



PERDEBERG WINES

taste the distinction of the dryland influence

LUNCH MENU

Embark on a culinary adventure at Vryguns Restaurant, where every dish is a testament to the rich flavours and traditions of the Swartland. From farm-fresh ingredients to expertly crafted menus, our restaurant offers a unique dining experience that will tantalize your taste buds and leave you wanting more.

Join us on a journey of discovery, where the flavours of the region come alive in every bite.

TIME FOR LUNCH

PASTA & SALADS

CAMEMBERT PASTA | R125

Penne pasta with a camembert, roasted cherry tomato and chilli sauce, lemon zest, parmesan and olives

PESTO PASTA | R125

Penne pasta with a creamy base, topped with
Parmesan

TOMATO BURRATA SALAD | R140

Juicy roasted cherry tomatoes, creamy burrata cheese, dollops of pesto, swish of olive oil and ciabatta bread.

HOUSE SALAD

Ask waiter for the salad of the day

CLASSICS

CHICKEN SCHNITZEL | R165

Choice of mushroom, cheese or pepper sauce, served with chips and salad of the day

250g RUMP STEAK | R195

Drizzled with Chimichurri sauce, served with chips and salad of the day

BEEF BURGER | R145

200g beef burger, served with rustic cut chips
Add mushroom, cheese or pepper sauce +R20

PERI-PERI CHICKEN BURGER | R145

Grilled Peri-peri chicken burger, served with rustic cut chips

EISBEIN | R190

Served with rustic cut chips and salad of the day

CRISPY PORK BELLY | R175

Pork belly strips tossed in a sticky Asian BBQ sauce. Served with rustic cut chips and salad of the day

PAN FRIED SQUID | R180

Strips and tentacles, Served with garlic aioli, rustic cut chips and salad of the day

TAPAS | SHARING PLATES

Add R20 per dish for wine pairing

POTATO AND CHEESE CROQUETTES | R90

Served with a yellow romesco sauce

Paired with Dry Land Collection Rossouw 2022

CRUMBED CHICKEN WINGS | R80

glazed in a honey soy sauce

Paired with Vineyard Collection Cap Classique Chenin Blanc 2020

HUMMUS WITH DUKKHA | R75

Served with extra virgin olive oil and ciabatta

Paired with Vineyard Collection Grenache Noir 2023

PAN FRIED SQUID | R90

Served with garlic aioli and herb salad

Paired with Vineyard Collection Grenache Blanc 2023

SPRING ROLLS | R85

Camembert, caramelised onion and fig, drizzled with homemade grape preserve

Paired with Dry Land Collection Barrel Fermented Chenin Blanc 2023

FETA STUFFED PEPPADEWS | R75

Feta and green pepper with basil pesto drizzle

Paired with Endura single Vineyard Chenin Blanc 2022

BITTERBALLEN | R90

Served with Dijon mustard and homemade Beetroot chutney

Paired with Vineyard Collection Grenache Noir 2023

RUSTIC CUT CHIPS | R55

Sprinkled with Rosemary & Rex Equus salt

Paired with Dry Land Collection Cabernet Sauvignon 2020

SHARING PLATTER | R350

A selection of cheese, crackers, cold meats, biltong, droëwors, fresh fruit, ciabatta, nuts, olives & preserve

KIDS MENU

under 10's only

KIDS BREAKFAST | R70

Scrambled eggs, bacon and toast

CHICKEN STRIPS AND CHIPS | R85

TOASTED CHEESE SANDWICH AND CHIPS | R70

100G BEEF BURGER AND CHIPS | R90

PLATE OF CHIPS | R55

ICE CREAM AND CHOCOLATE SAUCE | R48

KIDS DIY PIZZA | R120

Small pizza base, served in a box with all the toppings on the side.

