

Café del Sol

VAL DE VIE ESTATE

Breakfast

SERVED UNTIL 11:30AM

HEALTH

SEASONAL GRANOLA BOWL R 115

Natural Yoghurt | Seasonal Fruit | Honey drizzle

OVERNIGHT OATS R 99

Chia seeds | Peanut Butter | Banana Caramel

*Add Vanilla Whey - R 30

*Add Salted Caramel Whey - R 30

SMASHED AVO ON TOAST R 65

Sourdough Toast | smashed Avo | Free range Poached Egg | dusted with Dukkha spice

ONE SLICE
R 65
TWO SLICES
R 110

CLASSICS

BREAKFAST CORNETTO R 85

Motherdough Cornetto (Sourdough "Croissant") | Ham | Melted Cheese

*Add free range Egg - R 15

CLASSIC R 95

One slice of toasted Sourdough | Two free range Eggs | Two slices of Bacon | Roasted Cherry Tomatoes

GRAND CLASSIC R 150

Two free range Eggs | Three slices of Bacon | Roasted Cherry Tomatoes | Mushrooms | Boerewors | a slice of Sourdough toast

EGGS BENEDICTS R 150

Toasted English Muffin | Avocado | Two free range Poached Eggs | Bacon | Hollandaise sauce

MUSHROOMS ON TOAST R 65

Sautèed Mushrooms in a Parmesan Thyme Cream | Truffle Oil

*Add free range Poached Egg - R15

OMELETTE R 69

Free-range Three Egg Omelette with Sourdough toast

Additional Toppings

*Tomato | Cheese R 15

*Ham | Feta | Baby Spinach | Mushrooms R 30

*Bacon | Avocado | Chorizo R40

*Smoked Trout R 95

TOASTIES

Served on your choice of Sourdough **OR** Tramezzino
Add Chips - R 40

CAPRESE R 90

Tomato | Mozzarella | Basil Pesto

FAB R 105

Bacon | Avo | Feta

CHICKEN MAYO R 95

Free range Chicken Mayo | Cheddar & Mozzarella mix

HAM, CHEESE & TOMATO R 90

BACON, EGG & CHEESE R 95

SWEET

ENGLISH SCONE R 65

Freshly Whipped Cream | Strawberry Jam

*Add Cheese - R15

FLAPJACKS R 99

Bacon | Banana | Maple Syrup

KIDDIES

SEASONAL FRUIT & YOGHURT R 80

SCRAMBLED EGGS & SOLDIERS R 65

FRESHLY BAKED PASTRIES

enquire with your waitron on our daily selection

All substitutions will be charged for
A gratuity of 12% will be added to tables of 10 or more

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VAL DE VIE ESTATE

Brewed & Chilled

HOT DRINKS

ESPRESSO	28
<i>60ml concentrated Coffee</i>	
CORTADO	32
<i>1:1 Espresso & Milk</i>	
AMERICANO	S 30 L 32
<i>Espresso diluted in hot water</i>	
CAPPUCCINO	S 38 L 40
<i>Single shot Espresso with micro textured Milk</i>	
FLAT WHITE	S 38 L 40
<i>Double shot Espresso with micro textured Milk</i>	
RED CAPPUCCINO	S 38 L 40
<i>Red Espresso with micro textured Milk</i>	
CAFE LATTE RED LATTE	40
<i>Single Espresso Red Espresso with micro textured Milk</i>	
HOT CHOCOLATE	42
CAFE MOCHA	46
<i>Hot Chocolate with a double Espresso shot</i>	
DIRTY CHAI	46
<i>Chai Latte with a double Espresso shot</i>	
TEA	32
<i>Ceylon Rooibos Ginger Earl Grey Chamomile Green tea Vanilla Chai</i>	
MATCHA	55
<i>Highest quality Ceremonial grade Matcha with micro textured Almond or Oat Milk and a dash of Hazelnut or Vanilla Syrup</i>	

