



BREAKFAST

(Served until 11:00)

All breakfast served with Freshly Baked Bread

Full South African 70.00

2 Eggs, 2 Pork Sausage, 2 Bacon Rashers, Mushrooms, and Tomato

Eggs on Toast 30.00

2 Eggs, scrambled or fried and 2 Bacon Rashers.

French Toast 55.00

French Toast flavoured with cinnamon and nutmeg, dusted with powdered sugar served with 2 Bacon Rashers and Syrup.

Oats 20.00

Hearty bowl of Oats served with Honey and Butter.

Muffins (see Black Board)

LIGHT MEALS

Add Extras: (Fries +15.00 / Salad + 30.00 / Veg +15.00)

Spinach Quiche 40.00

Creamy spinach filled with Feta and Olives.

Toasted Footlong 30.00

Cheese, Tomato and Ham

Brie, Bacon, Green Figs and Rocket **40.00**

Recommended Wine Bergsig Sauvignon Blanc:

Bistro Salad 60.00

Baby Spinach, Tomato, Pumpkin Seeds, Rocket, Cheese, roasted

Beetroot and Butternut.

+R10 - Avo (seasonal)

+R22 - Chicken

MAINS

Add Extras: (Fries +15.00 / Salad + 30.00 / Veg +15.00)

Chicken Schnitzel 69.00

Crumbed Chicken, flavoured with herbs and macadamia flour.

Recommended Wine: Bergsig Sauvignon Blanc

Coconut Curry 63.00

Creamy Curry flavoured with a hint of Coriander served on Basmati Rice.

Chicken / Venison

Venison Pie 39.00

Venison served in a bowl topped with Golden Brown Pastry.

Recommended Wine: Bergsig Pinotage

Bobotie 49.00

A Traditional South African dish, served with yellow rice.

Recommended Wine: Bergsig Gewürztraminer or Riesling 2013

SOUP

Butternut 40.00

Served in a Freshly Baked Bowl.

Recommended Wine: Bergsig Chenin Blanc

Seafood 91.00

Creamy Seafood Soup served in a Freshly Baked Bowl.

Recommended Wine: Bergsig Chardonnay.

Tomato 51.00

Creamy Tomato Soup topped with Basil Pesto served in Freshly Baked

Bowl.

MINI CHEESE PLATTER

(selected mini cheeses, figs, salami, olives and crackers) **92.00**

DESSERT

Cake

Carrot Cake 20.00

Baked Chocolate Cheesecake 30.00

Ice Cream & Chocolate Sauce 18.00

Dark Chocolate Brownie 25.00

Served with Vanilla Ice Cream

KIDDIES

Toasted Cheese with fries 23.00

Toasted Cheese & Ham with fries 27.00

Chicken Strips with fries 46.00

Ice Cream on a Stick (Chocolate, Bubble-gum) 10.00

HOT DRINKS

Single Espresso 16.00

Double Espresso 31.00

Filter 22.00

Decaff 10.00

Cappuccino 36.00

Tea (English, Rooibos, Earl Grey, Green) 10.00

Hot Chocolate 25.00

COLD DRINKS

Milkshake (Chocolate or Strawberry) 21.00

Juice 23.00

Sodas (Coke, Fanta, Cream Soda, Sprite, Tab) 18.50

Soda Float (Coke, Fanta, Cream Soda) 20.00

Water (Still or Sparkling) 12.00

Picnic Baskets on Request

WINE LIST

BERGSIG RESERVE

ICARUS WHITE 216.00

An elegant Chardonnay-led blend with Chenin Blanc and a dollop of Weisser Riesling in perfect harmony. Seamlessly framed by a lush structure, ripe summer fruits and a lip smacking fresh, citrus finish.

ICARUS RED 216.00

Cabernet Sauvignon and Touriga Nacional seduces with sweet blackcurrent and exotic spice profile. Modern and lush, lifted by the bright fruit, vibrant acidity and smart oaking. Matured for 24 months.

RESERVE CHENIN BLANC 174.00

The latest addition to the Bergsig family of wines. Elegant, rich, full bodied and site specific Chenin Blanc.

Fermented in 300 litre oak barrels to create a wine with balance between the abundance of fruit and spicy flavours.

