

SET MENU'S

Did you know? South Africa exports 90% of it's ostrich meat throughout the world, especially to Europe.

3-COURSE STEAK MENU

Fresh Green Salad

Served with famous farmhouse bread

200g succulent Ostrich Fillet

Served with crispy farm vegetables and a taste of scrambled ostrich egg and baked potato. Accompanied by our Chef's superb Pepper Sauce

Fresh Fruit Salad with Ice Cream

Tea / Coffee

R186.00

Price includes a 250ml carafe of house wine

EASTERN DELIGHT

Soup of the Day

Served with famous farmhouse bread

Roasted Chicken pieces and tender Ostrich Fillet Strips

Served on a bed of rice with stir-fry vegetables and a taste of scrambled ostrich egg

Fresh Fruit Salad

Tea / Coffee

R155.25

SALADS

Did you know? One ostrich gives between 35 - 45kg of prime meat.

Garden Salad	29.50
Lettuce, tomato, cucumber, onion, green pepper	
Greek Salad	34.50
Lettuce, tomato, cucumber, onion, green pepper, feta cheese and olives	
Chicken Salad	39.50
Lettuce, tomato, cucumber, onion and seasoned grilled chicken	
Salad Nicoise / Tuna	44.50
Tuna, onion, lettuce, tomato, cucumber, green pepper, green beans and anchovies	
Chef's Suggestion	
Ostrich & Avo Salad (seasonal)	54.50
Ostrich Fillet strips with lettuce, tomato, feta cheese, cucumber, onion and avocado	
Chef's Wine Suggestion	

LIGHT MEALS

Did you know? The prime cut of fillet is found on the back of an ostrich.

Ostrich Liver Patè	33.50	
Served with a basket of freshly baked farmhouse bread		
Chef's Wine Suggestion: Raats Chenin Blanc		
Soup of the Day	27.50	
Served with a basket of freshly baked farmhouse bread		
Scrambled Ostrich Egg (seasonal)	31.50	
Taste the largest egg in the world, served with a basket of fresh farmhouse bread		
Smoked Ostrich Open Sandwich	49.50	
Slices of smoked ostrich meat laid on farmhouse bread with mustard, fresh salad and gherkin		
Chef's Wine Suggestion: Goats do Roam		
Ostrich Satay	69.50	
Prime sliced ostrich fillet dressed with sweet chilli sauce served on a salad with a basket of farmhouse bread		
Chef's Wine Suggestion: Good Hope Shiraz		
Toasted Sandwiches		
Freshly made with a selection of fillings:		
Cheese and Tomato	16.50	21.50
Chicken Mayonnaise	18.50	23.50
Tuna Mayonnaise	19.50	24.50
Cheese, Smoked Ostrich, Tomato & Onion	23.50	28.50

OSTRICH PLATTER

Did you know? There is no meat on the ostrich's breast.

Serving of ostrich strips, stir-fry veggies and a taste of ostrich egg. Served with farmhouse bread and our famous Pepper / Chilli sauce (ideal for tasting)

Full portion - Serves 6	144.50
Half portion - Serves 3	75.50

All prices include VAT

MAIN MEALS

Did you know? The biltong comes from the ostrich's leg.

Ostrich Fillet	94.50
Prime ostrich fillet served with chips or baked potato	
Chef's Wine Suggestion: Good Hope Shiraz	
Ostrich Medallions	97.50
Pan-fried and served in the Chef's special sauce with chips or baked potato	
Chef's Wine Suggestion: Havana Hills Merlot	
Ostrich Strips	64.50
Tender ostrich fillet strips, grilled in a special sauce and served with stir-fry vegetables and rice	
Chef's Wine Suggestion: Durbanville Hills Cabernet Sauvignon	
Ostrich Kebab	69.50
Skewered prime ostrich fillet - grilled and served on a bed of rice with stir-fry vegetables	
Chef's Wine Suggestion: Goats Do Roam	
Ostrich Burger	52.50
Flame-grilled burger served with chips or baked potato	
Chef's Wine Suggestion: Durbanville Hills Sauvignon Blanc	
Chicken Burger	48.50
Grilled chicken breast, served with chips or baked potato	
Ostrich Schnitzel	74.50
Fresh, crumbed prime ostrich fillet, served with chips or baked potato	
Chef's Wine Suggestion: De Meyer Chardonnay	
Chicken Schnitzel	59.50
Fresh, crumbed chicken fillet, served with chips or baked potato	
Chicken Breast Fillet	64.50
Seasoned chicken breast fillet served with chips or baked potato	
Vegetable Platter	48.50
A selection of seasonal, fresh, organically home-grown vegetables	
Ostrich Prego Roll	55.50
A prime cut of ostrich fillet (spicy) served with chips or baked potato	
Chef's Wine Suggestion: De Meyer Little River Shiraz	
Karoo Lamb Chops	84.50
Karoo Lamb chops, served with ratatouille vegetables and chips or baked potato	
Chef's Wine Suggestion: Good Hope Cabernet Sauvignon / Merlot	
Beef Fillet	90.00
Prime fillet, served with chips or baked potato	

