

Postcard Cafe at Stark-Condé Wines

Starters

Classic Caesar salad	R115
<i>Stark-Condé Round Mountain Sauvignon Blanc R80 R285</i>	
Sweet melon with Dalewood feta, rocket and toasted pinenuts ✓	R110
<i>Stark-Condé Round Mountain Sauvignon Blanc R80 R285</i>	
Chilled gazpacho, calamari and basil & paprika oil	R110
<i>Stark-Condé Field Blend Estate White R90 R295</i>	
Smooth duck liver pâté, onion compote and Melba toast	R90
<i>Stark-Condé Field Blend Estate White R90 R295</i>	
Cape Malay beef curry samosas with peach chutney, tomato, red onion and coriander	R125
<i>Stark-Condé Stellenbosch Syrah R95 R345</i>	
Postcard Antipasti: salami, prosciutto, saucisson, marinated red peppers, artichoke, hummus, black olives, rocket and lavash	R275
<i>Kara-Tara Pinot Noir R75 R255</i>	

Main Course

Gnocchi, mushrooms, cream and Parmesan ✓	R170
<i>Kara-Tara Pinot Noir R75 R255</i>	
Turmeric roast cauliflower with a spicy baba ganoush, harissa chickpeas, parsley and mint ✓	R170
<i>Round Mountain Sauvignon Blanc R80 R285</i>	
Pan fried Cape linefish with Mediterranean baby potatoes, steamed vegetables and a creamy Chenin Blanc sauce	R275
<i>Stark-Condé Field Blend Estate White R90 R295</i>	
Sesame coated tuna loin on a ginger and soy slaw with miso baked aubergine and wasabi aioli	R295
<i>Kara-Tara Pinot Noir R75 R255</i>	
Pan fried fillet of beef, potato pavè, green beans and a black peppercorn sauce	R385
<i>Stark-Condé "Three Pines" Cabernet Sauvignon R185 R650</i>	
Cold, roast pork loin with Provençal herbs, tabouleh and a black olive dressing	R195
<i>Stark-Condé Stellenbosch Syrah R95 R345</i>	
<i>Stark-Condé "Three Pines" Syrah R185 R650</i>	


Please note: On Sundays we only serve a **SET LUNCH MENU** with family style starters, a choice of main course and a choice of dessert or cheese R395 for 2 Courses | R465 for 3 Courses | Booking essential

All our dining areas are non-smoking & non-vaping.

Instagram @postcardcafestellenbosch | www.stark-conde.co.za | 021 861 7703

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Cheese and Desserts

Classic crème caramel	R85
Lime and Dalewood yoghurt panna cotta with fresh berries and shortbread biscuit	R85
Coupe of fresh purple figs, wildflower honey mascarpone, Madagascan vanilla pod ice cream, berry sauce and almond tuile biscuit	R85
Selection of homemade ice creams and sorbet <i>per scoop</i>	R42
<i>Vanilla pod ice cream, coffee ice cream, chocolate ice cream, berry sorbet</i>	
Cheese plate: Dalewood Camembert, Dalewood Huguenot, Cremalat Gorgonzola, purple fig preserve and Melba toast 	R155

Cakes

Carrot cupcake with orange zest cream cheese frosting	R95
Baked cheesecake with whipped cream	R85
Red velvet cake with blueberry compote	R85
Gluten free Valrhona dark chocolate and almond cake with Madagascan vanilla pod sauce	R95

Hot drinks

Espresso	R28 R32
Macchiato	R30 R35
Cortado	R36
Cappuccino	R38
Flat white	R38
Americano	R32
Red cappuccino	R40
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, Peppermint</i>	R30
<i>Non-dairy alternative available on request add</i>	R8

Cold drinks

Still or Sparkling Water, 1 L	R35
Fresh juice	R50
<i>Please ask your waiter about the current juice</i>	
Cloudy apple juice	R30
Fresh fruit cordial, still or sparkling <i>lemon or passionfruit</i>	R30
Homemade lemon ice tea	R30
Iced coffee	R35
Coke, Coke Zero	R30
Appletizer, Grapetizer	R40
Fitch & Leedes:	
<i>lemonade, soda water, dry lemon, tonic water, sugar-free tonic water</i>	R30
Rock Shandy	R50
Koelenhof Sparkling	
Grape Juice 750 ml	R85

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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” 2024 <i>crisp & zesty, lightly barrel-fermented</i>	80 285
Field Blend Estate White 2024 <i>aromatic blend of Roussanne/Chenin/Viognier/Verdelho</i>	90 295
Field Blend Estate White 2020 <i>library collection</i>	530
Red Wines	
Cabernet Sauvignon 2023 <i>bold & plush, with a touch of Petit Verdot, Malbec, Cab Franc</i>	110 380
Cabernet Sauvignon 2020 <i>library collection</i>	700
Cabernet Sauvignon 2018 <i>library collection</i>	850
Cabernet Sauvignon “Three Pines” 2023 <i>full-bodied & elegant, with balanced acidity</i>	185 650
Cabernet Sauvignon “Three Pines” 2018 <i>library collection</i>	1300
Cabernet Sauvignon “Three Pines” 2014 <i>library collection</i>	1700
Cabernet Sauvignon “Oude Nektar” 2022 <i>powerful & pure, elegant yet tannin structure</i>	1100
Cabernet Sauvignon “Oude Nektar” 2018 <i>library collection</i>	1800
Cabernet Sauvignon “Oude Nektar” 2017 <i>library collection</i>	1950
Syrah 2023 <i>floral & rich, elegant old-world style with plum and pepper spices</i>	95 345
Syrah 2020 <i>library collection</i>	575
Syrah 2019 <i>library collection</i>	650
Syrah “Three Pines” 2022 <i>perfumed & textured, floral notes of violets with velvety tannins</i>	185 650
Syrah “Three Pines” 2019 <i>library collection</i>	1200
Syrah “Three Pines” 2011 <i>library collection</i>	1950
Other Varietals & Blends	
Pinot Noir “Kara-Tara” 2024 <i>bright fruit & perfumed, strawberry & black cherry notes</i>	75 255
Petite Sirah 2022 <i>fruity & intense, luscious plum and berry flavours with juicy tannins</i>	110 380
Petite Sirah 2019 <i>library collection</i>	650
Petite Sirah 2014 <i>library collection</i>	950
Lingen Red Blend 2022 (Mourvedre/Syrah) <i>complex & soft, wild fynbos notes</i>	110 380
Lingen Red Blend 2018 <i>library collection</i>	750

The picturesque Stark-Condé TASTING ROOM is located on the “island.” Wine tastings start at R155 pp to taste 3 wines. Convenient order forms for the USA, UK, and EU are available at the tasting room.

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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	R39

Champagne and MCC

MAN Family Wines Sparkling Chenin Blanc 2025	R295
Joostenberg Niu 2021	R495
Thelema Brut Méthode Cap Classique 2019	R520
Pieter Ferreira Rosé 2021 "Bird Song"	R520
Champagne Pierre Péters Brut Cuvée de Réserve NV	R1625

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