

# De Oude Meul Restaurant

## Oudtshoorn

### Starters

#### - Starter Special - Springbok Pancake

*Prepared in a creamy sauce.*

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#### *Prince of Whales Salad*

*Fresh Leaves, tossed with Feta Cheese,  
Boiled Egg & Fried Shredded Venison drizzled  
with Lemon Dressing*

#### *Chicken Livers*

#### *Karoo Deli*

*Venison Skewered onto a stick  
served with Rice*

#### *Soup of the day*

*Some of our food may contain nut ingredients.  
Please inform your waiter if you are allergic to nuts.*

*We welcome:*



**Restaurant Hours: Mo – Sa : 11am – 4pm & 6pm till late**

**Su: Open at 6pm**

**( Also open on Sundays from 11am – 10 pm on holidays and long weekends)**



*De Oude Meul Restaurant*  
*Oudtshoorn*

**Main Course**

*All of our Venison Dishes and herbs on our plates are Organic*

*Dishes served with Seasonal Vegetables  
and a choice of Rice, or - Potato Wedges*

**Eland Fillet** dressed with Cream of Green peppercorn Sauce.

The largest Antelope in Africa.

" Your healthier beef."

200g

**Springbuck & Kudu exclusive Meal**

A Delicious **Kudu** Kebab and a **Springbuck** Pancake.

**Kudu Fillet** Covered with a Honey Mustard Sauce.

**Beef Fillet**

Topped with Tender Mozzarella Cheese & Grilled Mushrooms.

200g

Balsamic Caramelized Onion & Feta **Chicken Breast Fillets**

**T-Bone** A Combination of both worlds.

Covered with our Chef's special Onion Gravy.

350g

**Lamb Chops** From the heart of the Groot Karoo.

Finished with a Sweet Mint Dressing.

**Ostrich Fillet** Tender Ostrich Fillet sealed in crushed

Black Peppercorn & laced with Lemon of Butter Sauce.

The local option!

200g

**Estra Side Orders:** Small Side salad to go with main ,

Wedges

Chips

Vegetables

**Most of our meat dishes are prepared in a delicious  
Homemade basting sauce**

Optional:

-If you are satisfied with your service, please feel free to add a  
10% Service Fee

*De Oude Meul Restaurant*  
*Oudtshoorn*

*Burgers*

*Served with Vegetables and Potato Wedges*

*Beef*

*Chicken*

*Ostrich*

*Consider it to be the best in the Klein Karoo!*

*Also a choice of Cheddar Cheese &  
Caramelized Onions*

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*All of our Ostrich dishes are*



*Pizza*

*Tomato & Basil paste based Pizza's topped with  
Onions, Mushrooms, Peppers & Mozzarella Cheese.*

*Sweet & Sour Chicken Pizza*

*BBQ Venison Pizza*

*Smokey Ostrich Pizza*

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*Extra meat toppings*

*Extra vegetables per topping*

*Extra Cheese per topping*



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*Arrabiata - Tomato & Basil*  
*Pasta's*

—  
*Venison of the day Pasta (Please ask your waiter.)*

*Seafood Pasta*

*vg Cheese & Mushroom topping Pasta*

*Please note: The Pasta dishes will take a little bit longer to prepare,  
to present the Client with only the best!*

*Salads*

***Don't forget to ask for our Balsamic Vinegar, Salad Dressing & Olive Oil***

*Venison of the day Salad - Please ask your waiter*

*Lemon & Herb Chicken Salad*

*vg French Salad*

*vg Olive & Feta Greek Salad*

*Aged Balsamic-Sweet Ostrich Carpaccio Salad served with Sundried Tomatoes*

***Smoked Salmon Carpaccio***

*Salad leaves tossed with Parmesan, Tomato, Olive Oil,  
Lemon Juice & Cucumber, drizzled with our Chef's own  
sweet Balsamic reduction with a hint of Mint*



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## *Journey's End*

### *Cake of the day*

#### ***Sticky Toffee Pudding***

*Baked Toffee Pudding served hot with  
Vanilla Ice Cream & Homemade Toffee Sauce.*

#### ***Baked Chocolate Pudding***

*Served hot with Vanilla Ice Cream &  
Homemade Chocolate Sauce.*

#### ***Vanilla Ice Cream***

*Served with Homemade Caramel or Chocolate Sauce.*

#### ***De Oude Meul's famous dessert***

*Tangy but sweet pancakes. Served cold.  
Served with an Orange-Lemon Sauce & Vanilla Ice Cream*

#### ***Treat La Crème***



*Our Famous baked Chocolate Pudding drizzled in Amarula.  
Served hot with Vanilla Ice Cream and  
Homemade Chocolate Sauce.*



*De Oude Meul Restaurant*  

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*Oudtshoorn*

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Single  
25ml

*Klipdrift*  
*Wellington*  
*Brandy*  
*Rum*  
*Gin*  
*Martini Rosso / Bianco*  
*Vodka*  
*KWV*  
*Bacardi*  
*Richelieu*  
*Bells*  
*J & B*  
*Jack Daniels*  
*Witblits*  
*Tequila*

Liquers - *Amarula, Campari, Southern*  
*Comfort, Cape Vetoet, Malibu,*  
*Peppermint, Kahlua,*



