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
Vegetable minestrone soup with carrot top pistou	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.

Postcard Cafe *at Stark-Condé Wines*

Starters

Vegetable minestrone soup with carrot top pistou R85
Stark-Condé Round Mountain Sauvignon Blanc R80 | R285

Duck liver pâté, onion compote and Melba toast R90
Kara-Tara Pinot Noir R75 | R255

Jonkershoek seasonal salad: Beetroot, fennel, citrus, Dalewood yoghurt labneh and pickled mustard seeds R110
Stark-Condé Field Blend Estate White R90 | R295

Smoked snoek samosa with cucumber, crème fraîche, coriander and mint R125
Stark-Condé Round Mountain Sauvignon Blanc R80 | R285

Crispy fried pork belly with baby gem lettuce leaves, roasted peanuts, sesame and a nanban dressing R140
Stark-Condé Petite Sirah R110 | R380

Postcard Antipasti: Salami, prosciutto, saucisson, marinated red peppers, artichoke, hummus, black olives, rocket and lavash R275
Stark-Condé Cabernet Sauvignon R110 | R380

Main Course

PLAT DU JOUR: Pork and fennel sausage with mashed potato and apple sauce
Available Monday to Friday | 26 October – 30 October 2026 R150

Teriyaki free range beef burger: Homemade sesame bun, pickles, tempura onion ring and hand-cut potato chips R175
Lingen Red Blend R110 | R380

Harissa roasted aubergine with hummus, pine nuts and crispy red onion R185
Stark-Condé Round Mountain Sauvignon Blanc R80 | R285

Beef mince bobotie, turmeric rice, tomato and onion salad and homemade chutney R185
Stark-Condé Syrah R95 | R345

Orecchiette pasta with broccoli pesto, sugar snap peas and Parmesan R190
Kara-Tara Pinot Noir R75 | R255

Chicken and mushroom Fricassee with steamed vegetables, braised leek and parsley R210
Stark Condé Syrah R95 | R345

Pan fried Cape linefish with Mediterranean baby potatoes, steamed vegetables and a creamy white wine sauce R275
Stark-Condé Field Blend Estate White R90 | R295

Pan fried springbok loin with parsnip purée, parsnip crisps, baby carrots and a red wine sauce R365
Stark-Condé "Three Pines" Cabernet Sauvignon R185 | R650

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

Postcard Cafe *at Stark-Condé Wines*

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	*per scoop*	R42
Vanilla pod ice cream, coffee ice cream, chocolate ice cream, berry sorbet		
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
Please ask your waiter about the current juice	
Cloudy apple juice	R30
Fresh fruit cordial, still or sparkling *lemon or passionfruit*	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

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

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" 2025 *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" 2025 *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.

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

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	R39

Champagne and MCC

Lievland Méthode Cap Classique	R375
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

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
Please ask your waiter for the current juice	
Cloudy apple juice	R30
Fresh fruit cordial, still or sparkling *lemon or passionfruit*	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

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

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	
Vanilla pod ice cream, coffee ice cream, berry sorbet	R42 *per scoop*

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

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