



**TASTING ROOM MENU**  
**Weekdays from 11:00 – 15:00 (not on Mondays)**  
**Weekends from 11:00 – 14:00**

**Gourmet Venison Burger**  
**R65.00**

Artisan bun topped with a homemade venison patty, tomato, rocket,  
Dark Lady onion marmalade and Foxenburg goat's cheese  
served with homemade fries

**Chicken & Mushroom Wrap**  
**R55.00**

Tender chicken fillet, crispy bacon, grilled mushrooms,  
pesto mayonnaise and salad greens enveloped in a soft tortilla wrap  
served with homemade fries

**Traditional fish & chips**  
**R55.00**

served with homemade tartar sauce

**Vegetarian Pita**  
**R55.00**

Warm pita pocket filled with grilled halloumi, herbed humus, fresh  
salad leaves, roasted cherry tomatoes and a yoghurt & caper dressing  
served with a seasonal side salad

**Asian Beef Salad**  
**R60.00**

Garden salad with sesame crusted beef strips  
and stir fried Asian vegetables

**Smoked Salmon Ciabatta**  
**R55.00**

Smoked salmon trout on ciabatta with cream cheese,  
peppadews and cucumber, served with a seasonal side salad

**Wellington Cheese Board (serves two)**  
**R80.00**

Selection of Foxenburg & Fairview cheese with homemade preserves and freshly baked bread

**Food prepared by Grand Dédale Country House**

**WINE BY THE GLASS**  
**250ml carafe**

<b>CAPE RANGE WHITE / ROSE</b>	<b>R15.00</b>
<b>CAPE RANGE RED</b>	<b>R20.00</b>
<b>SIGNATURES WHITE</b>	<b>R25.00</b>
<b>SIGNATURES CHARDONNAY (W)</b>	<b>R35.00</b>
<b>SIGNATURES RED</b>	<b>R30.00</b>
<b>SIGNATURES MALBEC</b>	<b>R48.00</b>
<b>DARK LADY PINOTAGE</b>	<b>R28.00</b>
<b>THE MINOTAUR</b>	<b>R75.00</b>

**CHOCA MOCHA COFFEES**

**Dark Lady Special blend**

**The coffee beans for our special blend is selected and roasted to compliment our Dark Lady Choca Mocha Pinotage and is unique to the Doolhof Tasting Room**

<b>COFFEE</b>	<b>R16.00</b>
<b>CAPPUCCINO</b>	<b>R18.00</b>
<b>ESPRESSO SINGLE</b>	<b>R12.00</b>
<b>ESPRESSO DOUBLE</b>	<b>R18.00</b>
<b>THE DARK LADY EXPERIENCE</b>	<b>R45.00</b>
<b>(Double Espresso with a glass of Dark Lady Pinotage and a chocolate truffle.)</b>	