with yoghurt raita, wedge of lemon, onion & tomato kachumber, mango achar and Basmati rice.

SPICY YELLOW DHAL V*

R 120

Vegetarian. Whole Lintels served with yoghurt raita, wedge of lemon, onion & tomato kachumber, mango achar and a Paratha style roti.

GREEN MUNG DHAL V*

R 120

Vegetarian. Served with yoghurt raita, wedge of lemon, onion & tomato kachumber, mango achar and a Paratha style roti.

FREE RANGE CHICKEN CURRY

R 130

Free Range. Served with onion & tomato kachumber, mango achar and a wedge of lemon. Choose Basmati rice or a Paratha style roti.

BUTTER CHICKEN

R 130

Free Range. Served with onion & tomato kachumber, mango achar and a wedge of lemon. Choose Basmati rice or a Paratha style roti.

MAINS

ADD MAINS EXTRA

Garden Side Salad	R 30	1/2 Chips - 1/2 Salad	R 35
Paratha Style Roti	R 15	Couscous	R 15
Basmati Rice	R 15	Pap & Smoor	R 30
Chips Full Portion	R 35	Chips Half Portion	R 20

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GRILLED CHICKEN STACK

R 120

Grilled chicken fillets stacked. Served with lemon, couscous, roasted vegetables and an Ecology Garden Salad.

ECOLOGY SAUVIGNON BLANC MUSSELS

R 140

In creamy leek and Ecology Sauvignon Blanc sauce, garnished with fresh coriander. Served with traditional Roosterbrood slices.

SEARED CALAMARI STEAK

R 140

Pan-seared in a light and delicate blend of herbs and spices. Served with lemon, couscous and an Ecology Garden Salad.

FLAME GRILLED PERI - PERI BABY CHICKEN

R 140

Free Range. Flame grilled baby chicken . Served with double cream yoghurt raita and a slice of lemon. Choose between rustic chips, couscous, Ecology garden salad, pap & smoor.

ORGANIC MUTTON CURRY

R 150

Organic. This one has become famous!! Served with onion & tomato kachumber, mango achar and a wedge of lemon. Choose Basmati rice or a Paratha style roti.

SLOW COOKED LAMB SHANK

R 160

Succulent Lamb soft off the bone. Served on a bed of Basmati rice or couscous and roasted vegetables

PAN SEARED SMOKED TROUT

R 180

Luxurious smoked Trout. Served with a slice of lemon, roasted vegetables and garden salad, and your choice of Basmati rice, couscous, rustic chips, or pap & smoor.

ADD MAINS EXTRA

Side salad	R 30	1/2 Chips - 1/2 Salad	R 35
Paratha Style Roti	R 15	Couscous	R 15
Basmati Rice	R 15	Pap & Smoor	R 30
Chips Full Portion	R 35	Chips Half Portion	R 20

MAINS

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ECOLOGY BURGER

R 80

Hand-crafted Nguni beef burger, served on homemade sesame buns, garnished with fresh greens and a drizzling of our special mayonnaise. Served with your choice of rustic chips or a salad.

CHICKEN BURGER

R 95

Marinated and grilled free range chicken breast fillet, on our home made sesame buns, garnished with fresh greens and drizzled with our special mayonnaise. Choose between rustic chips or salad.

VEGETARIAN BURGER - V*

R 95

A butternut, black lentil, chickpea, spinach and corn patty, on a home made sesame bun, garnished with fresh greens and a drizzling of our special mayonnaise. Served with your choice of rustic chips or a salad.

CHEESE BURGER

R 100

Ecology burger dressed up with a generous helping of irresistible melted cheese

SHIRAZ BURGER

R 100

Ecology burger served with a home made relish made with our vintage 2010 PaardenKloof Shiraz.

GRILLED SIRLOIN STEAK

R 160

300g flame grilled sirloin steak lightly basted. Served with roast veggies and your choice of rustic chips or Ecology Garden Salad.

