

# ME NU

Diep in die Berg Restaurant is all about the food, the vibe and service excellence, bringing you food from around the world made the way South Africans like it. We offer an upmarket value-for-money dining experience and are passionate about what we do. The menu is extensive and interesting and with so many dishes to choose from it can be overwhelming, so let our hosts assist you to decide.

All our food and sauces are freshly made and prepared using carefully selected ingredients so preparation time will be longer, so sit back, relax and enjoy the vibe!



## BREAKFASTS

We serve breakfast daily from 7am on weekdays and 8am on weekends and public holidays until 11h30. We have a wide selection of breakfasts to choose from plus some breakfast platters pre-selected for your enjoyment.

## NIBBLES, TAPAS, STARTERS

Our starters are also our mains on our nibbles, tapas and starter menu. Enjoy your own selection of these or choose one of our pre-selected platters which have been pre-paired for you as an option with one of our estate wines, craft gins or craft beer options.

## SIGNATURE DISHES, MEAT OPTIONS AND BURGERS

We offer specially selected signature dishes which you will only find at Diep in die Berg and all our red meat cuts are grass fed and matured to provide a premium quality product.

Our burgers are freshly made with 100% pure beef patties and fresh ingredients.

## DESSERTS

Our desserts are exceptional and can be enjoyed individually or as a platter of delicate taste sensations.

## WINES AND COCKTAILS

We offer a large variety of South African wines, including exclusive private estate options, various premium gins, cocktails and many craft and imported beer on tap options.

*Join us for a legendary experience.*

# COFFEE

Filter Coffee <b>REGULAR</b>	18
Filter Coffee Regular <b>REFILL</b>	14
Filter Coffee <b>MEGA</b>	22
Filter Coffee Mega <b>REFILL</b>	18
<b>CAPPUCCINO</b> Regular	22
<b>CAPPUCCINO</b> Mega	26
Café <b>AMERICANO</b>	18
Espresso <b>SINGLE</b>	18
Espresso <b>DOUBLE</b>	22
<b>MACCHIATO</b>	20
<b>RED</b> Cappuccino	26
Red <b>LATTE</b>	28
<b>FLAVOURED CAPPUCCINO</b>	30
Hazelnut / Vanilla / Caramel	

Add Cream  
R2.50

## HOT CHOCOLATE LATTES

Traditional <b>LATTE</b>	30
Brazilian <b>HAZELNUT</b>	30
Vanilla <b>CHAI</b>	30
Swiss <b>CHOCOLATE</b>	30
<b>WHITE</b> Hot Chocolate	30
Toffee <b>CARAMEL</b>	30
<b>HOT CHOCOLATE</b>	30
<b>MILO</b>	30

# COLD

**SOFT DRINKS** 330ml 21  
Coke / Fanta / Tab / Other

**JUICES** 24  
Orange / Mango / Cocktail / Guava / Apple / Strawberry / Cranberry

**MILKSHAKES** 26  
Banana / Bubblegum / Chocolate / Lime / Strawberry / Vanilla

**FRUIT SMOOTHIES** 20  
Mixed Berry / Pina Colada / Passion Fruit / Mango / Strawberry

**FROZEN FREEZO** 35  
Coffee Freezo / Toffee Caramel / Chocolate / Hazelnut / White Chocolate

# SMOOTHIES

**STRAWBERRY LEMONADE** 40  
Frozen Strawberries blended with our home made lemon cordial, and double thick Bulgarian yoghurt

**NUTTY COFFEE SNOB** 30  
Peanut butter and vanilla flavoured Bulgarian yoghurt blended with a double espresso shot and cocoa

**SPICY FRUIT** 35  
Fruit cocktail blend with a pineapple and chilli cordial and passion fruit iced yoghurt

# TEA

**TWG TEA SELECTION** 30  
Moroccan Mint / English Breakfast / Singapore Breakfast / Apple / Silver Moon / French Earl Grey / Chamomile

