

Postcard Cafe at Stark-Condé Wines

Breakfast Menu

Croissant with homemade jam and butter ✓	R65
Home baked scone with homemade jam and cream	R65
Dalewood Jersey yoghurt, homemade granola with apple, fig & rooibos compote ✓	R75
Little Valley Breakfast: 1 Usana free range egg, herb and pork sausage, smoked belly rasher, tomato smoor and farm bread toast	R80
Toasted sourdough with smashed avocado, lemon and rocket ✓	R80
Add poached free-range egg	R20
Spiced carrot soup with coconut, croutons and chilli flakes	R85
Turkish eggs: 2 poached Usana free range eggs, garlic and lemon yoghurt, cumin, paprika, brown butter and fresh dill ✓	R90
Jonkershoek seasonal salad: Beetroot, fennel, citrus, Dalewood yoghurt labneh and pickled mustard seeds	R110
Brioche French toast, apple and berry compote and mascarpone ✓	R135
Valley Breakfast: 2 Usana free range eggs, herb and pork sausages, smoked belly rashers, tomato smoor, pan fried mushrooms and farm bread toast	R145
Toasted croissant with smoked Overberg trout, scrambled Usana free range eggs, herb crème fraîche	R175
Postcard Antipasti: Salami, prosciutto, saucisson, marinated red peppers, artichoke, hummus, black olives, rocket and lavash	R275

Please discuss any specific dietary requirements with your waiter.

We will do our best to accommodate you.

We regret, no smoking or vaping is allowed in any of our dining or wine tasting areas.

No pets allowed. We kindly request that phones be put on silent.

Dishes on our menus change frequently. Please contact us for an up-to-date menu.

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Starters

Spiced carrot soup with coconut, croutons and chilli flakes <i>Stark-Condé Round Mountain Sauvignon Blanc</i> R80 / R285	R85
Duck liver pâté, onion compote and Melba toast <i>Kara-Tara Pinot Noir</i> R75 / R255	R90
Jonkershoek seasonal salad: Beetroot, fennel, citrus, Dalewood yoghurt labneh and pickled mustard seeds ✓ <i>Stark-Condé Field Blend Estate White</i> R90 / R295	R110
Classic Caesar salad <i>Stark-Condé Round Mountain Sauvignon Blanc</i> R80 / R285	R115
Cape Malay beef curry samosas with peach chutney, tomato, red onion and coriander <i>Stark-Condé Petite Sirah</i> R110 / R380	R125
Postcard Antipasti: Salami, prosciutto, saucisson, marinated red peppers, artichoke, hummus, black olives, rocket and lavash <i>Stark-Condé Cabernet Sauvignon</i> R110 / R380	R275

Main Course

PLAT DU JOUR: Crumbed pork schnitzel with black olives, tomato sauce and mashed potatoes Available Monday to Friday 14 - 18 September 2026	R150
Orecchiette pasta with broccoli pesto, sugar snap peas and Parmesan ✓ <i>Kara-Tara Pinot Noir</i> R75 / R255	R190
Harissa roasted aubergine with hummus, pine nuts and crispy red onion ✓ <i>Stark-Condé Round Mountain Sauvignon Blanc</i> R80 / R285	R185
Teriyaki free range beef burger: Homemade sesame bun, pickles, tempura onion ring and hand-cut potato chips <i>Lingen Red Blend</i> R110 / R380	R175
Beef mince bobotie, turmeric rice, tomato and onion salad and homemade chutney <i>Stark-Condé Syrah</i> R95 / R345	R185
Chicken and mushroom Fricassee with steamed vegetables, braised leek and parsley <i>Stark Condé Syrah</i> R95 / R345	R210
Pan fried Cape linefish with Mediterranean baby potatoes, steamed vegetables and a creamy white wine sauce <i>Stark-Condé Field Blend Estate White</i> R90 / R295	R275
Pan fried springbok loin with parsnip purée, parsnip crisps, baby carrots and a red wine sauce <i>Stark-Condé "Three Pines" Cabernet Sauvignon</i> R185 / R650	R365

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Cheese Plate

Dalewood Camembert, Dalewood Huguenot, Cremalat Gorgonzola,
fig preserve and Melba toast  R155

Desserts & Cakes

Classic crème caramel	R85
Traditional tiramisu	R85
Warm malva pudding with homemade vanilla ice cream	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>	
Red velvet cake with blueberry compote	R85
Apple and honey cake with vanilla pod ice cream	R85
Gluten free Valrhona dark chocolate and almond cake with coffee ice cream	R95
Carrot cupcake with orange zest cream cheese frosting and whipped cream	R95
Baked cheesecake with whipped cream	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: English Breakfast, Earl Grey, Green, Rooibos, Peppermint	R30
Non-dairy alternative available on request add	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: lemonade, soda water, dry lemon, tonic water, sugar-free tonic water	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 *crisp & zesty, lightly barrel-fermented* 80 | 285

Field Blend Estate White 2025 *aromatic blend of Roussanne/Chenin/Viognier/Verdelho* 90 | 295

Field Blend Estate White 2020 *library collection* 530

Red Wines

Cabernet Sauvignon 2023 *bold & plush, with a touch of Petit Verdot, Malbec, Cab Franc* 110 | 380

Cabernet Sauvignon 2020 *library collection* 700

Cabernet Sauvignon 2018 *library collection* 850

Cabernet Sauvignon “Three Pines” 2023 *full-bodied & elegant, with balanced acidity* 185 | 650

Cabernet Sauvignon “Three Pines” 2018 *library collection* 1300

Cabernet Sauvignon “Three Pines” 2014 *library collection* 1700

Cabernet Sauvignon “Oude Nektar” 2022 *powerful & pure, elegant yet tannin structure* 1100

Cabernet Sauvignon “Oude Nektar” 2018 *library collection* 1800

Cabernet Sauvignon “Oude Nektar” 2017 *library collection* 1950

Syrah 2023 *floral & rich, elegant old-world style with plum and pepper spices* 95 | 345

Syrah 2020 *library collection* 575

Syrah 2019 *library collection* 650

Syrah “Three Pines” 2023 *perfumed & textured, floral notes of violets with velvety tannins* 185 | 650

Syrah “Three Pines” 2019 *library collection* 1200

Syrah “Three Pines” 2011 *library collection* 1950

Other Varietals & Blends

Pinot Noir “Kara-Tara” 2024 *bright fruit & perfumed, strawberry & black cherry notes* 75 | 255

Pinot Noir “Kara-Tara” Reserve 2023 *library collection* 595

Petite Sirah 2022 *fruity & intense, luscious plum and berry flavours with juicy tannins* 110 | 380

Petite Sirah 2019 *library collection* 650

Petite Sirah 2014 *library collection* 950

Lingen Red Blend 2022 (Mourvedre/Syrah) *complex & soft, wild fynbos notes* 110 | 380

Lingen Red Blend 2018 *library collection* 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

Hot drinks

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Iced coffee	R35
Coke, Coke Zero	R30
Appetizer, Grapetizer	R40
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

Children 12 years and under

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	R95
Selection of homemade ice creams and sorbet	
<i>Vanilla pod ice cream, coffee ice cream, berry sorbet</i>	R42 per scoop

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