SMOOTHIES

PROTEIN POWA	78
<i>Peanut Butter Honey Protein Powder Banana Almond Milk</i>	
THE HULK	68
<i>Cucumber Apple Ginger Chia seeds Banana Almond Milk</i>	
PINK PANTHER	74
<i>Mixed Berries Banana Honey Almond Milk</i>	
MOCHA MAGIC	82
<i>Espresso Cocoa Protein Powder Yoghurt Milk</i>	

COLD DRINKS

FREEZCHINO	52
ICED COFFEE	45
ICED MATCHA	65
<i>Highest quality Ceremonial grade Matcha with Almond or Oat Milk and a dash of Vanilla or Hazelnut Syrup</i>	
FRESH ORANGE JUICE	50
BABYLONSTOREN FRESH JUICES	42
<i>Green Orange Red</i>	
BOS ICE TEA	34
<i>Lemon Peach</i>	
TIZERS	36
<i>Appletizer Grapetizer</i>	
WATER STILL SPARKLING	S 30 L 50
SODAS	30
<i>Coke Fanta Sprite Zero</i>	
RED BULL	55
<i>Original Sugar Free</i>	
FITCH & LEEDS MIXERS	25
CORDIALS	10

MILKSHAKES

SHAKES	50
<i>Strawberry Chocolate Vanilla</i>	
SIGNATURE SHAKES	60
<i>Salted Caramel Oreo Marshmallow</i>	
KIDDIES SHAKES	40
<i>Strawberry Chocolate Vanilla</i>	
SLUSHY	42

ADDITIONS

MILK ALTERNATIVE	10
<i>Almond Oat Coconut</i>	
DECAF	5
FLAVOURED SYRUPS	7
<i>Caramel Vanilla Hazelnut</i>	



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ANTIPASTI

BEEF FILLET CARPACCIO R 125

Beef Fillet | Mushroom | Parmesan shavings | Wild Rocket | Horseradish Crème Fraiche | Balsamic drizzle

FRITTO MISTO R 145

Falkland's Calamari Tubes & Tentacles | Sriracha Mayo | Chives | Charred Lime

BURRATA R 150

Imported Sicilian Burrata | Balsamic roasted Tomatoes | Fresh Basil | Sourdough Bruschetta

ARANCINI R 120

Oxtail | Parmesan Emulsion | Umami Onion Jam | Aged Balsamic

SPRING ROLLS R 110

Smoked Mozzarella | Parma Ham | Wild Rocket | Parmesan Emulsion | Aged Balsamic

ITALIAN STYLE CHICKEN LIVERS R 125

Free range Chicken Livers | Sage & Chili cream | Aged Balsamic sauce | Crispy Onion Rings | Bruschetta

COLOURFUL SALADS

HOUSE SALAD R 95

Hydroponic Italian Greens | Pickled Red Onion | Parmesan shavings

ITALIAN STYLE WALDORF R 120

Hydroponic Italian greens | Crème fraiche | Apple | Celery | Avocado | Red Onion | Toasted Pecan nuts
*Add Salmon - R 95

CAESAR SALAD R 185

Bacon crumb | Caesar dressing | Parmesan shavings | Sundried Tomato | Chicken supreme | Avocado purée

PAESANO SALAD R 135

Feta Cheese | Cucumber | Heirloom Tomatoes | Pickled Red Onion | Micro shoots | Wild Rocket | Nut sprinkle



NEAPOLITAN PIZZA

Traditional Neapolitan Pizza (48 hour fermentation) | Crafted with Imported Caputo Italian flour & imported Fior di Latte Mozzarella | Drizzled with extra virgin olive oil to ensure Authentic taste

*Add Vegan Mozzarella - R 25

HERB FOCACCIA R 95

Herbs | Garlic | Extra Virgin Olive oil

MARGHERITA R 125

Tomato base | Mozzarella Fior di Latte | Fresh Basil
*Add Parma Ham & Wild Rocket - R 55