**CEYLON** Tea 15  
**ROOIBOS** Tea 15

## DRINKS

# BREKKIE BITE PLATTERS

## VEGETARIAN PLATTER

Potato Rosti topped with mushroom and leek duxelle  
 Basil Pesto flash fried Cocktail Tomato Skewer  
 Chickpea Frikkadelle with homemade fruit chutney  
 Crispy Halloumi with Tomato Bredie  
 Baby Spinach and Feta with crispy onion tartlet

90

## SAVOURY PLATTER

Mini Croissant with Oak Smoked Salmon and Dill Cream Cheese  
 Our secret recipe Boerie with Sesheba  
 Vol au Vent filled with Creamy Scrambled Eggs with Biltong and gratinated with Aged Cheddar Cheese  
 Crispy bacon and Cheese Pop  
 Twisted Bacon basted with Sweet Ginger and Chili

100

# JARLICIOUS

## HEALTHY "NUT" CASE

Tropical Fruit Salad, a selection of six Tropical Fruits in a Vanilla infused Orange Juice topped with toasted Nuts (add Yoghurt for R10)

45

## ORANGE CHOCOLATIER

Layers of double thick plain Bulgarian yoghurt, Cocoa Nibs and orange Marmalade

50

## BERRYCRAZEEE

Double thick Bulgarian Strawberry yoghurt, with layers of Rooibos and Blueberry compote topped with our In House toasted granola

60

## APPLE CRUMBLE HOT OATS

Rolled Oats prepared in a buttered Apple sauce, with cinnamon poached Apple and finished with baby Toffee Apple and toasted Almonds

45

## PUMPKIN PIE (SERVED HOT OR COLD)

Oats prepared with a slow roasted Pumpkin Puree with a hint of Cinnamon, finished off with crunchy Chia and toasted Peanuts

45

## ENERGY KICK (SERVED COLD)

Lightly toasted rolled Oats in Vanilla bean infused milk over night with layers of Peanut Butter and Banana

55

ALL  
 BREAKFASTS  
 SERVED UNTIL  
 11:30

# BAKERS

## CHOCOLATE CROISSANT

with White and Dark  
 Chocolate topping

35

## MUFFIN OF THE DAY

Savoury or Sweet GIANT  
 Muffin with Butters and  
 Homemade Preserves

30

## BANANA & PECAN LOAF

with Homemade Jam, grated  
 Aged Cheddar Cheese and  
 Whipped Butter

40

GOOD OLD  
 FASHIONED  
 GLASS JAR  
 FILLED WITH  
 YUMMY"NESS"

# OLD TIME CLAS SICS

**EGGS BENEDICT** 65  
Eggs poached to your choice, on an English Muffin, with Oak Smoked Hickory Ham and Hollandaise Sauce

**EGGS FLORENTINE** 60  
Eggs poached to your choice, on an English Muffin, with Sautéed Baby Spinach and Hollandaise Sauce

**EGGS ROYALE** 65  
Eggs poached to your choice, on an English Muffin, with Dill Smoked Salmon and Hollandaise Sauce

**ENGLISH BREAKFAST** 60  
Grilled Back Bacon, Fried Eggs, Pork Banger, Plum Tomato, Sautéed Black and White Mushrooms and toast

**PETIT DEJEUNER** 35  
Butter Croissant with Honey and trio of homemade Preserves, Jams and Marmalade

**PITSTOP BREAKFAST** 40  
Grilled Back Bacon, Tomato, Toast and a choice between Cheezy Scrambled Eggs or Two Fried Eggs

# SPECIALITIES

**SUNDRIED TOMATO AND ARUGULA FRITTATA** 70  
on a Mushroom and Leek duxelle, Bacon Jam, Parmesan crisp and toasted Sweet Potato Sourdough

**FISHING FRENCHIE:** 90  
Oak smoked Salmon and Dill Cream Cheese Croissant, with Avocado and a Lemon Marmalade

**EGG IN A HOLE BAGUETTE** 70  
Eggs baked in an Artisan baguette filled with Creamed Spinach and Feta and our Signature homemade braised Tomato and fresh Basil

