

Aan Tafel

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DIEMERSFONTEIN

Aan “die kontrei” Tafel

(Light meals)

Braai Broodjies (toast on the grill)

Brie, fig jam and rocket leaves R65

Mozzarella, basil pesto and sliced tomato R65

Biltong, blue cheese and caramelized onions R95

Cheese, onions and tomato R55

Chicken mayo melts R75

Aan “die tuin” Tafel

(Salads)

Biltong, blue cheese and caramelized onion salad R95

Smocked chicken Waldorf salad R95

Bokkorn Caesar salad R95

Garden salad R75

Garden Root-Vegetable Salad R95

Chef creativity salad R95



Aan “die voorgereg” Tafel

(Starters)

Snoek and patat samoosa with tropical fruit chutney R60

Wine suggestion – DF Chenin blanc

Apricot and sesame Skaap stertjies with garlic aioli slaw R85

Wine suggestion – DF Prodigy Pinotage

Beef cheeks tarte-tatin with caramelized onions with pecorino rocket salad R95

Wine suggestion – DF Pinotage

Oven roasted glazed beet ravive, smoked aubergine caviar and toasted nuts R60

Wine suggestion – DF Sauv blanc

Peri-peri chicken liver smoor with deep fried maize meal fries R70

Wine suggestion – Carpe Diem Vlognter



Aan “die hoof” Tafel

(Main Dishes)

Aan Tafel burger R95

Chicken or beef burger

Gourmet burger R 120

200g chicken fillet or beef mince patty with red wine onion marmalade, cream cheese and grilled brie

Oriental vegetable patty with hummus and garlic aioli slaw

All burgers served with choice of salad or potato wedges

Chicken and prawn curry bunny chow R135

Seasonal vegetable curry bunny chow R95

(All served with traditional sambals)

Oven roasted pumpkin and butternut gratin with cream cheese and red onion rocket salad R 130

Wine suggestion – CD Vlognter

Slow braised pork belly with jacket baby potatoes, honey mustard dressing and pickled vegetables R 175

Wine suggestion – DF Shiraz

Snoek Pan - A local delicacy seared in an apricot basting, butternut gratin and side salad. (Snoek is a bony fish by nature but definitely worth the effort) R 155

Wine suggestion – KZ Chenin



Off the grill

Sirloin steak on the bone 450g R180

Lamb chops 240g R160

Pork chop 350g R 140

5 Whole chicken wings R110

Harisa aubergine R95

Cauliflower rounds with Salsa Verde R85 (seasonal)

Served with a choice of 2 sides

Chakalaka, Onion rings, potato wedges, pumpkin wedge, sweet potato fries, Maize meal fries and smoor, side salad, butternut gratin, sesame slaw, skinny fries



Aan “die soet” Tafel

(Desserts)

Assorted desserts R 65

Chocolate spring roll with citrus custard

Rooibos semi fredo with gooseberry compote and cinnamon palmiers

Mix berry eton mess

Ginger ice cream with Biscotti



Aan “die kinder” Tafel

(Kiddies Menu)

Spaghetti hot dogs with cheese sauce R55

Burger and chips R55

Chicken mayo braai broodjie R50

Kiddies' pizza R55

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Breakfast

Breakfast at Aan Tafel runs daily, Tuesday to Sunday, from 7h30 to 10h30

Our standard breakfast offerings:

Light Continental Breakfast- R65

Muesli, Greek yoghurt with honey drizzle and fresh fruit served with our own Home-made toasted bread, cheese and Jam.

Aan Tafel Breakfast- R85

2 eggs fried, fried pap topped with cheese and cherry tomatoes, bacon and chakalaka beans R85

Extras:

Boerewors R23

Mushrooms R20

“On the go” Breakfast – R45

Fried pap, egg, bacon and cheese stack

For your next breakfast function, come share the time and celebration here at Aan Tafel

Option 1 – R145

In the beginning: Fruit and muesli yoghurt cocktail

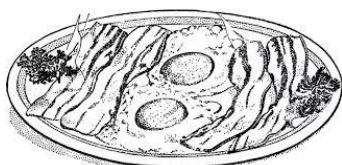
Platters to the table: Honey butter, freshly baked bread and muffins
Hot breakfast consisting of the following:

Crumpets, scrambled eggs, streaky bacon, oven-roasted tomatoes and mushrooms

Vegetarians: Veg quiche casings with a side salad

Something sweet to close - Koeksisters
To drink: Jugs with water & Juice to the table

A cup of filter coffee/tea pp
Excluded: ‘speciality coffees’



