

## WINE PAIRINGS

155

SAUVIGNON BLANC PICKLED OCTOPUS | MERLOT CARPACCIO | PINOTAGE CHILLI CHOCOLATE | CABERNET SAUVIGNON TEMPURA CAMEMBERT | ROSE ESPUMANTE TURKISH DELIGHT | VIHNO ESPUMANTE JALAPENO RISSOLE

## STARTERS

### RISSOLES | 15 - 20 ea

Halfmoon Fried Pastry, A Portuguese Bar Classic  
( JALAPENO AND CHEESE | SPINACH AND FETA | CHICKEN | PRAWN )

### CHICKEN LIVERS | 85

Served with Fresh Baked Bread  
( NON-SPICY | MILD | SPICY )

### CRISPY CALAMARI HEADS | 85

### CREAMY GARLIC MUSSELS | 85

Served with Fresh Baked Bread

### TEMPURA PRAWNS (4) | 85

Served with a Thai Sweet Chilli Sauce

### BEEF MARROW BONES | 85

Served with Fresh Baked Bread  
( TRY A MARROW BONE ON YOUR STEAK @ R35 )

## CHEESE PLATTERS

( Served with complimentary Muiskraal Olive Oil, Balsamic and Butter )

### ARTISAN BREAD | 20

### BASIL PESTO | 35

### MUISKRAAL OLIVES | 55

### CHOURIÇO & BRANDY | 65

( Spicy Sausage )

### GREEN FIG PRESERVE | 65

### CAMEMBERT | 65

### BRIE | 65

### BLUE CHEESE | 65

### CHEDDAR (200g) | 55

## WOOD FIRED HAND-ROLLED PIZZAS

### V MARGHERITA ( with or without Tomato Slices ) | 100

### V VEGETARIAN | 145

Peppers, Olives, Feta, Onions and Rocket

### MEDITERRANEAN | 175

Salami, Feta, Olives and Fresh Rocket or Basil Pesto

### BBQ CHICKEN | 140

Free Range Chicken Breasts, Peppers and Onions, with a Smokey BBQ Sauce

### THAI SWEET CHILLI CHICKEN PIZZA | 160

Free Range Chicken Breasts, Peppadews, Feta and Thai Sweet Chilli Sauce

## FROM THE LAND

( Served with 1 side of your choice )

### BEEF PREGO ROLL | 100

A-grade Wet Aged Sirloin Steak Flambéed in EdenValley Merlot

### CHICKEN PREGO ROLL | 95

Free Range Organic Chicken Breasts Flambéed in Edenvally Espumante

### VV TEL AVIV | 120

Butternut and Chickpea Falafel in a Toasted Pita with Hummus, Rocket and Pickled Red Onion

### THE NEW YORKER | 140

Pulled Pork on a Ciabatta with Coleslaw and a Dijon Mustard Dressing

### THE AMERICAN WAGYU BEEF BURGER | 140

A Classic Cheese burger with Crisp Lettuce, Onions, Tomatoes and Pickles

### THE SUCCULENT WAGYU BEEF BURGER | 175

Caramelized Onions, Brie, Rocket

### THE SAUCY WAGYU BEEF BURGER | 175

Mature Cheddar, Pepper-Sauce and Pickled Red Onions

## FROM THE SEA

( Served with 1 side of your choice )

### FISH OF THE DAY | SQ

( GRILLED | FRIED )

### GOLDEN FRIED HAKE | 115

Dusted with Seasoned Flour and Fried

### GRILLED GARLIC HAKE | 125

Grilled in Garlic Butter

### GRILLED SOLE | 195

( Locally caught Sole dusted in Seasoned Flour, Pan Fried in Garlic Butter.

### FRIED CALAMARI | 115

Made from Hand-Cut Steaks

### GRILLED CALAMARI | 125

Made from Hand-Cut Steaks

### THE BIG FISH COMBO | 225

Crispy Calamari and Hake

### GARLIC BUTTER PRAWNS | SQ

add side @ R35

## FROM THE MASTER GRILL

AND OUR SECRET UMAMI BASTINGS ( Served with 1 side of your choice )