**THE RISING SAFFER** 85  
Boerie and Sesheba, Biltong and Aged Cheddar scrambled Eggs, creamy Mushroom and Thyme Potjie, Baked Beans, and "last night's Braaibroodjie"

**BABALAAS** 90  
Fried Eggs, Pork Banger, Grilled Back Bacon, Potato Rosti and Aged Cheddar stack, Peppered Plum Tomato, Buttered Black Mushroom and toasted Farm Loaf

**DEATH BY CHOCOLATE FRENCH TOAST** 70  
Artisan Ciabatta prepared in a Sweetened Egg Batter, topped with White and Dark Chocolate Ganache, Chocolate shavings, topped with Banana and Caramelised Pecan Nuts

**VEGGIE PATCH** 50  
Toasted Sweet Potato Sourdough, sautéed Baby Spinach, Sundried Tomatoes with Onion, Chickpea Frikkadelle and Crispy Halloumi with a Tomato Bredie

**TWISTED CROQUE** 75  
Artisan Ciabatta prepared in a Seasoned Egg Batter, Maple Glazed crispy Bacon, Boerenkaas and triple Mushroom Paste

**HOUSE OMELETTE** 40  
Cheese and Tomato Omelette with Grilled Bacon and Toast

**EXTRA FILLINGS:**  
Ham 5  
Onion Rings 5  
Harissa (Chili) 5  
Feta 5  
Mushrooms 5

**BREAD  
CHOICE**  
100% RYE  
SEED LOAF  
SOURDOUGH  
WHITE  
BROWN

OMELETTES

# BEEF

## 200G PATTY

### BEEF BURGER

Plain Beef Burger with Braised Tomato Relish and Pickled Cucumber, Lettuce and Tomato

### BOERE BREAKFAST BURGER

A Beef Burger with grilled Back Bacon, Fried Egg and Avocado and a Smoked Paprika and Three Cheese Sauce.

### BILTONG BURGER

Beef Burger with Grilled Back Bacon, Grilled Black Mushroom, Sliced Aged Cheddar Cheese, Lettuce, Pickled Cucumber and Tomato topped with a Creamy Biltong and Chutney Sauce

## LAMB KOFTA BURGER

Lamb Burger with Tomato and Cucumber Salsa, Shredded Slaw and Beet Hummus. Lettuce, Pickled Cucumber and Tomato

## CHICKEN POPPER ROCKER

Crumbed Chicken Breast, Aged Cheddar Cheese, Sweet Chilli Marinated Pepperdew, Lettuce, Pickled Cucumber, Tomato and a Hot Jalapeño Sauce

## VEGGIE FALAFEL PATTY

Vegetable Patty with Beet Hummus, Shredded Slaw, Grilled Black Mushrooms, Lettuce, Pickled Cucumber and Tomato

### EXTRA TOPPINGS / FILLINGS

Grilled Back Bacon	15
Fried Egg	8
Avocado (Seasonal)	15
Sliced Aged Cheddar Cheese	10



85

110

120

120

85

85

# ALL OUR BUR GERS

are served on  
a Sesame Bun  
with Chips or a  
Signature Salad

## BURGERS

## MEDITERRANEAN

### MEAT & FISH

- Lamb Meatballs with a slow Roasted Beet Hummus 59
- Grilled Calamari served in a Lemon Butter Sauce 60
- Lamb Kofta Samoosa and minted Tzatziki 55
- Beef Kofta on a stick with Mrs Balls sticky Basting 55
- Crispy fried Calamari Tentacles with Tartar Sauce 55

### VEGETARIAN

- Halloumi and Black Olive Jam topped with Crispy Onion 45
- Dukkah Spiced Feta Balls – Hot or Not 35
- Pesto Olives 30
- Grilled Pita brushed with seasoned Olive Oil 25