EXTRAS

Did you know? The neck is used to make potjiekos, stews and soup.

Sauces	17.00		
Pepper, Cheese, Mushroom, Chilli, Garlic, Sour Cream			
Farmhouse Bread	15.00		
Home-baked fresh every morning (per basket)			
Potato Chips/French Fries		Small	Large
Per portion.....	18.50	27.50	
Rice			
Per portion.....	12.00	17.50	

FOR THE KIDS

Did you know? The cholesterol level in the meat is lower than that of chicken and fish, the content is less than 0.8g per 100g of meat, making ostrich meat the healthiest in the world.

Ostrich Fillet with a separate sauce and chips	48.50
Ostrich Strips with stir-fry vegetables and rice	38.50
Chicken Strips with stir-fry vegetables and rice	33.50
Mini Margherita Pizza and Chips	31.50
Boerewors Roll and Chips	31.50

DESSERTS

Did you know? A fully grown male ostrich weighs up to 150 kg.

Fruit Salad	26.00
Freshly made from seasonal, locally grown fruit and served with fresh cream or ice-cream	
Waffles	35.50
Served with syrup or chocolate sauce and fresh cream or ice-cream	
Ice-Cream and Chocolate Sauce	29.50
Italian Kisses	20.00

COLD BEVERAGES

Did you know? One ostrich egg is equivalent to 24 chicken eggs.

Coke, Fanta, Cream Soda, Tab, etc.....	11.00
Appletiser & Grapetiser.....	14.00
Liquifruit (various flavours).....	9.50
Energade: Naartjie, Tropical, Orange, Grape, Blueberry.....	12.00
Ice Tea: Lemon, Mango, Peach.....	12.00
Mixers.....	8.00
Red Bull.....	21.00
Tomato Cocktail.....	16.50

WATER

Did you know? It takes one hour to hard boil an ostrich egg.

Still or Sparkling - 500ml.....	9.00
Still or Sparkling - 1 litre.....	15.00
Flavoured: Litchi, Lemon, Naartjie, Honey Melon.....	12.00

HOT BEVERAGES

Did you know? An ostrich egg can withstand up to 150kg of direct pressure before breaking.

Tea (Pot): Ceylon, Rooibos, Earl Grey, Honey & Lemon.....	6.00
Coffee.....	Regular 10.50 Filter 14.00
Hot Chocolate.....	22.00
Cappuccino.....	15.00
Latte.....	18.00
Espresso.....	Single 9.50 Double 17.50

WINE LIST

Did you know? Once a year the Kanigowski family, a few close friends and Chef Arthur get together to taste the ever-evolving wines of South Africa, with the purpose of finding which wines suit our ostrich dishes the best. It is a mere suggestion which is illustrated as "Chef's Wine Suggestion". Please enjoy your meal and the farm.

WHITE WINE

Good Hope Chenin Blanc.....	72.00
Raats Unwooded Chenin Blanc.....	105.00
Durbanville Hills Sauvignon Blanc.....	94.00
Doolhof Chardonnay.....	86.00
De Meyer Unwooded Chardonnay.....	74.00
Haute Cabriere Chardonnay Pinot Noir.....	120.00
Simonsvlei Blanc de Blanc.....	46.00
Doolhof Sauvignon Blanc.....	88.00

RED WINE

Goats do Roam.....	76.00
Landskroon Merlot.....	96.00
Havanna Hills Merlot.....	115.00
Good Hope Cabernet Sauvignon / Merlot.....	77.00
Durbanville Hills Cabernet Sauvignon.....	98.00
Simonsvlei Lifestyle Cabernet Sauvignon.....	55.00
De Grendel Pinonoir.....	179.00
Good Hope Shiraz.....	77.00
De Meyer Little River Shiraz.....	74.00
Simonsvlei Pinotage.....	73.00

