

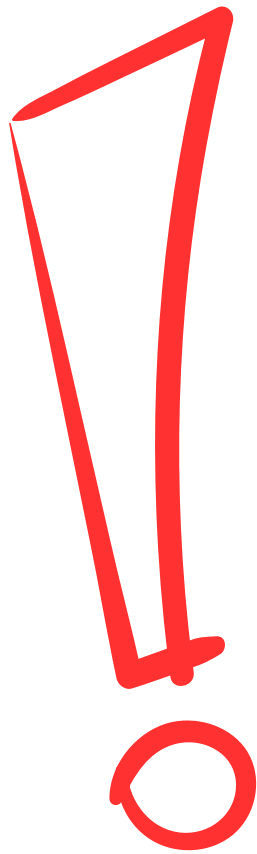


Sondela

Menu



Piccinini's Terrace and Bar



Please note that all products are made in a production kitchen that processes nuts, shellfish, gluten, pork, alcohol, eggs, and milk products.

Please indicate to your server if you have any food allergies of which the kitchen should be aware.

Our food is prepared fresh daily!



Nota bene...



Boo



Pumbi



Tau



Lefty

Toasted Cheese | Chips R50

Crumbed Chicken Strips | Chips R60

Vienna | Chips R50

Fish Fingers | Chips R55

Mac-n-Cheese R56



Spot



Giggles



Bibi



Rusty

Build a Cubs Pizza R90

Cub sized Classic Italian Pizza with tomato base and mozzarella and you can choose 2 toppings:



Buffi

Ham | Pineapple | BBQ Chicken | Bacon | Macon



Elly

Cubs Vanilla Ice Cream R50

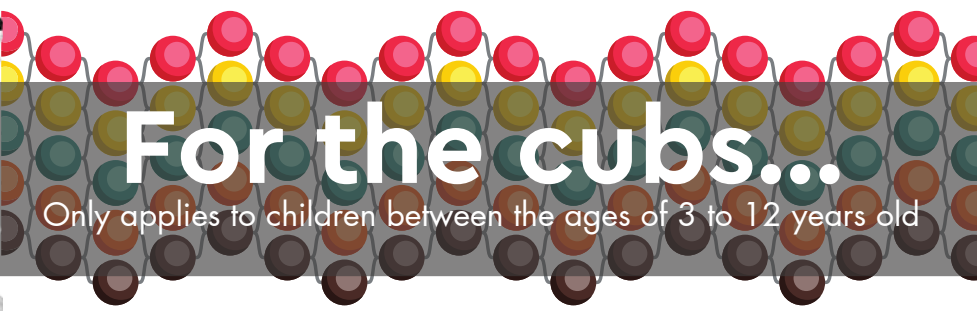
Choose a sauce: Chocolate | Berry

Cubs Milkshake R28

Strawberry | Chocolate | Bubblegum | Banana | Lime | Coffee

Cubs Special Milkshake R30

Milo | Peanut Butter



For the cubs...

Only applies to children between the ages of 3 to 12 years old

Colazione R60

Croissant | Butter | Jam | Cheddar

Croissants are baked fresh while you wait, please allow 25 minutes for your order!

Add: Cappuccino R38

Farmyard Breakfast R110

available as a buffet on selected weekends and holidays

Cereals | Yoghurt | Bacon | Eggs | Balsamic Glazed Tomato | Chips | Toast | Jam & Butter

Toast Selection: Brown Bread | White Bread | Ciabatta

*Breakfast is the most important meal of the day...
Especially on holiday!*



Breakfast...

served daily From 08:00 to 11:00

1

Create a platter from a variety of snacks to share or for a light meal:

Something Savoury:

Sweet and Sticky Chicken Wings (5 Pieces) R85

Crumbed Halloumi (4 Pieces) R95

Jalapeno Empanadas (6 Pieces) R75

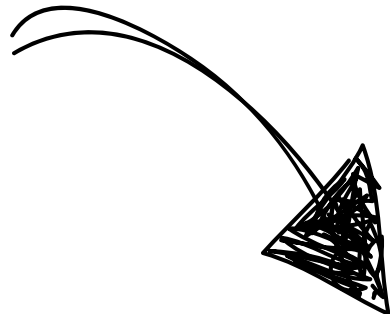
Assorted Samosas (6 Pieces) R75

Pork Riblets (5 Pieces) R115

Crumbed Chicken Strips (5 Pieces) R65

Sirloin Strips (200g) R110

Cheese Griller (100g) R30.00



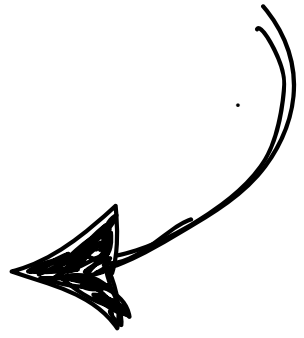
2

On the side:

2 x Farm Made Mosbolletjies R55

Portion of Chips R40

3



Sauce it up R28 per selection:

Aioli | Sondela Sauce | Peri-mayo | Chimichurri | Sweet Chili



To nibble...

Peri-Peri Chicken Livers R75

Chicken livers | Homemade Creamy Peri-Peri | Onions | Green Pepper |
Freshly baked Mosbolletjies

Cheesy Garlic Snails R95

Snails | Mozzarella | Garlic butter | Freshly Baked Mosbolletjies

Biltong Fondue R135

Sliced Biltong | Garlic and Cheese Cream | Freshly baked Mosbolletjies

Garlic Flat Bread R85

Pizza Bianco | Butter | Mozzarella | Garlic



To start with...

Saucy Vanilla Ice Cream R65

Choose a sauce: Chocolate | Berry

Cake of the Day R70

Ask your waiter for today's selection

Sondela Cheese Platter R135

Local Cheese Selection | Biscuits | Seasonal Fruit | Red Onion Marmalade

Dom Pedro

Single R40

Double R60

Vanilla Ice Cream | Your Choice of Liqueur



For the sweet toothed...

*Our fresh produce is either grown
in greenhouses on the reserve, or sourced locally.*

Garden Salad R95 (Vegan)

Seasonal Greens | Carrot | Cherry Tomato | Cucumber | Pumpkin Seeds |
Sondela Dressing

Sondela Salad R110

Seasonal Greens | Blue Cheese | Bacon | Biltong | Feta | Cherry Tomato | Croutons
| Sondela Dressing



From our gardens...

Sandwich Bar

served with chips OR side salad

Choose your bread R15: Panini | Ciabatta | White Bread | Brown Bread

Choose a style: Fresh | Toasted | Open

Meaty Fillings (100g), R45 per selection: Pulled Roast Chicken | Chicken Mayonnaise | Bacon

Smoked Meaty Fillings (100g), R80 per selection: Pulled Pork Belly | Pulled Brisket

Cheesy Fillings, R20 per selection: Cheddar | Mozzarella | Feta | Parmesan | Halloumi

Fresh Fillings, R5 per selection: Tomato | Pepadew | Caramelised Onions | Red Onion | Pickled Onion | Seasonal Greens | Basil | Cucumber | Pineapple | Jalapeno

Sauce it up, R10 per selection: Aioli | Sondela Sauce | Peri-mayo | Chimichurri | Basil Pesto | Sweet Chili

Burger Bar

served with chips OR side salad

Farm Made Burger Bun with your choice of:

R115 per 150g selection: Chicken Fillet | 100% Ground Beef Sirloin Burger

OR

R125 per 200g selection: Smoked Beef Brisket | Smoked Pork Belly

OR

R115 per selection (Vegan): Beer Battered Cauliflower | Seasonal Grilled Mushroom

Garnished with:

Seasonal Greens | Tomato | Onion | Pickles

Topped with your choice of:

R5 per selection: Pepadew | Caramelised Onion | Red Onion | Pineapple | Jalapeno

R20 per selection: Cheddar | Mozzarella | Feta | Halloumi | Blue Cheese

R45 per selection: Bacon | Biltong | Extra Chicken OR Burger



From our bakery...