## SOUTH AFRICAN

### MEAT

- Creamy Peri-Peri Chicken Livers with a Mini Loaf 55
- Pork Riblets in Mrs Balls sticky basting 50
- Biltong, Brie and Avo Springroll with Carrot Chutney 45
- Ostrich and Apricot Kebab with a Rooibos Apricot Basting 55
- Seared Rump Tagliata with Parmesan and Rocket 70
- Homemade Biltong and Cheese served with Spicy dip 75
- Mini Pork Cheese Griller bites wrapped in Bacon 45
- Creamy Roasted Garlic Snail pot and Mielie Bread 60
- Bunny Chow with Durban-style Chicken Curry 45
- Frikkadelle with Homemade Fruit Chutney 45
- Boerie skewer with Sesheba and a Pap Disc 45

### VEGETARIAN

- Lentils braised in Curried Tomato served in Bunny Chow 35
- Pumpkin Fritters glazed with a Sweet Caramel Sauce 35

SAUCES / DIPS	Roasted <b>BETROOT</b> Hummus	15
	Roast <b>BRINJAL</b> Dip	20
	<b>TZATZIKI</b>	15
	<b>OLIVE</b> Tapenade	20
	Homemade <b>HARISSA</b>	20
	Roasted <b>TOMATO &amp; OREGANO</b>	15
	<b>MUSTARD SEED</b> Mayo	10
	<b>CHILLI</b> Mayo	10
	Homemade <b>MAYO</b>	10

## FAR EAST

### FISH & POULTRY

- Smoked Salmon and Avo Sushi Salad finished with Spring Onion and Japanese Mayo 65
- Smoked Salmon and Avo Maki Roll with Crispy Calamari Tentacles and Japanese Mayo 60
- Zesty Asian Tuna Carpaccio spiced with Ginger, Coriander, Lime and Spring Onion 70
- Sweet and Sour Sticky Winglets and Gorgonzola dip 55
- Tempura Prawn with Gingered Sweet Pea Purée 65

### VEGETARIAN

- Rice Wrap filled with Crunchy stir-fry salad and dressed with a sweet pineapple drizzle 35
- Grilled Tofu Pops with a Toasted Peanut & Parsley Salsa 25

## ATLANTIS

### MEAT & FISH

- Beer Battered Hake bites with Tartar Sauce 45
- German Beer Sausage and Spicy Mustard dip 55
- Bacon Wrapped Jalapeño and Feta Poppers 40
- Mini Tikka Chicken Taco with Guacamole 50
- Chicken and Cashew Nut Korma wrapped in Phyllo 50
- Grilled Salmon Square and Lemon Marmalade 70

### VEGETARIAN

- Caprese Springroll filled with Buffalo Mozzarella, Sundried Tomato and Basil Pesto with Roasted Napolitano Sauce 45
- Melanzane Brinjal: Grilled Brinjal marinated in a slow Roasted Plum Tomato and Oregano Sauce topped with a Basil Pesto marinated Mini Buffalo Mozzarella Ball 35
- Falafel: Homemade Chickpea bites with a Slow Roasted Beet Hummus 35

## NIBBLES, TAPAS, STARTERS

# TASTING PLATTERS FOR ONE

## THE SAFFER

Mini Boerie with Pan-Fried Pap Discs and Sesheba, Frikkadelle with a Homemade Fruit Chutney, Mini Bunny Chow Loaf filled with a Durban Style Chicken Curry

**Pair With: (Craft Beer @ R75)**

## EAST INDIA COMPANY PLATTER

Lemon Butter Calamari, Dukkah Spiced Feta Balls, Rice Wrap filled with Crunchy stir-fry, Chicken and Cashew Nut Korma Wrapped in Phyllo

**Pair With: (Gin @ R120 or White Wine @ R100)**

## FREEK PLATTER

Crispy fried Calamari Tentacles with Tartar sauce, Crispy Halloumi, Creamy Roasted Garlic Snail Pot and Mielie Bread, Grilled Salmon Square and Lemon Marmalade

**Pair With: (Gin @ R120 or White Wine @ R100)**

## MEDITERRANEAN BOER PLATTER

Mini Pork Cheese Griller bites wrapped in Bacon, Homemade Biltong and Cheese served with Spicy dip, Seared Rump Tagliata with Parmesan and Rocket, Grilled Pita