Option 2 – R175

Harvest breakfast buffet which is continuously replenished -
Freshly baked breads, muffins, focaccia, pastries, flavoured butters, cheese, sliced meat selection, jams, pate’s, fruit and fruit skewers, yoghurt bowls
Bacon and mushroom quiche
Feta and spinach quiche
Koeksisters

To drink: Jugs with water & Juice to the table, A cup of filter coffee/tea pp
Excluded: ‘speciality coffees’

Option 3 – R245

Bubbly on arrival
Buffet breakfast which is continuously replenished with Continental buffet –
Freshly baked breads, muffins, focaccia, flavoured butters, cheeses, cold meat selection, jams, pate’s, Fruit and fruit skewers and yoghurt bowls.
High tea canape’s – cucumber sandwiches, stuffed croissants, Danish pastries, smoked salmon on mini crumpets, koeksisters and a selection of sweet items.

Hot buffet – bacon, scrambled eggs, mushrooms, tomatoes, baked beans, roasted potatoes with onions, ‘smoor’
To drink: Jugs with water & Juice to the table, A cup of filter coffee/tea pp
Excluded: ‘speciality coffees’

Speciality Coffee selection

Cappuccinos, Cafe Latte’s, Espresso’s, Red Cappuccino, Red Latte, Red Espresso



Croissants

Available from 8h00 to close

Jam and cheese R45

Salmon cream cheese with scrambled eggs R85

Bacon, scrambled egg and cheese R75

Onions, spinach, feta and scrambled eggs R65



Tapas – “snack time”

Skaapstertjie – R30

Chicken wings – R30

Skilpadjie – R30

Pork Crackling – R25

Pap chips & Smoor – R25

Snoek and patat samosa – R30

Dips – Aubergine Caviar, Hummus, Harissa Paste, Smoor – R12 each

Home-baked bread and crackers – R30

Please Note a 10% gratuity fee will be added to all tables of 6 people and more

In line with our style and heritage some of our food and hot drinks will be served in enamel ware.

Restaurant bills cannot be billed to the room

Please note we do not accompany a split bill

Please note that all our food is prepared fresh. This sometimes does mean that it could take a bit longer but as they say – good things comes to those who wait...



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Drinks

Please note a corkage charge of R40 for still and R 50 for Sparkling/MCC wines will be charged per 750ml bottle

Wine

Diemersfontein House wine on tap

250ml R 40

500ml R 60

1000ml R 85

Sparkling Wine

Ovation Spumante NV - R 80

Louisvale MCC 2015 - R 250

White Wine

Diemersfontein Chenin Blanc - R 88

Diemersfontein Sauvignon Blanc - R 88

Ovation Sauvignon Blanc - R 78

Kaapzicht Chenin Blanc 2018 - R 110

Pulput Rock Sauv blanc - R 90

Rose

Diemersfontein Rose - R 88

Red Wine

Diemersfontein Carpe Diem Malbec - R 265

Diemersfontein Pinotage - R 146

Diemersfontein Merlot - R 146

Diemersfontein Cabernet Sauvignon - R 146

Diemersfontein Shiraz - R 135

Diemersfontein Harlequin Shiraz/Pinotage - R 75

Diemersfontein Prodigy Pinotage - R 87

Thokozani SMV - R 118

Kaapzicht Bin3 - R 150

Please Note - Carpe Diem range available on special request and subject to availability

Hot Drinks

Cappuccino Fleet Coffees R25

Espresso Single R 25

Espresso Double R 30

Latte R 28

Red Cappuccino R 28

Red Espresso R 28

Red Latte R 28

Hot Chocolate R 28

Americano R 25

Chai Latte R 28



Beer

KCB Kudu Lager R 45

KCB The Jackal IPA R 45

Castel Light 330ml R 26

Ciders

Savannah R 30

Hardehout

KWV 5 yr R25 s

KWV 10 yr R40 s

Die Mas Gin R 35 s

Crueland R 30 s

Jameson R 40 s

Johnny Walker Black R42 s

Creams

Amarula R 20 s

Melktertjie R 20 s

Water

750ml Sparkling R 24

750ml Still R 24

Sodas

Coke 200ml R 18

Coke Zero 200ml R 18

Cream Soda 200ml R 18

Fanta Orange 200ml R 18

Apple Tizer R 25

Grape Tizer R 25

Iced Tea R 25

Ginger Ale 200ml R 18

Lemonade 200ml R 18

Passion Fruit Cordial R15

Craft Tonic Water

Barker & Quin 200ml R 30

(Marula and Honeybush Orange)

Fitch & Leeds 200ml R 20