### 200G SIRLOIN | 110

### 200G RIB EYE | 160

### 300G SIRLOIN | 140

### 300G RIB EYE | 215

AN ADDITIONAL 20 TO FLAMBÉE IN BRANDY

LARGER CUTS AVAILABLE AT REQUEST

## SWEET SIDE OF LIFE

### PASTEL DE NATA | 30

### CAKE OF THE DAY | 60

### CRÉME BRÛLÉE | 65

### ICE CREAM

| 20 per scoop

| 30 with chocolate sauce

## OUR FAMILY WINES

ROSE ESPUMANTE 40 | 100

VINHO ESPUMANTE 40 | 100

SAUVIGNON BLANC 45 | 130

PINOTAGE 50 | 155

MERLOT 45 | 130

CABERNET SAUVIGNON 50 | 155

VINHO CABO RUBI 60 | 205

## DRINKS

APPLETISER | 35

RED GRAPETISER | 35

STERI STUMPIE | 25

COKE | 25

COKE ZERO | 25

CREAM SODA | 25

SPARLETTA RASBERRY | 25

SPRITE | 25

SPRITE ZERO | 25

STILL WATER (500ml) | 20

SPARKLING WATER (500ml) | 20

DRY LEMON (200ml) | 23

GINGER ALE | 23

RED BULL | 45

COLA TONIC | 10

LIME CORDIAL | 10

PASSION FRUIT CORDIAL | 10

## BEER AND CIDERS

BLACK LABEL | 35

CASTLE LIGHT | 35

WINDHOEK DRAUGHT | 45

SAVANNA DRY | 40

SAVANNA LIGHT | 40

DRAUGHT ON TAP | 55

BERRY GIN ON TAP | 45

## SPIRITS

CAPTAIN MORGAN | 20

GORDONS GIN | 20

J&B | 25

JACK DANIELS | 30

JAMESON | 30

THREE SHIPS ( 5 yrs ) | 25

REMI MARTIN | 90

KLIPDRIFT | 20

KLIPDRIFT PREMIUM | 25

KWV ( 5 yrs ) | 25

KWV ( 10 yrs ) | 30

OLOF BERGH | 20

RICHELIEU | 20

RED HEART | 25

SMIRNOFF VODKA | 20

SOUTHERN COMFORT | 20

KALHUA | 25

AMARULA | 20

DOM PEDRO | 50

IRISH COFFEE | 50

## SHOTS

JAGERMEISTER | 25

TEQUILA GOLD | 25

## HOT DRINKS

FIVE ROSES | 20

ROOIBOS TEE | 20

AMERICANO | 25

ESPRESSO | 25

CAPPUCINO | 30

CAFE LATTÉ | 35

HOT CHOCOLATE | 35

CHAI TEA | 40



### The ReedValley Story

ReedValley is a family-run business. ReedValley was established in 1826 and is one of the oldest farms in the Mossel Bay district.

During the 1800s, the farm was known as an oasis to weary travelers going east and often served as a gathering place for the early settlers.....not much has changed. The de Jager family purchased the property in 2011 and immediately started establishing vineyards on this fertile soil. Enfolded by the Indian Ocean on both the eastern and the southern side, ReedValley has a Mediterranean climate with most of the rainfall occurring during the winter. Mossel Bay is known for its year-round moderate frost-free temperatures which make for great wine-producing terroir.



### The Succulent Eatery, Nursery, and Deli



The restaurant is the brainchild of Executive chef Michelle de Jager. Michelle is the product of the Francois Ferreira culinary academy and qualified as the top student with top honours and distinctions. Michelle is the only daughter of the de Jager family and has grown up with a passion for food and wine. Michelle has won many awards and competitions and continues to compete on a national level. She is also a regular on various TV shows and regularly hosts culinary events. The Succulent is a living-restaurant...it is surrounded by succulent plants which form part of the succulent nursery. Michelle's food philosophy is simple: keep it fresh and local. A lot of the ingredients used are also grown on the farm and in our very own hydroponic system. The deli is stocked with most of the produce and ingredients found on the menu.

Kindly leave a review for chef Michelle and the Succulent team on Tripadvisor, or other social media platforms, to let her know if she met your expectations.



### EdenValley Wines

Francois de Jager is the winemaker of our exquisite range of wines. Francois is the only son of the de Jager family and shares the genetic passion for good food and wine. Francois is the product of Elsenburg and the University of Stellenbosch. His fields of specialisation are oenology and viticulture. He is a passionate winemaker and aims to put Mossel bay on the map as a wine-region. His wines are the product of his vision and dream not only for the farm but for this new wine-growing region.



Be sure to leave a comment for Francois on ReedValley's Tripadvisor listing or other social media platforms, to let him know what you think of his wines.



### Weddings, Music, and Events

The tasting hall is also home to a theatre that regularly hosts South Africa's top artists. Be sure to subscribe or like the ReedValley Facebook page, to be alerted of all upcoming shows and events. The farm is also a popular wedding venue and has also hosted festivals and events for the last 23 years. Kindly visit our website [www.reedvalley.com](http://www.reedvalley.com) to book an event or to subscribe to our newsletter or social media platforms.

Thank you for visiting our farm.



TripAdvisor Travelers' Choice Awards 2016, 2017, 2018, 2019, 2020, 2021