SOUTH AFRICAN BRAAI PLATE

R 170

Two flamed grilled PaardenKloof organic lamb chops, boerewors and a butter smothered mealie (corn on the cob). Served with your choice of a small salad, Roosterbrood or pap & smoor.

ADD MAINS EXTRA

Side salad	R 30	1/2 Chips - 1/2 Salad	R 35
Paratha Style Roti	R 15	Couscous	R 15
Basmati Rice	R 15	Pap & Smoor	R 30
Chips Full Portion	R 35	Chips Half Portion	R 20

MAINS

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ecology

IT'S A LIFESTYLE

MARGHERITA - V*

R 75

Fresh oregano, garlic and cherry tomatoes topped with mozzarella and cheddar cheese.

MUSHROOM & RED ONION - V*

R 95

Red onion marmalade covered in fresh greens and mushrooms and topped with a generous sprinkling of mozzarella and cheddar cheese.

IL GRECO - V*

R 100

Sliced Tomato, Feta, Onion, garlic , oregano, mozzarella & cheddar cheese.

ECO REVOLUTION - V*

R 110

Caramelized butternut and beetroot, sprinkled with honey roasted pumpkin seeds, mozzarella, cheddar and feta cheese and fresh rocket.

CHICKEN & SWEET CHILLI

R 110

Strips of chicken, sweet chilli sauce, colourful peppers and mushroom, topped with a generous sprinkling of mozzarella and cheddar cheese.

BACON, PINEAPPLE & SWEET CHILLI

R 110

Strips of bacon, slices of pineapple dressed with sweet chilli sauce, colourful peppers and mushroom, topped with a generous sprinkling of mozzarella and cheddar cheese.

RAOUL'S ECOLOGY SPECIAL

Braaiwors, a generous sprinkling of mozzarella and cheddar cheese, topped with oregano, peppers, red onion marmalade and olive.

R 125

MINCE & JALAPENO

Lightly spiced mince, jalapeno & corn, topped with mozzarella and cheddar cheese, spring onions, colourful peppers and our special sauce

R 125

SALAMI, MUSHROOM & OLIVE

R 125

Salami, mushrooms and olives topped with a generous sprinkling of mozzarella and cheddar cheese.

PAARDENKLOOF FYNBOSSIE

R 140

Marinated lamb strips topped with mozzarella and cheddar cheese, oregano, peppers, red onion marmalade and olives.

ADD PIZZA EXTRAS (items priced individually)

Chilli, Mushrooms or Olives

R15

Cheese, Sliced Braaiwors or Chicken

R25

Mutton Mince

R30

WOOD FIRED PIZZAS

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KOEKSISTERS - V*

R 35

A South African favourite. Three Cape Malay style koeksisters dipped in syrup and dusted with fine coconut.

CLASSIC ICE CREAM

R 45

Three scoops of Vanilla ice cream topped with your choice of toffee or chocolate sauce.

CARROT CAKE - V*

R 45

Home-made carrot cake just like it was made in grandma's kitchen. Served with a swirl of cream or ice cream.

CARAMEL BAKED CHEESE CAKE - V*

R 45

Lovingly hand-made baked cheese cake with a crumbly biscuit base. Topped with a layer of caramel.

YOGHURT WITH BERRY COMPOTE - V*

R 58

Double cream yoghurt with a burst of berry compote topped with roasted cashew nuts.

