

# 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, Italian style fennel pork 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 R39  
*Stark-Condé Round Mountain Sauvignon Blanc R82 | R285*
- Smoked snoek & peppadew pâté, cucumber and radish salad and homemade blinis R125  
*Stark-Condé Monk Stone Chenin Blanc R105 | R370*
- Classic Caesar salad R115  
*Stark-Condé Field Blend Estate White R82 | R285*
- Smooth duck liver pâté, onion compote and Melba toast R90  
*Stark-Condé Monk Stone Chenin Blanc R105 | R370*
- Roast beetroot, Dalewood yoghurt labneh, pumpkin seeds and beetroot crisps ✓ R90  
*Stark-Condé Field Blend Estate White R82 | R285*
- Jonkershoek seasonal salad: artichoke, cherry tomatoes, cucumber, black olives, baba ganoush, pickled red onion and Rozendal botanical vinegar dressing R110  
*Stark-Condé Round Mountain Sauvignon Blanc R82 | R285*
- Postcard antipasti: salami, home cured ham, pastrami, hummus, baba ganoush and black olive tapenade R195  
*Kara-Tara Pinot Noir R70 | R245*

## Main

- Lightly cured hake, steamed garden vegetables, Mediterranean potatoes and creamy white wine sauce R195  
*Stark-Condé Field Blend Estate White R82 | R285*
- Gnocchi, mushrooms, cream and Parmesan ✓ R155  
*Kara-Tara Pinot Noir R70 | R245*
- Slow cooked Calvinia lamb with creamy Lowerland polenta, roast cherry tomatoes and gremolata R210  
*Stark-Condé Stellenbosch Cabernet Sauvignon R105 | R370*
- Pan fried Langside, free range beef fillet, black pepper corn sauce, potato gratin Dauphinois and glazed root vegetables R320  
*Stark-Condé "Three Pines" Cabernet Sauvignon R180 | R635*
- Free range chicken Vindaloo with jasmine rice, raita and naan R185  
*Stark-Condé Round Mountain Sauvignon Blanc R82 | R285*
- Teriyaki free range Langside beef burger: homemade sesame bun, pickles and hand-cut potato chips R155  
*Lingen Red Blend R105 | R370*
- Beef mince bobotie, turmeric rice, tomato and onion salad and homemade chutney R165  
*Stark-Condé Stellenbosch Syrah R96 | R335*

# Postcard Cafe at Stark-Condé Wines

## Cheese & Sweets

Cheese plate: Dalewood Camembert, Klein River Gruberg, Cremalat Gorgonzola, green fig preserve and Melba toast <b>V</b>	R135
<i>Stark-Condé Monk Stone Chenin Blanc R105   R370</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
<i>Fitch &amp; Leedes:</i>	
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
<b>Sauvignon Blanc “Round Mountain” 2023</b> <i>crisp &amp; zesty, lightly barrel-fermented</i>	82   285
<b>Field Blend Estate White 2023</b> <i>aromatic blend of Roussanne/Chenin/Viognier/Verdelho</i>	82   285
<b>Field Blend Estate White 2019</b> <i>library collection</i>	530
<b>Chenin Blanc “Monk Stone” 2023</b> <i>Purity of fruit &amp; fine minerality. Limited release.</i>	105   370
Red Wines	
<b>Cabernet Sauvignon 2022</b> <i>bold &amp; plush, with a touch of Petit Verdot, Malbec, Cab Franc</i>	105   370
<b>Cabernet Sauvignon 2020</b> <i>library collection</i>	685
<b>Cabernet Sauvignon 2018</b> <i>library collection</i>	800
<b>Cabernet Sauvignon “Three Pines” 2022</b> <i>full-bodied &amp; elegant, with balanced acidity</i>	180   635
<b>Cabernet Sauvignon “Three Pines” 2018</b> <i>library collection</i>	1300
<b>Cabernet Sauvignon “Three Pines” 2014</b> <i>library collection</i>	1700
<b>Cabernet Sauvignon “Oude Nektar” 2022</b> <i>powerful &amp; pure, elegant yet tannin structure</i>	1075
<b>Cabernet Sauvignon “Oude Nektar” 2018</b> <i>library collection</i>	1800
<b>Cabernet Sauvignon “Oude Nektar” 2017</b> <i>library collection</i>	1950
<b>Syrah 2022</b> <i>floral &amp; rich, elegant old-world style with plum and pepper spices</i>	96   335
<b>Syrah 2020</b> <i>library collection</i>	575
<b>Syrah 2019</b> <i>library collection</i>	650
<b>Syrah “Three Pines” 2022</b> <i>perfumed &amp; textured, floral notes of violets with velvety tannins</i>	180   635
<b>Syrah “Three Pines” 2019</b> <i>library collection</i>	1200
<b>Syrah “Three Pines” 2011</b> <i>library collection</i>	1950
Other Varietals & Blends	
<b>Pinot Noir “Kara-Tara” 2021</b> <i>bright fruit &amp; perfumed, strawberry &amp; black cherry notes</i>	70   245
<b>Petite Sirah 2022</b> <i>fruity &amp; intense, luscious plum and berry flavours with juicy tannins</i>	105   370
<b>Petite Sirah 2019</b> <i>library collection</i>	650
<b>Petite Sirah 2014</b> <i>library collection</i>	950
<b>Lingen Red Blend 2022</b> <i>(Mourvedre/Syrah) complex &amp; soft, wild fynbos notes</i>	105   370
<b>Lingen Red Blend 2020</b> <i>(Cabernet/Shiraz/Petit Verdot) library collection</i>	650

The picturesque Stark-Condé TASTING ROOM is located on the “island.” Wine tastings start at R140 pp to taste 5 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	R375
Thelema Brut Méthode Cap Classique 2018	R520
Pieter Ferreira Rosé Méthode Cap Classique 2017	R520
Champagne Pierre Péters Brut Cuvée de Réserve NV	R1625

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