



MIDDELVLEI

Boerebraai

12PM UNTIL 3PM FOR LUNCH 7DAYS A WEEK

Beverages

Coke	R 14
Coke Light	R 14
Ice Tea	R 16
Cream Soda	R 14
Kiddie Juice	R 10
Appetizer	R 20
Grapetizer	R 20
Still water 500ml	R 14
Sparkling water 500ml	R 14
Boetroos (coffee)	R 12
Tea	R 12

Wine List

Middelvlei Chardonnay	R 66
Middelvlei Pinotage Merlot	R 78
Middelvlei Free-Run Pinotage	R 99
Middelvlei Shiraz	R110
Middelvlei Cabernet Sauvignon	R110
Momberg	R240
Middelvlei wine by the glass	R 35

***Want to fill up your home cellar?
10% Discount on 6 bottles or more
for our Boerebraai guests.***

SERVICE FEE CHARGE

10% service fee is charged for groups of 6 or more

Boerebraai Dictionary

Boerewors - A sausage made from coarsely minced beef and spices. The name comes from the Afrikaans words boer ("farmer") and wors ("sausage").

Potbrood - Bread rolls baked in a black cast iron pot over the coals.

Braai-broodjies - Barbequed sandwiches filled with cheese, tomato and onions.

Sosaties - A South African dish where cubes of meat (chicken) are grilled on a skewer.

Malva pudding - A traditional South African dessert made with vanilla and a sticky sauce

Middelvlei Boerebraai

Includes starter & main R180

Starter

Potbrood served with Smoked snoek Pâté and homemade preserves

Main

Lamb Chops

Boerewors

Honey & Mustard Chicken *sosatie*

Braai-broodjie

Pumpkin fritters

Potato Salad

Garden Salad

Coffee

Vegetarian Boerebraai (optional)

Meat from the above is replaced with a vegetarian dish - ask your waiter

Extra Meat (optional)

Lamb Chops R35

Boerewors R18

Honey & Mustard Chicken *sosatie* R18

Dessert (optional)

Malva pudding & ice cream R28

For the Kids

Kiddies Snack Box R54

Kiddies juice tasting R45

Marshmallows to braai R12

Farm animal feed R 5