

Postcard Cafe at Stark-Condé Wines

Breakfast Menu

Namibian Walvis Bay oyster, mignonette and lemon	R39
Postcard antipasti: salami, home cured ham, pastrami, hummus, baba ganoush and black olive tapenade	R195
Cheese plate: Dalewood Camembert, Klein River Gruberg, Cremalat Gorgonzola, green fig preserve and Melba toast ✓	R135
Valley Breakfast, 2 fried Usana free range eggs, Salsiccia sausage, smoked belly rasher, tomato concassé, pan fried mushrooms and farm bread toast	R135
Usana free range egg omelette, roast leek and Klein River Gruberg ✓	R125
Brioche French toast, apple and berry compote, mascarpone, wild flower honey ✓	R120
Turkish eggs: 2 poached Usana free range eggs, garlic and lemon yogurt, cumin, paprika, brown butter and fresh dill ✓	R90
Smoked Overberg trout, scrambled Usana free range eggs, lemon, dill and crème fraîche	R155
Dalewood Jersey yogurt, homemade granola and fresh strawberries ✓	R75
Toasted croissant, pork loin ham, Klein River Colby and rocket	R115
Croissant with homemade jam and butter ✓	R55
Home baked scone with jam and butter or cream	R65

Please discuss any specific dietary requirements with your waiter. We will do our best to accommodate you.

Postcard Cafe at Stark-Condé Wines

Starter

Namibian Walvis Bay oyster, mignonette and lemon <i>Stark-Condé Round Mountain Sauvignon Blanc</i> R80 R280	R39
Smoked snoek & peppadew pâté, cucumber and radish salad and homemade blinis <i>Stark-Condé Monk Stone Chenin Blanc</i> R105 R365	R125
Classic Caesar salad <i>Stark-Condé Field Blend Estate White</i> R80 R280	R115
Smooth duck liver pâté, onion compote and Melba toast <i>Stark-Condé Monk Stone Chenin Blanc</i> R105 R365	R90
Roast beetroot, Dalewood yoghurt labneh, pumpkin seeds and beetroot crisps ✓ <i>Stark-Condé Field Blend Estate White</i> R80 R280	R90
Jonkershoek seasonal salad: artichoke, cherry tomatoes, cucumber, black olives, baba ganoush, pickled red onion and Rozendal botanical vinegar dressing <i>Stark-Condé Round Mountain Sauvignon Blanc</i> R80 R280	R110
Postcard antipasti: salami, home cured ham, pastrami, hummus, baba ganoush and black olive tapenade <i>Kara-Tara Pinot Noir</i> R69 R240	R195

Main

Lightly cured hake, steamed garden vegetables, Mediterranean potatoes and creamy white wine sauce <i>Stark-Condé Field Blend Estate White</i> R80 R280	R195
Gnocchi, mushrooms, cream and Parmesan ✓ <i>Kara-Tara Pinot Noir</i> R69 R240	R155
Slow cooked Calvinia lamb with creamy Lowerland polenta, roast cherry tomatoes and gremolata <i>Stark-Condé Stellenbosch Cabernet Sauvignon</i> R105 R365	R210
Pan fried Langside, free range beef fillet, black pepper corn sauce, potato gratin Dauphinois and glazed root vegetables <i>Stark-Condé "Three Pines" Cabernet Sauvignon</i> R185 R625	R320
Free range chicken Vindaloo with jasmin rice, raita and naan <i>Stark-Condé Round Mountain Sauvignon Blanc</i> R80 R280	R185
Teriyaki free range Langside beef burger: homemade sesame bun, pickles and hand-cut potato chips <i>Lingen Red Blend</i> R105 R365	R155
Beef mince bobotie, turmeric rice, tomato and onion salad and homemade chutney <i>Stark-Condé Stellenbosch Syrah</i> R95 R330	R165

Postcard Cafe at Stark-Condé Wines

Cheese & Sweets

Cheese plate: Dalewood Camembert, Klein River Gruberg, Cremalat Gorgonzola, green fig preserve and Melba toast ✓	R135
<i>Stark-Condé Monk Stone Chenin Blanc R105 R365</i>	
Gluten free Valrhona dark chocolate and almond cake with vanilla sauce	R85
Crème caramel	R75
Carrot cupcake with orange zest cream cheese frosting	R65
Baked cheesecake with whipped cream	R80
Red velvet cake with blueberry compote	R75
Sachertorte, Valrhona dark chocolate & apricot cake with almond liqueur crème anglaise	R85
Summer coupe – fresh berries, whipped cream, berry sorbet, shortbread biscuit	R85
Selection of homemade ice creams and sorbet	per scoop R38
<i>Vanilla pod ice cream, coffee ice cream, berry sorbet</i>	

Hot drinks

Espresso	R25 R28
Macchiato	R28 R32
Cortado	R32
Cappuccino	R35
Flat white	R35
Americano	R30
Red cappuccino	R35
Espresso latte	R40
Red latte	R40
Brazilian hazelnut latte	R45
Spiced chai latte	R45
Swiss Hot Chocolate	R45
White Hot Chocolate	R45
Tea, <i>English Breakfast, Earl Grey, Green, Rooibos, Fresh Mint</i>	R28
<i>Non-dairy alternative available on request add</i>	R8