# De Oude Meul Restaurant

## Oudtshoorn

### Coffee & Tea


Don Pedro	- Kahlua, Whiskey, Rum or Vodka	R39.00
Irish Coffee	(With Whiskey)	R37.00
" Boeretroos "	(With Brandy)	R37.00
Jamaican Coffee	(With Rum)	R37.00



**Peacock**  
perfect coffee everytime



Espresso  
Cappuccino (Jumbo)  
Filter Coffee- Regular or Decaffeinated  
Tea - Rooibos, English, Earl Grey, Peppermint,  
Honey bush or Chamomile.  
Café Late  
Hot Chocolate  
Café Mocha  
Flavoured Plunger Coffee: Vanilla or Kahlua Fudge

Espresso Coffee Double Thick Milkshake 

Ice Tea

### JUICES

### Kiddi's Menu

**PLEASE NOTE: Only for children under the age of 10!**

Grilled strips of Chicken & Wedges  
Kiddy's Pasta  
Kiddy's Beef Burger served with wedges  
Small Juice  
Kiddi's Ice Cream & Chocolate or Caramel Sauce

### MILKSHAKES

Strawberry, Chocolate, Vanilla or Banana

Small

Large

De Oude Meul Restaurant

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Beers, Ciders & Cold Drinks



Castle Lager / Light

Windhoek Lager

Amstel Lager

Savannah Dry

Redds original

Fanta

Cream Soda

Grapetiser- Red



Appletiser



Still or Sparkling Mineral Water

Coca Cola / Light

Sprite

Dry Lemon, Soda Water, Tonic Water & Lemonade

Lime, Cola and Passion fruit Cordial

**Peacock**

*perfect coffee everytime*



Espresso Coffee Milkshake

Ice Tea







## Wine made from Organic Grapes.

Fernskloof cellar is situated in the arid Prince Albert Valley. The name takes after a shady kloof that is abundant with beautiful ferns and stalagmites.

Our wish is that this wine will be an enjoyable experience for you. Here's to health and to all things significant and worth toiling over.

### Fernskloof - Chardonnay

Organic Viticulture

A purposely lighter style Chardonnay- more minerally/racy as opposed to all buttery, yet still a distinctive Chardonnay. Think tropical fruit, some citronella, and a little bit of typical doughiness on the nose.

### Fernskloof - Merlot Cabernet Sauvignon

#### In conversion to organic

This wine shows an abundance of ripe fruit flavours. Roasted oak flavours with hints of vanilla and spice. The tannins are fine in structure, and the wine is full in balance with a lingering fruity finish.

Best with beef, lamb and game dishes cooked in a concentrated sauce full of flavour.

Will also pair well with dishes enhanced with black pepper and cloves. Other great pairings include rich lamb.



# Wine List

Cork Fee R30

## Red Wine

### Pinotage - De Krans

Medium-bodied dry red wine with sweetish plummy fruit, backed by attractive ripe tannins

### Tinta Barocca - Bo Plaas

“Grippy” young red with raspberry and brambles on the nose with hints of fynbos/pepper. Definite aging potential, but yet very approachable now.

Shiraz Cabernet- Karusa An absolute over-delivery of quality at this price point. A dark and rich wine - coffee & chocolate and smooth as silk... Bright and intense crimson red colour.

Loaded with ripe red berry fruit; mulberry, raspberry and red cherry. Soft integration of roasted coffee and light chocolate flavours balanced with a hint of black spice.

A soft smooth but well structured palate.

Shiraz - Bo Plaas - fruit forward with layers of raspberries, blackberries and mixed spices.

A Rhône style Shiraz, an elegant wine with soft ripe tannins.

Well Balanced Wine and can be enjoyed with any meal

### Cabernet Sauvignon - De Krans

Dry red wine typical varietal aroma, backed by attractive tannins and well-balanced wood, which will mature well.

## White Wine

Chardonnay - De Krans- It is a Stylish Chardonnay with the taste and smell of Wood that is integrated With the Citrus Flavor of Chardonnay. It was matured on fermenting lees

For 3 months, which gives these wine extra flavors

Chenin Blanc - De Krans - full-flavoured wine with honeyed summer fruit flavours, and a well-integrated creamy aftertaste.

### Sauvignon Blanc - Bo Plaas

Harvest the grapes at 23-24°B with a yield of 13 ton/ha of Sauvignon Blanc vines.

The Vines are trellised in such a way that all the grapes are shaded to give the wine a grassy green flavour.

Chenin Blanc / Sauvignon Blanc – Karusa The perfect companion to lazy sunny afternoons

spend with friends and family and a tapas styled luncheon... Fresh green limey hue, abundance of ripe tropical fruit – white pear and green apple-litchi and green fig.

Crisp, fresh accessible and easy drinkable with fruity length and balanced sugar: acid ratio.

### Golden Harvest – De Krans

A Complex, Fruity Semi Sweet White blend with a typical late Harvest Character.

Blanc de Noir – Bo Plaas Delightful rosebud *pink colour*,

with cherry on the nose and a pleasantly refreshing off-dry palate.

House Wine glass - Red / Dry White / Semi Sweet White

Dessert Wine / glass – Hanepoot, Muscadel, Sherry & Port.

Champagne / bottle



*De Oude Meut Restaurant*  
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*Main Course*

*Special*

*Dishes served with Vegetables or  
Potato Wedges :*

*Cape Malay Bobotie, or*

*Springbok Pie*