ITALIAN SIN R 185

Crispy Bacon | Jalapeno | Hot Honey | Fresh Pineapple

THE QUEEN R 175

Cooked Ham | Charred Mushroom

NONNA RITA R 175

Asiago | Artichoke | Green Olives | Charred Mushroom | Roasted Peppers | Red Onion
*Add Gypsy Ham - R 25

SALAMI PICCANTE R 175

Imported spicy Salami | Tangy Kalamata Olives | Sriracha drizzle

SILK & SPICE - CHICKEN R 185

Free range Chicken | Peppadews | Spring Onion | Avo | Feta crumble

SILK & SPICE - CHORIZO R 185

Chorizo | Peppadews | Spring Onion | Avo | Feta crumble

SICILIANA R 175

Anchovies | Capers | Olives

BOLOGNA R 175

No Tomato base | Nonna's Beef & Pork Ragu



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HEARTY PASTA

Fresh house made Tagliatelle | Crafted with 30 free range eggs & imported Caputo pasta flour to ensure rich, delicate flavour. All our pasta is cooked Al dente (slightly chewy) the traditional Italian way. Cooked in imported Olive oil and served with imported Parmigiano.

*Choose between:

House made Tagliatelle | Spaghetti | Penne

*Gluten free options **Spaghetti | Penne - R45**

NAPOLETANA R 120

Tomato sauce | Fresh Basil

NONNA'S BOLOGNAISE R 185

Slow cooked Beef & Pork Ragu

MARINARA R 270

Napoletana sauce | Prawn Bisque | White Wine | Falkland's Calamari | Queen Prawns | Fresh Mussels

AMATRICIANA R 195

Streaky Bacon **or** Calamari | Vodka
Napolitana sauce | Bacon oil | Basil | Chillli

PESTO POLLO R 195

Chicken | Basil Pesto | touch of Cream | Dash of Lemon

ALFREDO R 190

Cream | Portobellini Mushrooms | Gypsy Ham

FILETTO PICCANTE R 250

Beef Fillet cubes | Kalamata Olives | Red Pepper | Garlic | Chillli | Basil | Napoletana sauce

HOUSE MADE RAVIOLI R 185

Enquire from your waitron our Ravioli filling of the day

GORGONZOLA GNOCCHI R 195

Cream | Gorgonzola Dolce Latte | Umami Marmalade | Walnuts

AURORA GNOCCHI R 175

Napolitana Base with a touch of Cream | Fresh Basil

PORCINI & PEA RISOTTO R 190

Porcini | Peas | Truffle oil | White Wine | Parmesan

SEAFOOD RISOTTO R 285

Turmeric infused broth | Garlic | White Wine | Mushrooms | Cherry Tomatoes | Red Pepper | Falklands Calamari | Queen Prawns | Smoked Salmon Trout



DECADENT MAINS

All of our meats are Chargrilled to ensure unparalleled, aromatic flavour.

LAMB RACK (400G) R 425

Porcini & Pea Risotto | Lamb Jus | Garlic Green Beans | Parsley Butter | Pea Purée

ROASTED CHICKEN SUPREME R 245

Porcini & Pea Risotto | Porcini Cream | Porcini dust | Parmesan Cauliflower florets
*Add extra Supreme Breast R 50

GRILLED FRESH SEABASS (200G) R 265

Lemon Cream | Edamame Beans | Sweet Soy Exotic Mushrooms | Blistered Cherry Tomatoes | Buttery mashed Potato

STUFFED CALAMARI R 225

Olive, Ricotta, Caper & Red Pepper stuffing | Capellini Pasta | Beurre Blanc sauce | Julienne Veg

PRIME CUT SQ

Chargrilled Beef special | Truffle **OR** Garlic & Parsley compound Butter | Bone marrow | Silky Mushroom **OR** Pepper sauce

BALSAMICO FILLET R 325

250g Beef Fillet | Aged Balsamic | Buttery mashed Potato | Wild Rocket & Parmesan Salad | Cherry Tomatoes

WAGYU BEEF BURGER R 185

Wagyu Beef Patty | Brioche Bun | Melted Cheddar cheese | Pickles | Lettuce | Fries

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LA DOLCE VITA

Indulge in the Italian art of dessert. Each creation is a sweet ending that transports you to the heart of Italy.