Cold drinks

Still or Sparkling Water, 1 L	R35
Freshly squeezed orange juice	R45
<i>Subject to availability</i>	
Cloudy apple juice	R30
Fresh fruit cordials, still or sparkling	R30
<i>Passionfruit or lemon</i>	
Homemade lemon ice tea	R30
Iced coffee	R35
Coke, Coke Zero	R30
Appetizer, Grapetizer	R30
Fitch & Leedes:	
lemonade, soda water, dry lemon, tonic water, sugar-free tonic water	R30
Rock Shandy	R50
Koelenhof Sparkling	
Grape Juice 750 ml	R85

Postcard Cafe *at Stark-Condé Wines*

Kids Menu

Scrambled eggs and pork sausages	R35
Toasted ham and cheese sandwich with potato chips	R55
Crumbed chicken strips and potato chips	R60

Sweets

Carrot cupcake with orange zest cream cheese frosting	R65
Selection of homemade ice creams and sorbet	
<i>Vanilla pod ice cream, coffee ice cream, berry sorbet</i>	R38 per scoop

** Please see our main menu for other dessert options **

Postcard Cafe at Stark-Condé Wines

WINE LIST

All the Stark-Condé wines served at this restaurant are hand-crafted in our cellar.

Stark-Condé is an organically-farmed estate dedicated to producing premium wines.

White	150 ml glass bottle
Sauvignon Blanc “Round Mountain” 2023 <i>crisp & zesty, lightly barrel-fermented</i>	80 280
Field Blend Estate White 2023 <i>aromatic blend of Roussanne/Chenin/Viognier/Verdelho</i>	80 280
Field Blend Estate White 2019 <i>library collection</i>	530
Chenin Blanc “Monk Stone” 2023 <i>Purity of fruit & fine minerality. Limited release.</i>	105 365
Red Wines	
Cabernet Sauvignon 2022 <i>bold & plush, with a touch of Petit Verdot, Malbec, Cab Franc</i>	105 365
Cabernet Sauvignon 2020 <i>library collection</i>	685
Cabernet Sauvignon 2018 <i>library collection</i>	800
Cabernet Sauvignon “Three Pines” 2022 <i>full-bodied & elegant, with balanced acidity</i>	185 625
Cabernet Sauvignon “Three Pines” 2018 <i>library collection</i>	1250
Cabernet Sauvignon “Three Pines” 2014 <i>library collection</i>	1600
Cabernet Sauvignon “Oude Nektar” 2022 <i>powerful & pure, elegant yet tannin structure</i>	1050
Cabernet Sauvignon “Oude Nektar” 2018 <i>library collection</i>	1800
Cabernet Sauvignon “Oude Nektar” 2017 <i>library collection</i>	1950
Syrah 2022 <i>floral & rich, elegant old-world style with plum and pepper spices</i>	95 330
Syrah 2020 <i>library collection</i>	550
Syrah 2019 <i>library collection</i>	650
Syrah “Three Pines” 2022 <i>perfumed & textured, floral notes of violets with velvety tannins</i>	175 625
Syrah “Three Pines” 2019 <i>library collection</i>	1200
Syrah “Three Pines” 2011 <i>library collection</i>	1850
Other Varietals & Blends	
Pinot Noir “Kara-Tara” 2021 <i>bright fruit & perfumed, strawberry & black cherry notes</i>	69 240
Petite Sirah 2022 <i>fruity & intense, luscious plum and berry flavours with juicy tannins</i>	105 365
Petite Sirah 2019 <i>library collection</i>	650
Petite Sirah 2014 <i>library collection</i>	800
Lingen Red Blend 2022 <i>(Mourvedre/Syrah) complex & soft, wild fynbos notes</i>	105 365
Lingen Red Blend 2020 <i>(Cabernet/Shiraz/Petit Verdot) library collection</i>	650

The picturesque Stark-Condé TASTING ROOM is located on the “island.” Wine tastings start at R130 pp to taste 6 wines. Convenient order forms for the USA, UK, and EU are available at the tasting room.

Postcard Cafe at Stark-Condé Wines

Aperitif and Beer

Hope on Hopkins Gin and Tonic	R65 R85
Devil's Peak Lager	R50
Devil's Peak First Light Golden Ale	R50
Devil's Peak Hero non-alcoholic	R35

Champagne and MCC

Lievland Méthode Cap Classique 2020	R435
Thelema Blanc de Blanc Méthode Cap Classique 2018	R520
Pieter Ferreira Rosé Méthode Cap Classique 2017	R520
Champagne Pierre Péters Brut Cuvée de Réserve NV	R1625

Hot drinks

Espresso	R25 R28
Macchiato	R28 R32
Cortado	R32
Cappuccino	R35
Flat white	R35
Americano	R30
Red cappuccino	R35
Espresso latte	R40
Red latte	R40
Brazilian hazelnut latte	R45
Spiced chai latte	R45
Swiss Hot Chocolate	R45
White Hot Chocolate	R45
Tea, <i>English Breakfast, Earl Grey, Green, Rooibos, Fresh Mint</i>	R28
<i>Non-dairy alternative available on request add</i>	R8

Cold drinks

Still or Sparkling Water, 1 L	R35
Freshly squeezed orange juice	R45
<i>Subject to availability</i>	
Cloudy apple juice	R30
Fresh fruit cordials, still or sparkling	R30
<i>Passionfruit or lemon</i>	
Homemade lemon ice tea	R30
Iced coffee	R35
Coke, Coke Zero	R30
Appletizer, Grapetizer	R30
Fitch & Leedes:	
lemonade, soda water, dry lemon, tonic water, sugar-free tonic water	R30
Rock Shandy	R50
Koelenhof Sparkling	
Grape Juice 750 ml	R85