RESERVE CABERNET SAUVIGNON 174.00

This site specific Cabernet Sauvignon was matured in 300 litre barrels to create a rich, round, full bodied wine with soft tannins, traditional cigar box, dark spice and blackcurrant flavours.

ICARUS PER GLASS 50.00

RESERVE WINE PER GLASS 45.00

BERGSIG WHITE

CHENIN BLANC 65.00

Bergsig Chenin Blanc has a limey bouquet and traces of guava with a piquant finish. Enjoy with white meat, fish and a creamy pasta.

SAUVIGNON BLANC 78.00

Bergsig Sauvignon Blanc has the appetite appeal of crunchy summer fruits with a vein of lemony freshness.

The ideal food partner on a hot summers day.

WEISSER RIESLING 2012 78.00

A refreshing white wine with mineral and citrus peel undertones. The palate echoes mineral aromas along with fresh citrus nuances. A crisp dry, refreshing and versatile wine.

CHARDONNAY 107.00

Bergsig Chardonnay is fermented in small oak barrels. Oak flavours mingling with lemon cream and lime.

Rich and firmly built, tempered by citrus freshness.

GEWÜRZTRAMINER 78.00

Bergsig Gewürztraminer is aromatic, rose petal perfume enhanced with the aromas of newly-sliced peaches.

The palate is fresh, fruity and beautifully balanced. Enjoy on its own or with spicy foods.

SHIRAZ ROSE 78.00

This Rose draws you with its vibrant coral colour, crushed strawberry aroma and flavour. The softly rounded texture and off-dry palate make it delicious on its own or with alfresco meals.

WESSER RIESLING 2013 96.00

A rich, straw coloured Riesling. Enticing flavours of sweet peach and honey, with spicy undertones on the nose.

Enjoy as an aperitif or with food.

BERGSIG WHITE PER GLAS 35.00

BERGSIG RED

THE FAMILY FRIEND 65.00

A blend of the family of red wines: Merlot (35%), Pinotage (30%), Shiraz (15%), Tinta Barocca (10%), Ruby Cabernet (5%) and Touriga Nacional (5%). Flavours of ripe berry with layers of vanilla and dark chocolate on the palate. Perfect partner for red meat.

PINOTAGE 102.00

The Pinotage is intensely perfumed with plums and dark berries, backed by a smooth-textured tannin structure.

This generous wine is a traditional South African variety with 4+ years ageing potential. Enjoy with venison.

TOURIGA NACIONAL 122.00

Bergsig Touriga Nacional is a Portuguese grape variety. It is a lovely deep red wine with a black berry and floral nose. An intensely fruity palate with soft tannins. Enjoy with Bergsig's traditional oxtail.

CABERNET SAUVIGNON 102.00

An elegant wine with deep ruby colour, plums and red berry fruits with smoothly integrated tannin. Accessible now, but structured well enough for 4+ years ageing. Ideal wine to serve with roasts, venison and cheese.

BERGSIG RED PER GLAS 40.00

SWEET DESSERT

CAPE RUBY (PORT) 84.00

Rich, full bodied and of exceptional quality. It is the ideal companion to hearty soups, coffee, and rich fruitcake.

CAPE LBV (PORT) 102.00

A full bodied port, it's soft richness is the ideal companion to matured cheese, coffee, shortbread and rich fruit cake.

CAPE VINTAGE (PORT) 102.00

A traditionally styled port of one harvest, aged in wood. Full bodied with spicy Christmas pudding flavours.

PORT PER GLASS 40.00

"The Lategan Family's roots in the South African winelands began in 1735 when Johann Hermann Lategan settled in the Wamakers Valley near the current Bergsig Estate. In 1843 Willem Hendrik Lategan moved to Bergsig. Seven generations later, the proud tradition continues.

Bergsig has been in the family for more than 170 years. The Bergsig ethos is, "future generations are the inheritors of this estate and therefore sustainable farming methods are priority."

The motto that "**wine that doesn't cost the earth**" resounds within the family.



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HOURS

Monday - Friday 08:00 - 16:00

Saturday & Public Holidays 09:00 - 15:00

Tel: +27 23 355 1603 / Fax: +27 23 355 1658

E-mail: wine@bergsig.co.za / website: www.bergsig.co.za