



➤ ONS STORIE ➤

In 1902 word werkershuise deur Sir Herbert Baker op die plaas Vredenburg ontwerp en gebou. In 1968 word dit deur Historiese Huise gekoop, gerestoureer en verhuur as 'n restaurant. Vir 'n aantal jare het die gebou leeg gestaan, maar op versoek van die Rupert familie in 2016 word die gebou ten volle gerestoureer en vandag dien De Volkskombuis weer as 'n restaurant in ons pragtige Stellenbosch.



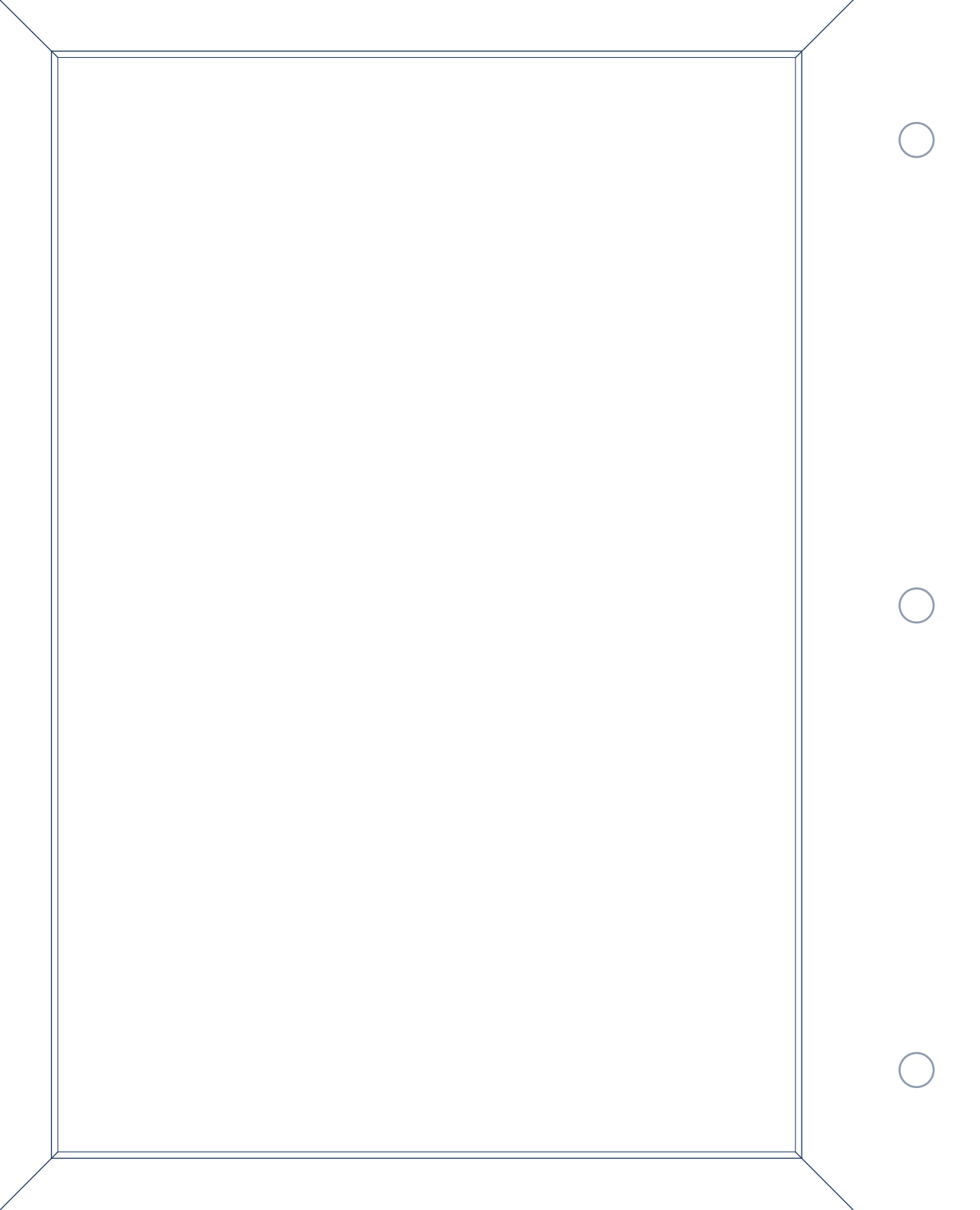
➤ OUR STORY ➤

In 1902 Sir Herbert Baker established labourers cottages constructed on the old farm formerly known as Vredenburg. In 1968 the property was acquired by Historical Homes to be restored and later leased as a restaurant. More recently, the building stood vacant and quite derelict for an extended period of time. During 2016 the Rupert family initiated a full restoration and today, De Volkskombuis operates once again as a restaurant serving patrons in the picturesque town of Stellenbosch.



- Menu -

A mandatory 10% gratuity will be added to all tables of 8 and more.



VOORGEREKTE · STARTERS

Lamb Ribs R115

Served with rocket and mint salsa

Salmon Gravdax R165

Tomato & avocado tian, orange segments & reduction, shaved fennel, caper berries & melba toast

Asian Style Deep Fried Tofu (V) R105

Bean sprouts, mange tout, soy sauce, pickled ginger, wasabi manyo, coriander, sesame seeds.

SLAAIE · SALADS

Haloumi & Grilled Artichoke Salad (V) R115

Rocket, blush tomato, red onion, cucumber, sunflower seeds, and a herb dressing