Vegetable Curry R95 (Vegan)

Seasonal Vegetable Medley | Green Coconut Curry Cream | Basmati Rice | Poppadum

Lentil Bobotie R95 (Vegetarian)

Sweet and Spicy Cape Malay Lentil Ragout | Savoury Buttermilk Custard | Sambals

Biltong Linguini R135

Biltong | Linguini Pasta | Garlic Cream

Vetkoek R75

Fried Bun | Mild Mince Curry OR Chicken Mayonnaise

Fish & Chips R110

Beer Battered Hake | Chips | Tar-tar Sauce

Something light on a hot summers day...



For the less peckish...

1

Choose a juicy piece of meat for us to braai while you relax:

21 Day Matured T-Bone (500g) R265

21 Day Matured Sirloin (300g) R225

Slow Smoked Pork Belly (300g) R245

Slow Smoked Brisket (300g) R210

Smoked Spare Ribs (800g) R275

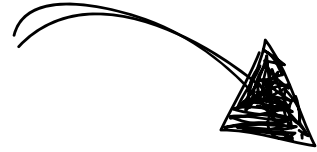
Chicken Fillet (200g) R140



2

Choose a finish:

Rosemary and Garlic | Lemon and Herb | BBQ | Pepper Crust



3

Choose a side:

Savoury Rice | Mashed Potatoes | Chips | Side Salad

4



Choose a sauce R25 per selection:

Beef Jus | Red Wine Jus | Garlic Herb Butter | Chimichurri | Basil Pesto



From our braai...

served with sauteed seasonal veg



Our dough is made fresh, daily, by our talented chefs using only the finest, locally sourced, stoneground 00 type flour...

Margherita R110 (Vegetarian)
Tomato | Mozzarella

Regina R130
Ham | Mushroom | Mozzarella

Hawaiian R130
Ham | Pineapple | Mozzarella

Quattro Stagioni R 130 (Vegetarian)
Green pepper | Mushroom | Olive | Onions | Mozzarella

BBQ Chicken R145
BBQ Base | Roast Chicken | Mushroom | Red Onion | Mozzarella

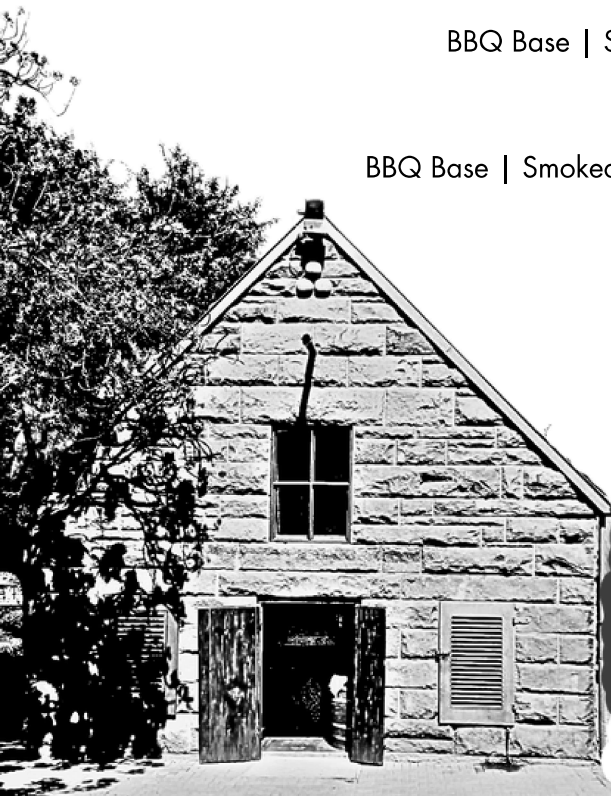
Sweet Chili Chicken R145
Roast Chicken | Sweet Chili Sauce | Fresh Tomato | Green pepper | Onion | Mozzarella

Zucca R160 (Vegetarian)
Pizza Bianca | Roasted Butternut | Basil Pesto | Honey | Pumpkin Seeds | Blue Cheese | Mozzarella

Sondela Supreme R170
Biltong | Salami | Roast Chicken | Fresh Tomato | Mushroom | Green Pepper | Sondela Sauce | Mozzarella

Maiale R170
BBQ Base | Smoked Pork Belly | Green Pepper | Pepadew | Pineapple | Mozzarella

Manzo R170
BBQ Base | Smoked Beef Brisket | Red Onion | Green Pepper | Fresh Tomato | Mozzarella



Wood fired pizzas...