PIZZAS

THE DRYLAND | R90

Focaccia with feta, garlic, and mixed herbs

MARGHERITA | R100

Napolitana sauce and mozzarella

THE QUAGGA | R160

Bacon, feta, avocado

FIG & BLUE CHEESE | R150

Preserved figs, blue cheese, rocket

PB SPECIAL | R165

BBQ free range chicken, streaky bacon, pineapple & caramelized onions

CHICKEN PESTO | R150

Diced Chicken, basil pesto, cherry tomatoes

REGINA | R140

Ham and mushroom

PIZZA EXTRAS

Extra mozzarella +R40

Extra avocado +R25

Extra streaky bacon or salami +R30

Extra olives or feta +R20

Extra pineapple +R15

Extra mushrooms +R25

Extra chicken +R40

Extra caramelized onions +R20

Extra Fior di Late +R40

DESSERTS

Cake of the day | R65

Vanilla ice cream with fresh fruit salad drizzled with Longevity Natural Sweet Chenin Blanc | R70

Peppermint Crisp tart, served with a scoop of Vanilla ice cream | R75

BEVERAGES

COOLDRINKS

300ml Cans R28

200ml Cans R23

Appetizer / Grapetizer R38

Cordials, Passion Fruit / Kola tonic / Lime R10

500ml Sparkling / Still Water R25

1 ℓ Sparkling / Still Water R45

300ml Cappy Orange / Breakfast Blend Juice R25

1 ℓ Jug-of-Juice (Orange, breakfast punch, Apple) R85

MILKSHAKES

Vanilla / Strawberry / Chocolate / Bubble-gum / Coffee / Salted Caramel

Small R45

Large R58

HOT BEVERAGES

Single Espresso R28

Baby Chino R25

Americano R33

Tea (Ceylon / Rooibos) R33

Cappuccino R38

Large Cappuccino R45

Hot Chocolate R38

Mochaccino R38

Decaffeinated coffee / Red Espresso +R5

BEER

Castle Lite / Black Label / Amstel 330ml R33

Windhoek Draught / Lager 440ml R43

DARLING BREW

Just Naked (Non-alcoholic) R40

Light Speed Lager R45

Roque Pony Pale Ale R45

Wanderer Pilsner R55

Warlord IPA R55

CIDER

Breezer Watermelon R35

Savanna Dry / Hunter's Gold R40

WINE LIST

ICONIC RANGE

Endura Winemaker's Selection Cape Blend R350

Rex Equus Pioneer's Blend R600

Endura Single Vineyard Chenin Blanc R250

THE DRYLAND COLLECTION

Rossouw's Heritage *White Rhone Blend* R190

Courageous Barrel Fermented Chenin Blanc R160

Resolve Pinotage R170

Tenacious Shiraz R170

Conqueror Cabernet Sauvignon R170

Joseph's Legacy *Rhone Blend* R190

Longevity Natural Sweet Chenin Blanc R150

Fortitude Fortified Chenin Blanc R150

G.O.A.T.

The Greatest Of All Time Old Vine Chenin Blanc R110

THE VINEYARD COLLECTION

Chenin Blanc R100

Sauvignon Blanc R100

Pinot Noir Chardonnay R100

Grenache Blanc R100

Pinotage R110

Cinsault R110

Grenache Noir R110

Malbec R110

Cap Classique Chenin Blanc Brut R160

Cap Classique Pinot Noir Rosé R160

LIGHTHEARTED RANGE

Lighthearted Sparkling White R100

Lighthearted Sparkling Rosé R100

Sparkling Grape Juice (non-alcoholic) R100

TASTING AND PAIRING OPTIONS

WINE TASTING R60

Any selection of five wines from our Vineyard Collection or The Dry Land Collection.

We will waive the tasting fee with wine purchases of R500 or more per person.

WINEMAKERS' SELECTION TASTING R80

Winemakers' weekly selection of five wines, which include two wines from the Iconic range.

MARSHMALLOW PAIRING R100

Marshmallow selection paired with specifically chosen Perdeberg wines.

BILTONG PAIRING R125

A selection of flavoured Biltong, each perfectly paired with a chosen Perdeberg wine.

CANDY FLOSS PAIRING R100

A selection of artisanal candy floss paired with two sparkling and two Cap Classique wines.

KIDDIES PAIRING R95

Three delicious cookies with a decorating kit (icing and sprinkles), paired with fun fruit juices.