**Pair With: (Red wine, preferably Pinotage or Merlot @ R100 or Craft Beer @ R75)**

## HOUSEWIFE PLATTER

Pesto Olives, Ostrich and Apricot Kebab, Lamb Kofta Samosa and minted Tzatziki, Roasted Beetroot Hummus, Grilled Pita

**Pair With: (Red wine, preferably Pinotage or Merlot @ R100)**

## OBSESSED WITH BILTONG

Homemade Biltong Platter with Biltong, Brie and Avo Springroll with a Smoked Paprika and three Cheese Sauce

**Pair With: (Red wine, preferably Pinotage or Merlot @ R100 or Craft Beer @ R75)**

## GRASS EATER

Falafel and Beet Hummus, Melanzane Brinjal, Halloumi and Olive Jam, Grilled Tofu Pops with a Toasted Peanut and Parsley Salsa

**Pair With: (Gin Match @ R120 or White Wine @ R100)**

120

145

150

180

150

140

125

**OUR PORTIONS CAN BE SERVED AS A STARTER FOR 1 OR 2 PERSONS**

Our unique selected menu options represent the best of 'East meets West' snacking dining experience made the way most South Africans like it! Choose what you like or pick one of our hand selected boards that has been paired for your benefit with our exclusive wine menu, gin cocktails or craft beer options.

# SALADS

All our salads are served with flavoured olive oil and balsamic vinegar. The Base salad consists of Crisp Lettuce, Cucumber Ribbons, Shaved Red Onion and Basil Pesto Marinated Cherry Tomatoes

## CHICKEN & ROCKET

75

Salad Base, Cajun Grilled Chicken Strips, Rocket, Sundried Tomatoes, Caramelised Olives, Toasted Pine nuts and Parmesan Shavings with Ciabatta Croutons and our "BEST EVER" Vinaigrette

## SMOKED SALMON AND AVOCADO

100

Salad Base, Oak Smoked Salmon, Avocado Fan, Cranberries and Toasted Sunflower Seeds with a Dill Dressing

## THE STEAMED GREEN

75

Salad Base, Steamed Broccoli Stems, Mango Tout, Green Beans, Avocado, Pistachios and Toasted Pumpkin Seeds with a Basil Aioli

## ASIAN BEEF

85

Shredded White and Red Cabbage, Sesame Cucumber Spaghetti, Grated Carrot, Poached Garden Peas, Toasted Red skin Peanuts, Green Onion, Ginger and Cilantro Asian Dressing and Deep-fried Rice Noodles

## SANTORINI

65

Salad Base, Grilled Halloumi, Calamata Olives and Minted Tzatziki Dressing

## BILTONG SALAD

75

Sliced Biltong, Baby Spinach, Feta, Butternut and Pine Nuts tossed in a Balsamic and Mustard Dressing

## PLATTERS & SALADS

GRASS-FED, AGED & PROUDLY SOUTH AFRICAN

# RED MEAT

T-BONE 500g	180
FILLET 250g	160
RUMP 200g	120
RUMP 300g	150
SIRLOIN 200g	120
SIRLOIN 300g	150
RIB EYE 300g	165
LAMB cutlets 3 x 150gm	165

RED MEATS ARE SERVED WITH 3 SIDES:  
 >> ONE FROM EACH BLOCK

**1** ONION RINGS

**2** VEG OF THE DAY /  
 SIGNATURE SALAD

## OPTIONAL EXTRA SIDES **3**

- Cajun Potato Wedges 20
- Seasoned Chips and Home Made Mayo Jar 20
- Pumpkin fritters with Sweet Caramel Sauce 20
- Roasted Garlic Mashed Potatoes 20
- Sweet Potato Fries and Paprika Mayo 20
- Champion Braaibroodjie\* with Gouda, Tomato and Onion and Homemade Fruit Chutney 35
- Beer Battered Onion Rings 15
- Steamed Basmati Rice 15
- Signature Salad: Crisp Lettuce, Cucumber Ribbons, Shaved Red Onions, Danish Feta and Basil Pesto Marinated Cherry Tomatoes with "BEST EVER" dressing 20
- Veg of the Day 20