Parma Ham Salad R95

Mixed lettuce, stone fruit, blue cheese, red onion, and maple dressing

Chicken Caesar Salad R100

Cos lettuce, chicken breast, anchovies, croutons, parmesan, and caesar salad dressing

BOEREKOS · TRADITIONAL

Tamatie Bredie R205

Lamb bredie served with potatoes, green beans, blush tomato, and basmati rice

Boland Bobotie R195

Served with basmati rice, vegetables or salad, and bobotie condiments

Springbok Loin R265

Rooibos and honey marinated, wrapped in pancetta, served with roasted carrots and potatoes, Boere boontjies and rooibos jus.

LIMITED AVAILABILITY

HOOFGEREGTE · MAINS

De Volkskombuis Beef Burger R125

Topped with cheese and served with fries

Sundried Tomato Linguini (V) R145

Served with sundried tomato pesto, blush tomato, feta, olives and basil

Spiced Honey Glazed Pork Chop R160

Served with warm potato salad, green vegetables, and pineapple salsa

Fish of the Day R225

Served with asparagus, Lyonnaise potato, and lemon butter sauce

Rack of Lamb R250

Herb crusted lamb rack served with beetroot, baby marrow and mashed potatoes

Wood Fire Roasted Baby Chicken R255

Potato fondant, baby carrots, carrot purée

ALL OUR BEEF IS CERTIFIED CHALMAR BEEF

- VLEIS · STEAK -

Sirloin Steak	300g	R225
Fillet Steak	220g	R245
Ribeye Steak	500g	R395
T-Bone Steak	800g	R495

All steaks are served with salad & fries.

..... SIDES

Fries Crispy Onions Mash Rice Vegetables Lyonnaise Potato R25
Side Salad R50
Braai Broodjie R50
Greek Salad R75

