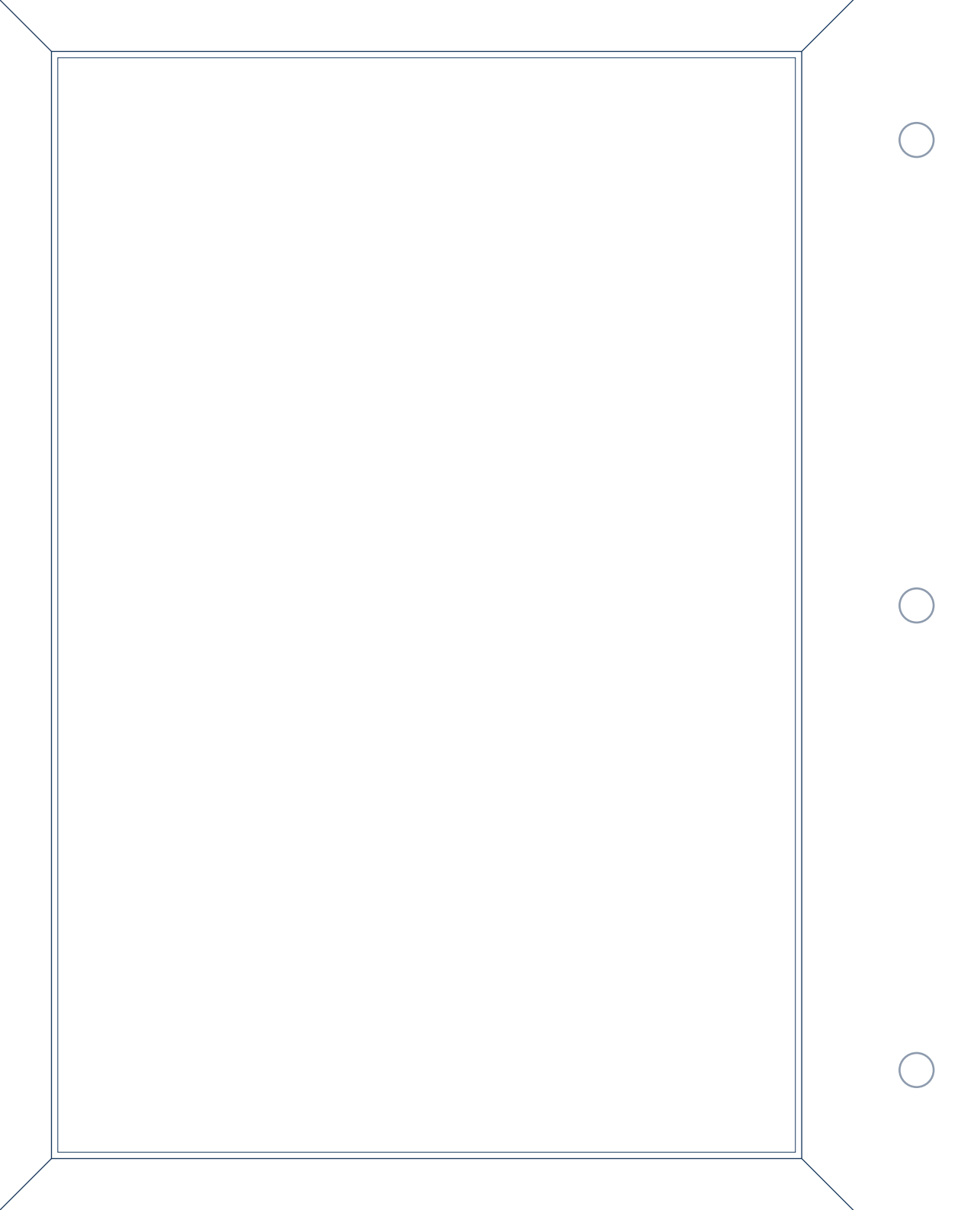




DE

Volkskombuís

STELLENBOSCH





➤ 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.