Méthode Cap Classique (MCC)

Quest Brut Rosè MCC R 430

This Brut Rosè displays delicate aromas of freshly cut strawberries, raspberries and red fruit on the nose.

Van Zijl Elizabeth Franscoisnette MCC R 445

This MCC is a blend of 65 % Chardonnay, 30% Pinot Noir and 5% Pinot Meunier.

Ridgeback MCC R 500

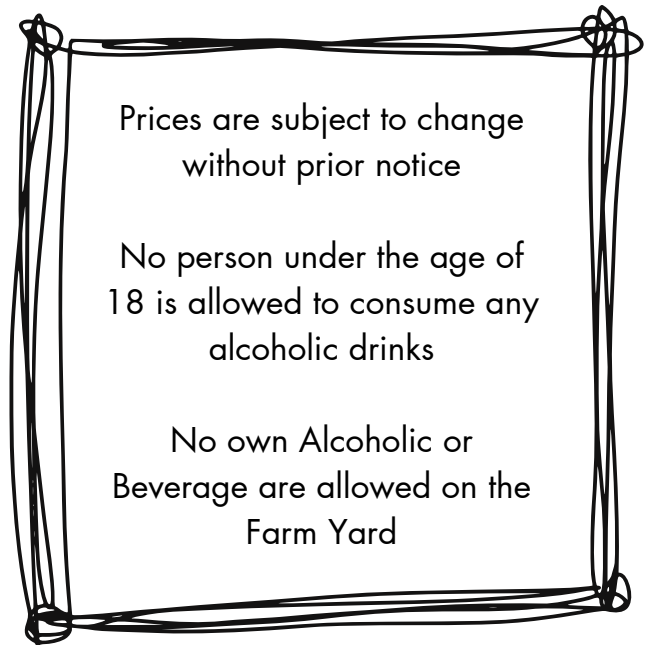
This unique, bottle fermented, Viognier Méthode Cap Classique offers elegant notes of fresh citrus rind and biscotti which are complemented by rich, creamy midpalate delicately fine mousse.

Deetlefs Estate Pinotage MCC R 665

On the palate the wine shows very delicate but lively mousse on entry, with subtle yeasty complexity adding to a very long clean fruity finish.

Quoin Rock MCC R 945

Prominent notes of green apple, honey – oats, biscuit, lime and tiny, persistently rising bubble.



Rosè Blackwater Lazy Lucy Rosè R 275

60% Mourvèdre, 40% Grenachè
Flirtatious aromas of candied strawberries, rhubarb and raspberry swirl frozen yoghurt.

Clarington Cinsault Rosè R 195

100% Cinsault
Freshly cut berries and typical perfume of a young wine greet you on the palate.

Paserene Elements Range Rosie R 285

80% Carignan, 17% Mourvèdre, 3% Syrah
Flavours of fresh red cherries, strawberries and cream, and Turkish Delight.

Coterie by Wildeberg MCC R 350

100% Cinsault
Rose and cinnamon notes with a touch of cotton candy.



From our cellar...

Sauvignon Blanc

Hedgehog R 160

Flavours of fig, melon and tropical fruits are ripe, juicy and filled out with some lees-enrichment but also leave a crisp, clean finish.

Elgin Vinters Cloud Haven R 380

The wine has a good balance of green fig, a touch of tropical fruits and well-defined natural acidity – true to the Elgin Valley Terroir.

Zorgvliet Single Vineyard R 420

Intense gooseberry aromas with complex hints of tropical, citrus blossom and green fig.