DOM PEDROS

Single Jack Daniel

R 48

Double Jack Daniel

R 60

Single Kahlua

R 48

Double Kahlua

R 60

PANCAKES

Fresh, light and fluffy French-style crêpes Served with:

Cinnamon & sugar - V*

R 40

Cinnamon, sugar and vanilla ice cream

R 60

Cinnamon, sugar, caramel and vanilla ice cream

R 65

DESSERTS

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are subject to availability

COFFEE

Filter Coffee	R 15	Double Espresso	R 25
Cappuccino	R 25	Decaf Double Espresso	R 32
Decaf Cappuccino	R 30	Red Cappuccino	R 35
Baby Chino	R 12	Single Red Espresso	R 24
Americano	R 22	Double Red Espresso	R 38
Decaf Americano	R 28	Café Latte	R 42
Espresso	R 15	Decaf Latte	R 48
Decaf Espresso	R 20	Rooibos Latte	R 45

CEYLON & SPECIALTY TEA

Five Roses	R 22
English Breakfast , Earl Grey and Rooibos	R 28
Strawberry, Raspberry, Camomile, Lemon, Green Tea, Peppermint Tea, Black Currant or Spiced Chai (Teabags)	R 28
Masala Tea - Boiled & Spiced Authentic Indian Chai	R 55

MILKY DRINKS

Hot Chocolate	R 30
Glass of Milk	R 15

100% PURE FRUIT JUICE - Pressed

Orange, Mango, Orange & Mango, Mixed Berry- Adult per Glass	R 30
Orange, Mango, Orange & Mango, Mixed Berry - Kids per Glass	R 22

100% PURE FRUIT JUICE - Cans

Cappy - Apple, Orange, Orange & Mango	R 28
Red Grapetizer and Appletizer	R 25
Iced Tea (ask your waitron about flavours)	R 25
500ml Sparkling and Still water	R 18
1 liter Sparkling water & 1 liter Still water	R 28

MILKSHAKES

ADULT - Vanilla, Chocolate, Strawberry, Banana, Lime or Bubblegum	R 45
KIDS - Vanilla, Chocolate, Strawberry, Banana, Lime or Bubblegum	R 35
Coffee Shake	R 50
Frappuchino Iced Coffee - LARGE	R 50
Frappuchino Iced Coffee - SMALL	R 40



Since 1880

PaardenKloof is our premium label. The wine is made in small batches in perfect harvesting conditions. The Wood & Bottle Aging regime is finely tuned to achieve true art in a glass.

The grapes are grown on the mountains next to the sea where Khoi-San communities lived for thousands of years. Our farm was named PaardePoort by the Governor of the Cape in the 1880, and was given to Voortrekker frontiersmen who farmed the outskirts of the Cape Colony. They later called it PaardenKloof.

We have high altitude shale and sandstone vineyards. Leopard, Caracal, Wild buck, Foxes, Jackals, Eagles, Hawks, Peregrines, Porcupines, Blue Cranes and other wildlife roam alongside our Nguni cattle and Organic Sheep grazing in our pristine fynbos mountains.

The style of our wines are coastal cool climate and are hand crafted by our master viticulturists and wine-makers. They are 100% single varietal, single vineyard, BWI accredited, IPW accredited and they conform to sustainable environmental and labour practices.

		Glass	Bottle	Case
Sauvignon Blanc 2019 <i>Bend in The Road</i>	Classic cool climate Sauvignon Blanc. Passion fruit, mulberries, white peach and subtle fynbos on the nose. Lime, gooseberry and quince on the palate.	R 30	R 110	R 660
Sauvignon Blanc 2017 <i>Springtide</i>	Tropical aromas of granadilla and fresh cut paw-paw. Seductive oyster shell sensation reveals maritime origin. Delightful texture emphasises minerality and terroir.	R 35	R 120	R 720
Pinot Noir 2013 <i>The Kiss</i>	Layered with red cherries and raspberries and hints of cinnamon. Delicate & confident on the palate. Lingering, with a grippy texture.	R 68	R 240	R 1440
Shiraz 2010 <i>The Long Road</i>	Dark ripe plum epicentre. cool climate origin, white pepper bouquet. Hints of truffle and dark berry fruits. Lightly oaked. Full texture and grip.	R 75	R 260	R 1560
Cabernet Sauvignon 2011 <i>Die Fynboshuis</i>	Ripe black currant, dark stone fruits. Layered with sweet cigar box, cassis and caramel. Full-bodied, creamy mid-palate. Smooth tannins with a complex, elegant structure.	R 90	R 320	R 1920