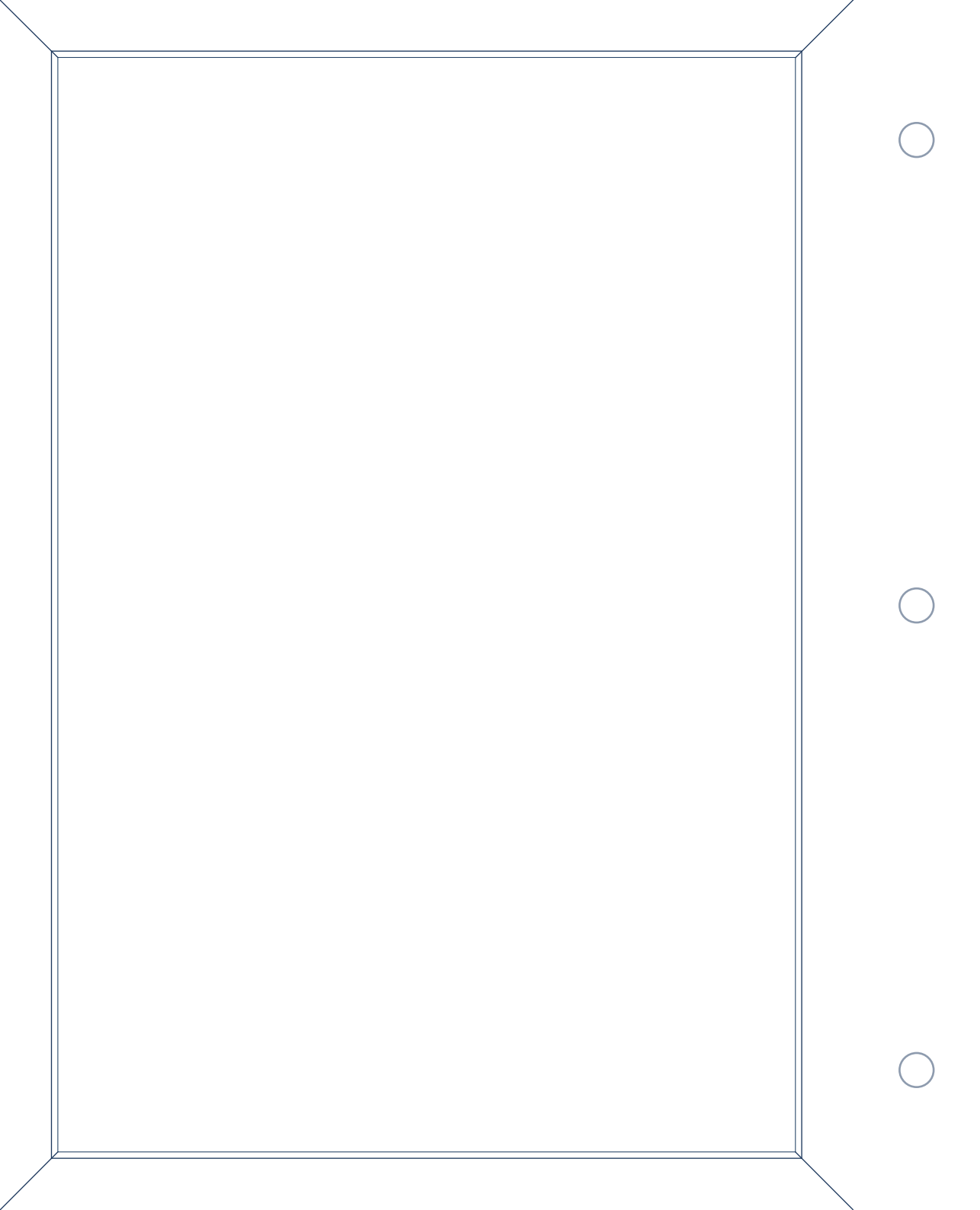
➤ OUR STORY ➤

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

Blue Cheese Arancini (V).....	R90
Blue cheese arancini served with garlic velouté, parmesan, and truffle	
Gnocchi (V).....	R105
With basil pesto, parmesan, and pine nuts	
Wild Mushroom & Saffron Risotto (V).....	R115
Wild mushroom, sage, and parmesan	
Slow Braised Lamb Ribs.....	R125
BBQ lamb ribs, served with a Asian slaw	
Grilled Prawns.....	R130
Seasoned with chipotle butter, lime juice, and fresh coriander	