La Vierge Origanal Sin R 300

85% Sauvignon Blanc, 15% Sémillon

Aromatic tropical fruit and mineral character, tropical melon and pear drop, with a hint of lemon grass characteristics.

Wildeberg Terroirs R 510

Notes of lime – leaf and bay with a silky texture and a super bright, naturally acidic finish.

Dasch Bosch R 270

Joyfully fresh and brisk, this white wine is resplendent with tropical notes underscored by an enticing edge of wild-flowers and crushed.

Chenin Blanc

Blackwater Underdog R 300

A clean, lean nerve-tingler with grapefruit, bayleaf, lemon sorbet, muskmelon and sea spray freshness.

Mullineux & Leeu Family Wines Kloof Street R 260

This wine has a nose of sun ripened pears and wet granite.

Swerwer R 450

Softly textured with peach, citrus, quince and a slightly savoury touch.

Deetlefs Estate Reserve R 420

Notes of pineapple, granadilla, apricots and butterscotch complimented by subtle oak spiciness.

Wildeberg Terroirs R 650

A nose of warm sand gives way to a wave of broad blood orange, pithy texture and a taut, wiry seam of granite texture in the finish.



From our cellar...

Chardonnay

La Vierge Redemption R 360

Excellent mouthfeel, infused with floral notes, crisp citrus and luscious white peach.

Excelsior Norah R 350

Aromas of citrus and oyster shell, followed by mouthfuls of delicious stone fruit and hints of vanilla from the barrel.

Migliarina Single Vineyard R 430

A touch of vanilla with lime and pistachio, leading to a hint of oak and fresh acidity and a lingering nose.

Mullineux & Leeu Family Wines Great Heart

Stellenbosch R 780

Racy acidity and enticing flavours of fresh Granny Smith apple and candied lemon rind.

White Blends

Foothills Vineyards R 290

Sauvignon Blanc, Sémillon, Viognier

Established Vineyards, located beneath the towering Stellenbosch mountains, within sight of the Atlantic ocean.

Coterie by Wildeberg R 350

80% Sémillon, 20% Sauvignon Blanc

Bright, grassy and aromatic with an almost brittle bony texture.

Blackwater Chaos Theory R 450

Chenin Blanc, Palomino, Clairette Blanche

Bountiful fruit with interesting aromas of apple and almonds and dried peach.

Zorgvliet Simoné R 420

73% Sémillon, 27% Sauvignon Blanc

Great finesse and a core of fruit, with the elegance becoming of a wine made in a cool area.

Deetlefs Estate Voyage 3566,1 R 720

Viognier, Chenin Blanc, Sémillon

Rich and round with complex apricot, honey, almonds, nutmeg, and orange marmalade flavours.

Newton Johnson Family Vineyards Resonance R 445

60% Sauvignon Blanc, 40% Sémillon

Lifted aromas of white flowers and mealy pollen, deepening to honeyed tangerine.



From our cellar...

Merlot

Deetlefs Estate R 325

Aromas of plum, cherries and rosemary with subtle oak spice on palate, leading to a long full and smooth finish.

Zorgvliet R 355

The nose minds of blackcurrants and alums and ripe prunes with a hint of truffles and thatch roof.

Ridgeback R 520

Intense aromatics of dark plum, mulberry and liquorice with a hint of mint.

Pinot Nior

La Vierge The Affair R 385

Floral notes, hints of spice and silkiness, balanced with the strength of the tannins, hints of oak and brooding dark forest floor aromas.

Elgin Vintners R 715

Clear bright garnet in colour with a plush array of fresh strawberries, ripe cherries, and a hint of forest mushrooms.

Pinotage

Deetlefs Estate R 520

Fruit backed up by subtle presence of vanilla, spicy oak, and an earthy undertone, good structure and complexity.

L'Avenir Single Block R 1100

Generous and complex, with fresh cherries and a subtle, sweet spiciness that distinguishes fine Stellenbosch Pinotage.

Cabernet Sauvignon

Zorgvliet R 335

Shows perfume along with dark spicy fruit on the nose. The palate shows concentrated cassis, along with full but finely structured tannins.