All sides interchangeable - except \* - R10 Surcharge

# SIGNATURE DISHES

## FILLET ESCARGOT 155

250g Flame Grilled Beef Fillet, Flash Fried Garlic Snails, Potato Rosti, Roast Cherry Vine Tomatoes, Gravy

## BILTONG RUBBED RIB EYE 180

350g Aged Rib Eye Steak, Garlic Mash, Glazed Baby Carrots, Creamy Biltong Sauce

## DEBONED OXTAIL GNOCCHI 150

Oxtail Confit, Gnocchi, Mascarpone Jus, Parmesan

# POULTRY PORK FISH

SOME WELL KNOWN FAVOURITES MADE THE WAY THE LOCALS ENJOY!

## BACON WRAPPED CHICKEN SUPREME 95

Bacon Wrapped, Spinach, Feta and Sundried Tomato filled Chicken Breast, Sautéed Parsley Potatoes, Carrot and Zucchini Ribbons, Chicken Jus

## GRILLED CHICKEN FLATTY 120

Baby Chicken Flatty with a Harissa or Chimichurri Basting, Sweet Potato Champ and Tobacco Onions

## MRS BALLS STICKY PORK RIB RACK 120

400g Marinated Pork Ribs with Potato Wedges and Beer Battered Onion Rings

## CRUMBED PORK CHOPS 135

Breaded Pork Loin Chops, Whole Grain Mustard Potato Purée, Warm Pickled Apple, Sweet Peas, Crackling, Beetroot Crisps, Port Jus

## CHICKEN SCHNITZEL 100

Crumbed Chicken Breast, Broccoli Gratin, Rustic Chips, Triple Cheese Sauce

## MAPLE GLAZED NORWEGIAN SALMON 195

Grilled Salmon, Wasabi Flavoured Mash, Asparagus, Lime

## BEER BATTERED FISH & CHIPS 90

Battered Hake, Mushy Peas, Chips and Tartar Sauce

## PORK NECK CURRY 100

Cape Malay infused Pork Neck Curry, with Basmati Rice and Poppadom with Tsatsiki

## SAUCES:

Double Pepper	20
Béarnaise	20
Three Cheese (Cheddar, Gouda and Emmental)	20
Traditional Sesheba	15

**MAINS**



# SWEET TOOTH

**"I'm not a vegetarian! I'm a dessertarian!"**

Bill Watterson

<b>MELKERT &amp; CAPE GOOSEBERRY</b> Melkert log, Coconut Biscuit crumble, Gooseberries three ways and a Cinnamon Tuile	60
<b>AFRICAN POT PLANT/"OOPS" I SPILT THE POT</b> Chocolate Soil, Amarula Crème Pâtisserie, Amarula Mousse, Toasted Sunflower Seeds, Hazelnut brittle and Coffee syrup	60
<b>MINTED MILO</b> Milo Sandwich, mint syrup with Milo and mint Ice Cream	50
<b>OUMA SE MALVA</b> Malva Pudding, Amarula Custard, Brandy Snap and Vanilla Bean Ice Cream	50
<b>CRISP &amp; CRUNCH</b> Caramel Fridge Cheese cake with a Peppermint Crisp Ganache, salted Chocolate Pretzels and crushed Chocolate Coated Honeycomb	55
<b>GOF(GOOD "OL" FAVOURITE)</b> Vanilla Bean Ice Cream, Chocolate Chip Ice Cream with chocolate sauce and Flambéed Banana	40

## DESSERT PLATTERS

<b>BEST PLATTER (TO SHARE)</b> Enjoy a mini dessert selection of the above: Mini Milk Tart log and Gooseberry Jam, Amarula Mousse on a Chocolate Sponge topped with toasted Sunflower Seeds, Milo and Mint Ice Cream "Mini Scoop", Crisp and Crunch, Vanilla Bean Crème Brûlée -tjie	80
<b>CRÈME BRÛLÉE PLATTER</b> <ul style="list-style-type: none"><li>• Salted Chocolate</li><li>• Vanilla Bean</li><li>• Strawberries and Cream</li></ul>	60