SLAAIE · SALADS

Pear and Walnut Salad.....	R90
Baby salad leaves, grilled pears, and walnuts	
Roasted Vegetable Salad.....	R95
A colourful medley of roast vegetables served with feta, asparagus, and fynbos-dressing	
Beetroot Salad.....	R110
Mixed lettuce, beetroot, goats cheese, and almonds	
Chicken Caesar Salad.....	R115
Cos lettuce, chicken breast, anchovies, croûtons, parmesan, and caesar salad dressing	
Haloumi & Grilled Artichoke Salad (V).....	R125
Rocket, blush tomato, red onion, cucumber, sunflower seeds, and herb dressing	

..... { WOOD FIRED PIZZA }

Coetzenburg.....R85

Margherita pizza

Libertas.....R130

Bacon, avocado and feta

Stellenboschberg.....R130

Salami, olives and cheddar

Paul Roos.....R150

Biltong, feta and mushrooms

Simonsberg.....R145

Smoked BBQ chicken, feta, red onions,
and mushrooms

De Volkskombuis.....R160

Smoked ham, pineapple, banana,
avocado, cheddar and mozzarella

Helderberg.....R165

Shrimp, calamari, mussels, anchovies,
chorizo and rocket

EXTRA TOPPINGS

Avocado.....R20

Bacon.....R35

Banana.....R10

Biltong.....R50

Cheese.....R20

Feta.....R10

Ham.....R15

Mushroom.....R10

Olives.....R10

Salami.....R25

Pineapple.....R10

Smoked BBQ Chicken.....R35

BOEREKOS · TRADITIONAL

Maraai se Hoender Pie.....R215

Served with creamy mash and gravy

Hearty Oxtail.....R220

Served with basmati rice

Boland Bobotie.....R225

Served with basmati rice and vegetables

Springbok Leg Steak.....R265

With velvety pumpkin puree, roast potatoes, and garlic green beans

LIMITED AVAILABILITY

HOOFGEREGTE · MAINS

De Volkskombuis Beef Burger R140

Topped with cheese and served with a side of crispy fries

Chickpea Curry (V) R145

Flavourful chickpea curry served with basmati rice and papadams

Braised Pork Belly R175

Served with parmesan polenta, crispy crackling, pork croquette, and red wine jus

Fish of the Day R245

Line fish with seafood chowder, mussels, artichokes, baby potatoes, and cucumber salad

Slow-Cooked Lamb Shank R265

Creamy parmesan mash, tomato and olive salsa, and red wine jus

Wood Fire Roasted Baby Chicken R285

Potato fondant, baby carrots, carrot purée

ALL OUR BEEF IS CERTIFIED CHALMAR BEEF

- VLEIS · STEAK -

Sirloin Steak	300g	R245
Fillet Steak	220g	R260
Ribeye Steak	500g	R450
T-Bone Steak	800g	R590

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

NAGEREGTE · DESSERTS

Lemon Sago..... R90

With vanilla whipped cream

Vanilla Ice Cream and Chocolate Sauce..... R95

Served with a chocolate flake

Rice Pudding (V)..... R95

Rice pudding with mango and elderflower

Malva Pudding..... R95

Traditional malva pudding, served with vanilla crème anglaise

Chocolate Fondant..... R105

Dark chocolate fondant served with vanilla shortbread crumble and caramel ice-cream

Crème Brûlée..... R115

With tonka bean, and caramel ice cream

..... 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 R30

Cappuccino R35

Caffé Latte R35

Espresso R25 | R30

Macchiato R30

Ice Coffee R35

Deluxe Hot Chocolate R40

Rooibos Espresso Coffees

Red Americano R30

Red Cappuccino R35

DESSERT WINES

Donkiesbaai Hooiwijn, 2022..... R75 | R450