Weltevrede Hardrock Cab R 425

Expressive aromas of pomegranate, dried berries, plums, leather, aniseed, black pepper, cranberries, pepper, and dark salted chocolate.

Mischa Estate R 680

Intense aromas of dark fruit such as mulberry, blackberry, and blueberries, as oak and Christmas cake draws the nose of this wine to a close.



From our cellar...

Syrah | Shiraz

Maree Family Wines Klein Jakkals R 255

Structured acidity and juicy red fruit, tangy, and spicy middle pallet, rich complex finish.

Malanot Triton R 385

Tones of pepper and spice, combined with nutmeg red fruits, and prunes.

Excelsior San Louis Reserve R 415

This wine has explosive notes of chocolate, espresso, fruitcake, and sweet oak spice with ripe flavours of black cherries.

Peter Falke (Alani) R 700

Peter Falke wine is known for their remarkable consistency of style. The bouquet revels in aromas of red and black current.

Red Blends

Elgin Vintners Cloud Haven R 270

Merlot, Shiraz

Expressive with notes of red cherry, mingled with soft oaky creamy notes which further entice.

Swerwer R 485

Cinsault, Grenachè, Tinta Barocca

Fresh juicy red berry fruit and an earthy edge of black tea and fynbos

Zorgvliet Richelle R 855

53% Cabernet Sauvignon, 23% Petit Verdot, 8%

Merlot, 8% Cabernet Franc, 8% Malbec

Rich and brooding, with dark fruits and herbs, with a seamless structure and a lengthy finish

Miles Mossop Max R 870

47% Cabernet Sauvignon, 21% Merlot, 23% Petit

Verdot, 7% Cabernet Franc

Aromas of blackcurrant, blueberries, tobacco spice and cedar notes.

The High Road Director's Reserve R 915

65% Cabernet Sauvignon, 17% Merlot, 7%

Cabernet Franc, 7% Malbec, 4% Petit Verdot

Cassis, dried tea leaves, cigar box and nutmeg with a well-judged tannin grip to finish.

Dessert Wines

Daschbosch Gevonden Old Vines R 470

Fortified Old Vine Hanepoot

Complex and multi-layered dessert wine exudes aromas of honey, orange blossom and fruitcake.

Miles Mossop Kika R 655

100% Chenin Blanc Noble Late Harvest

Rich aromas of quince jelly, dried apricots, ginger and honey emanate from the glass



From our cellar...

Mixers 200ml

Coke	R 18
Dry Lemon	R 18
Ginger Ale	R 18
Soda Water	R 18
Lemonade	R 18
Tonic Water	R 18
Tomato Cocktail	R 26
Grape/Appetizer	R 26

On Tap

Zwakala Draft, 500ml	R 50
Gin and Tonic	R 65
Brandy on Tap	R 75

Other

Irish coffee	R 45
Dom Pedro	R 40
Liqueur Whiskey	R 45

Beers

Amstel/Amstel Lite	R 35
Black Label	R 30
Castle	R 30
Castle Lite	R 32
Hansa	R 30
Heineken	R 38
Millers	R 38
Windhoek Lager	R 35
Windhoek Draught	R 45

Ciders

Hunters Dry	R 38
Hunters Gold	R 38
Hunters Extreme	R 40
Savanna Dry	R 40
Savanna Lite	R 40
Buffelsfontein & Cola	R 42
Flying Fish	R 32
Red Square	R 48
Smirnoff Spin	R 40
Smirnoff Storm	R 40



From our bar...