VANILLA PANNA COTTA R 90

Seasonal Berries | Berry Coulis |
Refreshing Mint

BERRY PAVLOVA R 125

Chantilly Cream | Seasonal Berries | Berry
Coulis

TIRAMISU SEMIFREDDO R 120

Semi-frozen Tiramisu | Finger Biscuits |
Kahlua Liqueur | Italian Espresso

AFFOGATO R 95

Italian Espresso | House made Gelato |
Almond Brittle | Amaretti Biscuit

DOM PEDRO R 85

House made Gelato | Kahlua Liqueur

IRISH COFFEE R 85

Americano Coffee | Irish Whiskey |
Whiskey infused Chantilly Cream

FRESH BAKED CAKES R 99

Enquire from your waitron on our Cake
selection of the day



BAMBINO'S

Smaller portions made with Love.

CRUMBED CHICKEN STRIPS R 90

Crumbed free range Chicken Strips &
Chips served with Mayonaise

CALAMARI PLATE R 105

Fried Calamari Tubes | Tartar Mayonaise |
Chips

CHEESE BURGER R 95

House made Beef Patty | Brioche Bun | Cheese | Fries

PASTA

Choose between Spaghetti | Penne
*Gluten free Spaghetti | Penne - R35

BOLOGNAISE R 95

Slow cooked Beef & Pork Ragu

BURRO R 70

Served with Butter

NAPOLETANA R 75

Tomato sauce | Fresh Basil

PIZZA

MARGHERITA R 79

Tomato base | Mozzarella Fior di Latte |
Fresh Basil

HAWAIIAN R 85

Ham | Pineapple

QUEEN R 95

Ham | Mushrooms

KIDDIES DIY PIZZA EXPERIENCE R 95

Choose any two toppings & make your own Pizza

DOLCE

Ice cream | Chocolate sauce R 60

MILKSHAKES R 60

Vanilla | Chocolate | Strawberry



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Wine List

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White Wines

	Bottle	Glass
Terra del Capo Pinot Grigio	195	
<u>Chenin Blanc</u>		
Vondeling Petit	245	
Kleine Zalze VS	405	
Val de Vie Perfect Host	270	
<u>Chardonnay</u>		
Diemersdal Unwooded	199	65
Boschendal 1685	325	
<u>Sauvignon Blanc</u>		
Allee Bleue	280	
Vrede en Lust	260	
Polo Club	190	50
La Motte	220	
<u>Rosé Wines</u>		
Vondeling	245	
Babylonstoren Mouvedre	350	
Polo Club	190	50
<u>Champagne</u>		
Moët & Chandon Brut Imperial	1750	
Moët & Chandon Ice	1850	
Veuve Clicquot Brut Rosé	1850	
Veuve Clicquot Yellow Label Brut	1750	
<u>Sparkling Wine</u>		
KWV Cuvee Brut	200	50
<u>MCC</u>		
Laborie Brut Rosé	335	85
Laborie Le Grand Nectar	335	
Lórmars Brut	365	
La Motte Methode Cap Classique	780	