- SAUCES -

..... R30

Mushroom | Blue Cheese | Green Peppercorn | Chimichurri | Lemon Butter

..... PIZZA

Coetzenburg..... R75

Margherita pizza

Libertas..... R115

Bacon, avocado & feta

Stellenboschberg..... R115

Salami, olives & cheddar

Paul Roos..... R130

Biltong, feta & mushrooms

Simonsberg..... R130

Smoked BBQ chicken, feta, red onions,
mushrooms

Helderberg..... R145

Shrimp, calamari, mussels, anchovies,
chorizo & rocket

De Volkskombuis..... R150

Smoked ham, pineapple, cheddar,
buffalo mozzarella

EXTRAS

Avocado..... R15 Feta..... R10

Bacon..... R35 Ham..... R15

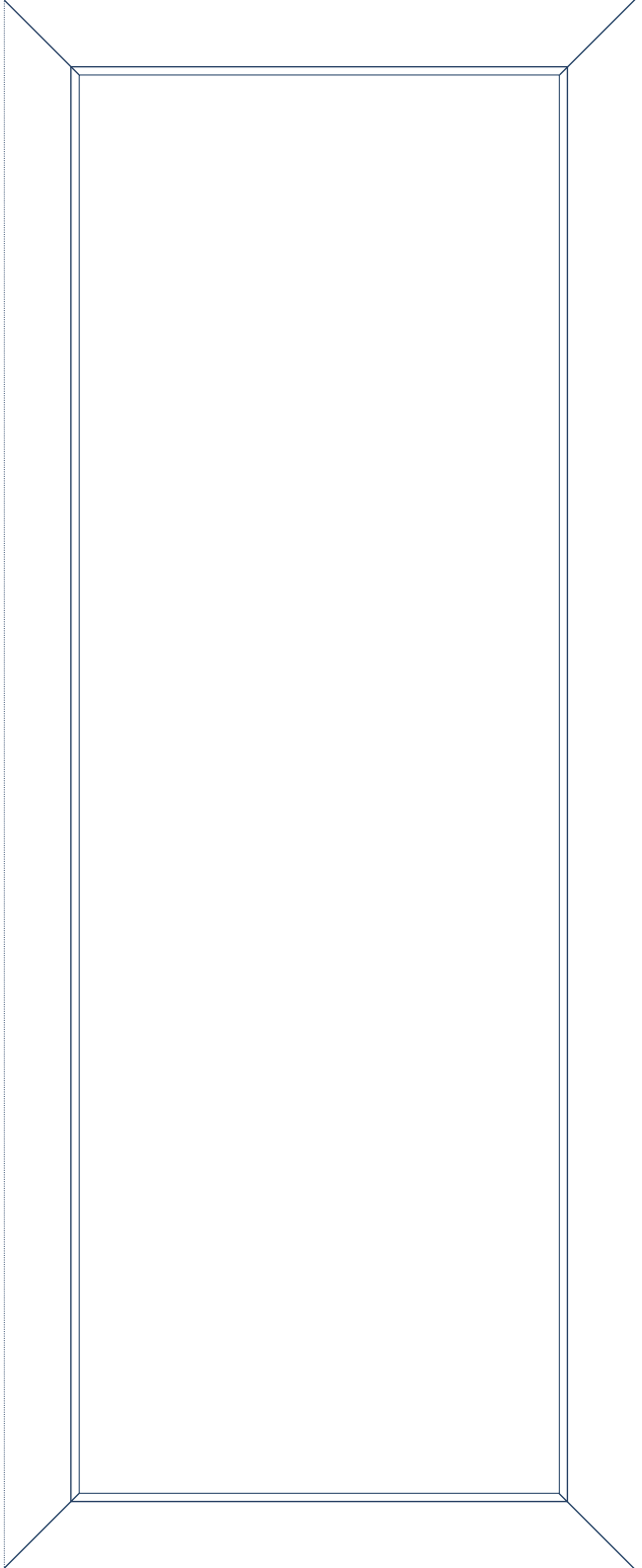
Banana..... R10 Mushroom.. R10

Biltong..... R45 Olives..... R10

Cheese..... R20 Salami..... R25

Pineapple..... R10

Smoked BBQ Chicken..... R30



NAGEREGTE · DESSERTS

Vanilla Ice Cream and Chocolate Sauce R90

Served with a chocolate flake

Vanilla Crème Brûlée R75

With vanilla ice cream, buscuit crumb and hazelnut biscotti

Peppermint Crisp Tart R95

Layers of tennis biscuit crumb and peppermint crisp cremé

Cheesecake R105

Served with fruit purée and segments

..... TEAS

Please ask your waiter for our selection
of local and international teas.

DESSERT COCKTAILS

Irish Coffee R55

Kahlua Coffee R45

Scotch Coffee R50

HOT BEVERAGES

Deluxe House Blend Coffees

Americano R25

Cappuccino R28

Caffé Latte R30

Espresso R24 | R26

Macchiato R28

Ice Coffee R30

Deluxe Hot Chocolate R35

Rooibos Espresso Coffees

Red Americano R25

Red Cappuccino R30

DESSERT WINES

L'Ormarins Cape LBV, 2020 R40 | R340

Donkiesbaai Hooiwijn, 2021 R60 | R410