Cocktails

Bahama Mama R85

Pineapple Syrup | Strawberry Syrup |
Malibu | Jamaica Rum | Orange Juice |
Grenadine

Blueberry Mojito R55

Bacardi | Blueberry Syrup | Lime |
Lemonade

Candy Cane R50

Tequila | Cranberry Syrup | Soda Water

Cosmopolitan R65

Vodka | Strawberry Syrup |
Cranberry Syrup | Triple Sec | Lime |
Lemonade

Elderflower Gin R55

Die Mas Gin | Elderflower Syrup |
Lemonade

Long Island Ice Tea R125

Tequila | Triple Sec | Vodka | Malibu |
Gin | Cane | Cola Tonic | Lime | Coke

Bloody Mary R60

Tomato Cocktail | Vodka

Ginger Square R42

Ginger Liqueur | Ginger Ale

Pina Colada R45

Malibu | Pineapple Juice

Sondela Green Bean R45

BOLS Blue | Orange Juice

Sondela Sunset R45

BOLS Van Der Hum | Appletiser | Grenadine

Tequila Sunrise R45

Tequila | Orange Juice | Grenadine

Mocktails

Elderflower Mojito R40

Elderflower Syrup | Lime | Soda Water

Pineapple Mojito R45

Pineapple Syrup | Lime | Lemonade



From our bar...

Soft Drinks

Coke Coke Light Coke Zero	R 22
Crème Soda	R 22
Fanta Orange	R 22
Granadilla Twist	R 22
Lemon Twist	R 22
Iron Brew	R 22
Tab	R 22
Stoney	R 22
Sparberry	R 22
Sprite/Sprite Zero	R 22
Water/Sparkling Water	R 22
Red bull	R 38

Milkshakes

Strawberry	R 36
Chocolate	R 36
Bubblegum	R 36
Banana	R 36
Lime	R 36
Coffee	R 36

Special Milkshakes

Milo	R 38
Peanut Butter (Double Thick)	R 38
Blueberry	R 40
Cranberry	R 38
Elderflower	R 38
Pineapple	R 38

Hot Beverages

Beans

Espresso	R 22
Americano	R 22
Espresso Macchiato	R 22
Cappuccino	R 38
Café Latte	R 38
Café Mocha	R 38
Filter Coffee	R 20

Malts

Hot Chocolate	R 35
Milo	R 35

Leaves

Red Cappuccino	R 38
Chai Latte	R 38
Rooibos Tea	R 18
Five Roses Tea	R 18

Know your Coffee...



Light roast coffee beans

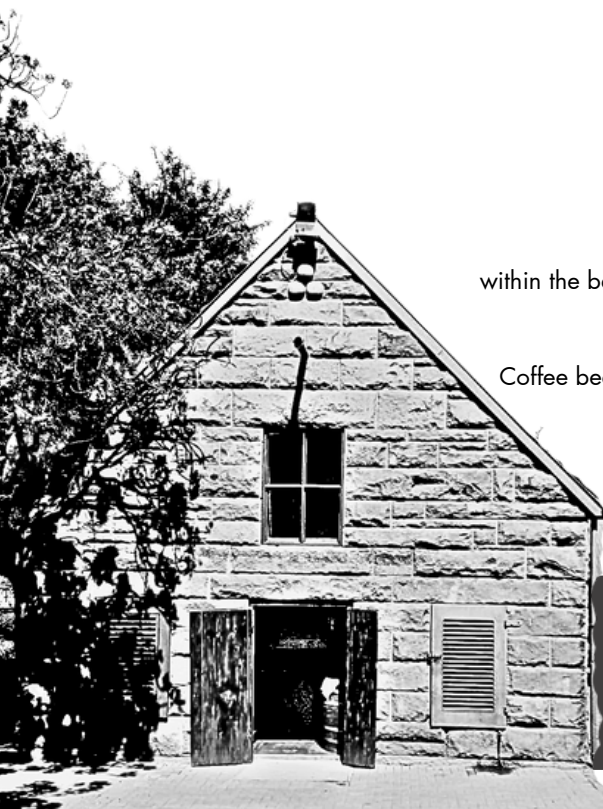
Light roast coffee is so-named because of the short roast time that leaves the beans with a light brown colour.

Medium roast coffee beans

Medium roast coffee beans are a slightly darker shade of brown. The colour change is caused by the natural sugars within the beans beginning to caramelize. This also results in a stronger aroma coming from the beans.

Dark roast coffee beans

Coffee beans that are darkly roasted have lost their brown colour and become black. The beans also become shiny at this stage as they are heavily coated in their oils.



From our barista...