Red Wines

	Bottle	Glass
<u>Pinotage</u>		
Diemersdal Pinotage	295	
Fat Bastard Pinotage	265	
Cathedral Cellar	290	
The Mentors Pinotage	650	
<u>Pinot Noir</u>		
Creation Pinot Noir	595	
Hamilton Russel Pinot Noir	1200	
<u>Shiraz Syrah</u>		
La Motte Syrah	445	
Vrede en Lust Lady J Syrah	385	
<u>Merlot</u>		
Boschendal 1685 Merlot	395	
Thelema Merlot	475	
Polo Club	200	60
<u>Cabernet Sauvignon</u>		
Kanonkop Kadette	345	
Spier Seaward	250	
<u>Red Blends</u>		
Anthonij Rupert Optima	540	
Boschendal Nicolas	495	
Babylonstoren Babel	450	
Vrede en Lust Boet Erasmus	490	
Roodeberg	190	65
Val de Vie Valley of Life	325	
The Mentors Perold	1600	
Meerlust Rubicon	1100	
<u>Italian Wines</u>		
Bacio della Luna Prosecco Extra Dry NV	500	
Fantini Pinot Grigio 2023	480	
Bolla Soave Classico 2023	420	
Donini Pinot Grigio 1.5L 2024	510	
Fantini Calalenta Rosato 2024	580	
Medici "I Quercioli" Lambrusco Rosso Dolce NV	410	
Medici Sangiovese Rubicone NV	300	
Mezzacorona Di Notte 2022	420	
Renzo Masi Chianti Riserva 2022	530	
Renzo Masi Il Bastardo Rosso 2022/2024	400	
Ca' Bianca Barbera d'Asti Superiore Anté 2019	380	
Ca' Bianca Barolo 2020	1280	
Zaccagnini Montepulciano d'Abruzzo 2022	540	

Spirits & Cocktails

Cocktails

Aperol Spritz	99
Blueberry & Basil Daquiri	99
Strawberry Daquiri	99
Burnt Orange Old Fashion	99
Long Island Ice Tea	110
Mimosa	90
Mojito	95
Dom Pedro	85
Whiskey Sours	95
White Chilli Margarita	110
Bloody Mary	110
Limoncello	95
Orancello	95
Irish Coffee single double	65 75

Liqueur

Amaretto	45
Amarula Wild Africa cream	30
Campari	45
Don Julio Reposado	100
El Jimador Blanco	50
Frangelico	32
Jägermeister	40
Jose Cuervo Silver Gold	45 45
Kahlua	40
Limoncello	30
Orancello	30
Martini Blanco extra Dry Rosso	22 22 22
Patron Silver XO	55 45
Peppermint Liqueur	25
Ponchos Blanc Coffee	38 38
Grappa Trie	80

Spirits

Gin

Beefeater Pink Gin	40
Bombay Sapphire	45
Cruxland Black Truffle Kalahari Truffle	45
Malfy Arancia Rosa	45
Hendricks	55
Imagin Classic	30
Tanqueray	39
Tanqueray Sevilla	30

Vodka

Absolute Elyx	40
Belvedere	65

Whiskey

Glenfiddich 12Yr 15	80 115
Glenmorangie	65
J&B	35
Jack Daniels	40
Jameson	50
Johnnie Walker Black	55

Brandy

Hennessey Vs	70
KWV 3Yr 5Yr 10Yr 20Yr	29 35 45 190

Rum

Bacardi	30
Captain Morgan Spiced	27

Cane

Cachaca	40
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Beers & Ciders

Castle Lite	40
CBC Amber Weiss	49
CBC Lager on tap - 500ml	55
Corona	40
Heineken Non-Alcoholic	40
Stella Artois	42
Savanna Dry Light Non-Alcoholic	42

Cold Drinks

Fresh Orange Juice	50
Babylonstoren Fresh Juices	42
Tizers (Appletizer Grapetizer)	36
Water Still Sparkling	S 30 L 50
Sodas Coke Coke Zero Fanta Sprite Sprite Zero Creme Soda	30
Red Bull Original Sugar Free	55
Fitch & Leeds Mixers	25
Cordials Passion Fruit Lime Cola Tonic	10