



HINTERLAND

VLEISHANDELAAR • MEAT MERCHANT

STARTERS • VOORGEREGTE

- Onion rings stuffed with beef mince and mozzarella cheese **80**
- Peri-peri chicken livers **70**
- Marrow bone **65**
- Kalahari lamb rib rack **95**
- Beef Trinchado **90**
Served with toasted bread roll in a not so mild peri-peri sauce

MAINS • HOOFGEREGTE

- Hinterland burger**
Served with matured cheddar, bacon and caramelised onions

*Beef (180g) **130***
*Chicken (grilled/fried) **110***
- Seared Norwegian salmon **215****
Served on a bed of green beans
- Chicken schnitzel **130****
Crumbed chicken breasts, mozzarella cheese, bacon and mushroom sauce
- Kalahari lamb curry **85 / 150****
Mild yellow curry

*All meals are served with an option of fries, rice, onion rings, roasted vegetables or salad. **Additional sides R30.00 each.***
- Butternut & green pea risotto **125****
Served with parmesan shavings
*Add biltong **30** / Add prawns **45***
- Spicy prawns **180****
Tossed in a creamy peri peri sauce with a hint of lime on tagliatelle pasta

KIDS • KINDERS

- Chicken strips and chips **85****
Served with a cheese sauce

SALADS • SLAAIE

- Greek salad **75****
- Seared sirloin salad **120****
With feta, red onion, tomato, grilled corn, roast peppers & mustard mayo dressing
- Pear and blue cheese salad **125****
With caramelised walnuts

WELKOM BY HINTERLAND RESTAURANT

Hier by Hinterland loop rooi vleis en rooi wyn deur ons are. Ons Kalahari vleis word deur ons eie boerdery voorsien en ons produseer ons Stellenbosch wyne in ons eie kelders.

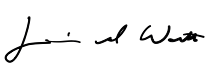
Ons is trots op ons produkte en trots Suid Afrikaans.

At Hinterland we make meat and wine part of our daily lives. Our Stellenbosch wines are produced in our own wineries and we supply our Kalahari meat from our farming operation.

We pride ourselves in the highest quality of South African red meat and red wine.



Jean Engelbrecht



Louis van der Watt

STEAK CUTS • VLEIS SNITTE

- Kalahari Lamb chops **210****
- Fillet 250g // 350g **195 | 235****
- Sirloin 250g // 350g **140 | 175****
- Rump 250g // 350g **145 | 175****
- T-Bone 500g **210****
- T-Bone 700g **265****
- Rib-eye 250g // 350g **175 | 225****
- Rib-eye on the bone 600g **260****

Larger cuts available on request.

*All steaks are topped with mustard butter and served with an option of fries, rice, onion rings, roasted vegetables or salad. **Additional sides R30.00 each.***

SAUCES • SOUSE

- Cheese // Mushroom // Béarnaise // Pepper //
- Chimichurri // Smokey Chipotle // Blue Cheese **30**

DESSERTS • NAGEREGTE

- Vanilla ice cream **65****
Served with a Flake and dark chocolate sauce
- Crème brûlée **55****
Traditional vanilla infused crème brûlée
- Malva pudding **55****
Traditionally baked, served with custard

www.hinterland.restaurant

Visit our butchery for a wide variety of the best cuts straight from our Kalahari farms.
All our retail wines are offered at Cellar prices.

COLD DRINKS • KOELDRANKE

Coca-Cola // Coke Zero // Tab // Sprite Zero // Rock Shandy // Cream Soda **25**

Ice Tea (Lemon/Peach) **25**

Cordials **12**
Cola Tonic, Passion Fruit, Lime

Mixers **18**
Dry Lemon, Soda Water, Tonic Water, Lemonade

Appletiser // Grapetiser **30**

Milkshakes **40**
Vanilla, Strawberry, Bubblegum

Speciality milkshake **45**
Chocolate, Oreo, Miltart

Dom pedro **50**
Amarula, Kahlúa, Frangelico, Jamesons

Fruit Juice **30**
Orange, Mango, Apple-Cranberry

Still water // Sparkling water **40**

TEA & COFFEE • TEE & KOFFIE

Espresso Single **16** Espresso Double **20**

Kondensmelkkoffie **28**

Caffé Latte // Americano // Decaf Coffee **25**

Cappuccino // Hot Chocolate // Red Cappuccino **28**

Tea (ask for selection) **20**

Speciality Teas **25**

Irish coffee **40**
Amarula, Kahlúa, Frangelico, Jamesons

BEER • BIER • CIDERS • LAGERS

Craft beer on tap **50**

Tafel Lager **30**

Carling Black Label **30**

Amstel **30**

Windhoek Lager // Windhoek Light **30**

Heineken **30**

Castle Lite **30**

Savanna Dry // Savanna Light **30**

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WINE • WYN



WHITE

- Afrikaans Chardonnay **200**
- Donkiesbaai Steen (Chenin Blanc) **300**
- Donkiesbaai Hooiwijn **50 // 340**
- Guardian Peak Sauvignon Blanc **35 // 120**
- Stellenbosch Reserve Chardonnay **50 // 200**
- Stellenbosch Reserve Chenin Blanc **50 // 200**

RED

- Afrikaans Cabernet Sauvignon **250**
- Beyerskloof Synergy **210**
- Beyerskloof Pinotage **300**
- Donkiesbaai Rooiwijn **320**
- Donkiesbaai Pinot Noir **340**
- Guardian Peak Merlot **35 // 120**
- Guardian Peak Shiraz **120**
- Guardian Peak Cabernet Sauvignon **120**
- Guardian Peak Summit (Syrah Mouvèdre Grenache) **250**
- Guardian Peak LAPA Cabernet Sauvignon **78 // 320**
- Stellenbosch Reserve Kweekskool Merlot **200**
- Stellenbosch Reserve Ou Hoofgebou Cabernet Sauvignon **60 // 220**
- Stellenbosch Reserve Kruithuis Syrah **220**
- Stellenbosch Reserve Vanderstel **300**
- Rust en Vrede Vineyard Cabernet Sauvignon **320**
- Rust en Vrede Estate Vineyard Syrah **100 // 380**
- Rust en Vrede Estate **550**
- Rust en Vrede Estate Magnum **1000**
- Rust en Vrede Single Vineyard Cabernet Sauvignon **1300**
- Rust en Vrede Single Vineyard Syrah **1300**
- Rust en Vrede 1694 Classification **1800**
- L’Ormarins Brut **70 // 300**
- L’Ormarins Brut Rosé **80 // 350**
- L’Ormarins Port **25**

LIQUOR • STERK DRANK

Oupa Jan (A Kalahari Original)
Single **50** / Double **70**

Irish Whiskey
Jamesons **32** / Jamesons 18 Year **110**

Scottish Whiskey
Bells **25** / Johnnie Walker Black **38** / Johnnie Walker Blue **190**

Single Malt Whiskey
Talisker 10 Year **70** / Lagavulin 16 Year **100**

Brandy
KWV 10 Year **30** / Klipdrift Export **25** / Richelieu **20**

Cognac
Remy Martin VSOP **65** / Hennessy XO **150**

Gin
Gordon’s **20** / Tanquery **25**

Liqueur
Amarula **20** / Kahlúa **25** / Frangelico **25**

Vodka
Smirnoff **20**

Rum
Captain Morgan **20**

Tequila
Jose Cuervo Gold **30** / Olmeca Edicion Black **30**

Grappa
Veneta **75**

Digestive
Jägermeister **30**