PAARDENKLOOF WINES

We have a great selection of library and vintage wines available - Ask your waiter about them

WINE TASTING

Three whites

Three Reds

Three whites/Three Reds

R30

R50

R70

Since 2007

Ecology is a lifestyle wine produced by Paardenkloof Estate. The style is easy drinking and represents our efforts to ensure sustainable practices on our farmlands and in our vineyards. The wines are well priced and are of exceptional quality and demonstrates their PaardenKloof pedigree and our unique terroir. These wines are highly rated Platter wines and are popular with our supporters.

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		Glass	Bottle	Case
Sauvignon Blanc 2018	Fresh Fynbos, crispy and tropical with notes of passion fruit. Full inviting mouth and great balance between freshness and roundness.	R 20	R 75	R 450
Sauvignon Blanc 2014 <i>Desert Rose</i>	Aromas of tropical fruit and ripe granadilla. Lemon grass, quinces and kumquats follow on the palate, finish in pomelo and grape fruit.	R 22	R 80	R 480
Pinot Noir 2014 <i>Desert Rose</i>	Red Gold colour, distinct Pinot Noir nose, layered dried rose petals, vanilla pods, and raspberries. Delicate and confident, highlighting pomegranate and sour cherries.	R 45	R 140	R 840
Shiraz 2014	Easy drinking 100% Shiraz. Ruby Red with hints of purple. Ripe Plum notes on entry with layers of strawberry and caramel Toffee. Minimal oak influences retain the wine's fynbos floral pedigree.	R 45	R 170	R 1020
Cabernet Sauvignon 2014	Ruby red with purple edge. Berry fruits upfront, with layers of caramel, leather and tobacco. Big tannins with a soft creamy mouthfeel and a long-lasting finish.	R 55	R 195	R 1170

ECOLOGY WINES

We have a great selection of library and vintage wines available - Ask your waitress about them

WINE TASTING

Three Whites

R30

Three Reds

R50

Three Whites/Three Reds

R70



SOFT DRINKS

Coke, Coke Zero, Sprite, Ginger Beer, Creme Soda, Fanta, Dry Lemon, Soda Water, Indian Tonic Water, Fitch & Leeds Club Soda	R 20
Red Grapetizer and Appletizer	R 25
Iced Tea (ask your waitron about flavours)	R 25

NON ALCOHOLIC DRINKS

Bavaria Original	Pilsner Style Beer	R 34
Castle Alcohol Free Beer	Just like the real deal	R 28
Erdinger Non Alcoholic Malt Beer	Malty craft style beer	R 40
Eversons Non Alcoholic Cider	Gluten free fresh pressed Non-fermented apple juice.	R 35
Savanna Dry Non Alcoholic	Tastes like regular Savanna Cider	R 32
Hunters Chilled	Same crisp apple taste as always	R 28

CRAFT BEER

HKB Blonde Beer	Belgian style beer, 100% barley malt, lightly hopped.	R 35
Hermanus Old Harbour	Overberg barley, Southern Hops, Preservative free.	R 45
Birkenhead Premium Lager	Sweeter than Continental Lager, malty, lightly hopped	R 35
Birkenhead Honey Blonde	Medium Bodied, Malty and fruity and Honey aroma	R 35
Frasers English Pale Ale	Balanced, nose freshly baked biscuits and citrus hops.	R 48
Frasers Moer Koffie Stout	Milk Stout. Coffee, Caramel, and Dark Chocolate.	R 48

CRAFT CIDERS

Eversons Ciders	Apple, Pomegranate, Blueberry or Cloudy Apple	R 36
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COMMERCIAL BEERS & CIDERS

Castle Lager	R 24	Black Label	R 26
Castle Lite	R 28	Savannah Dry	R 34
Windhoek Lager	R 25	Savannah Light	R 34
Windhoek Draught	R 30	Hunters Dry	R 34