ROSE WINE

De Meyer Shiraz Rose.....	62.00	Backsberg.....	56.00
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HOUSE WINE (Only available in carafes)

Simonay White..... 250ml	16.50	Simonay White..... 500ml	30.50
Simonay Red..... 250ml	18.50	Simonay Red..... 500ml	33.50

SPARKLING WINES / CHAMPAGNES

Pongracz.....	150.00	Veuve Cliquot.....	S/Q
		Moet & Chandon.....	S/Q

CIDERS

Hunters / Redds.....	18.00	Smirnoff Spin.....	16.00
Savanna.....	17.00	Hunters Dry.....	18.00
Brutal Fruit.....	16.00		

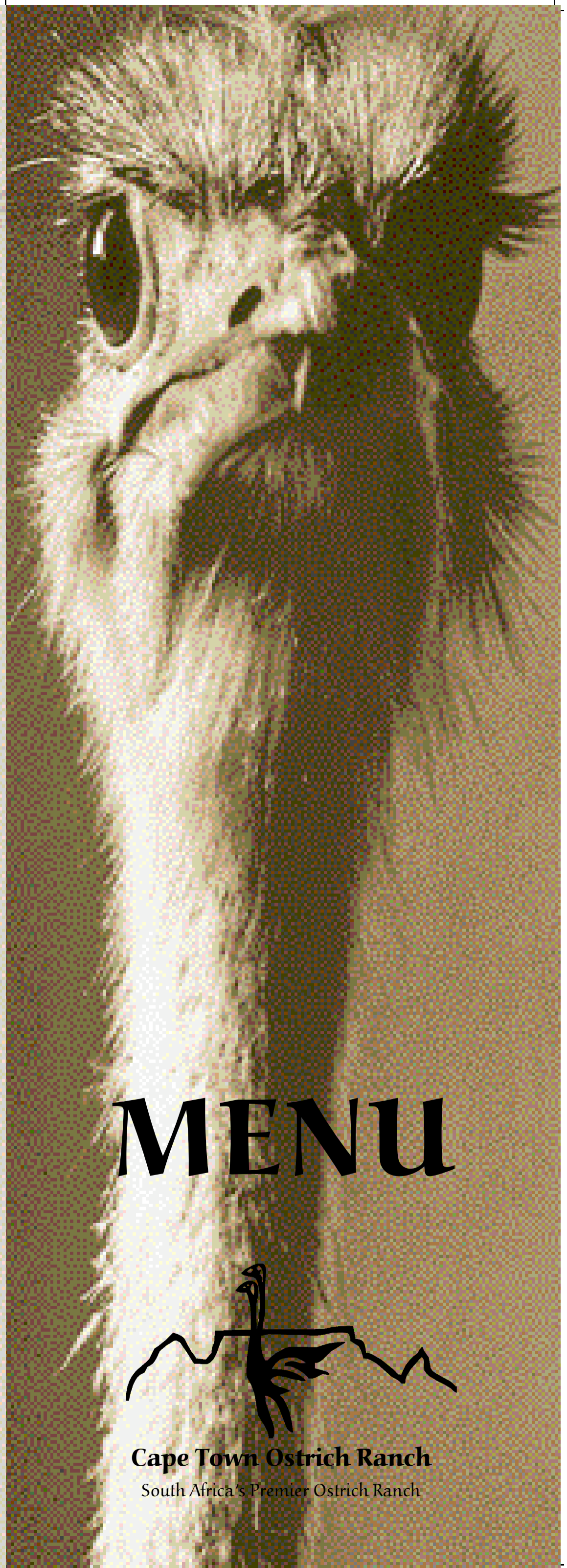
LOCAL BEERS

Windhoek Draught.....	20.00	Amstel Lager.....	16.00
Windhoek Lager / Light.....	15.00	Castle Lager / Black Label.....	14.50
Millers.....	16.00	Hansa.....	14.50
Hansa Marzen Gold.....	17.00	Castle Light.....	15.00

IMPORTED BEERS

Heineken.....	18.00	Guinness Draft.....	22.00
Peroni.....	16.50		

Corkage Fee - R30.00 per bottle * All prices include VAT



MENU



Cape Town Ostrich Ranch

South Africa's Premier Ostrich Ranch