



➤ 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.



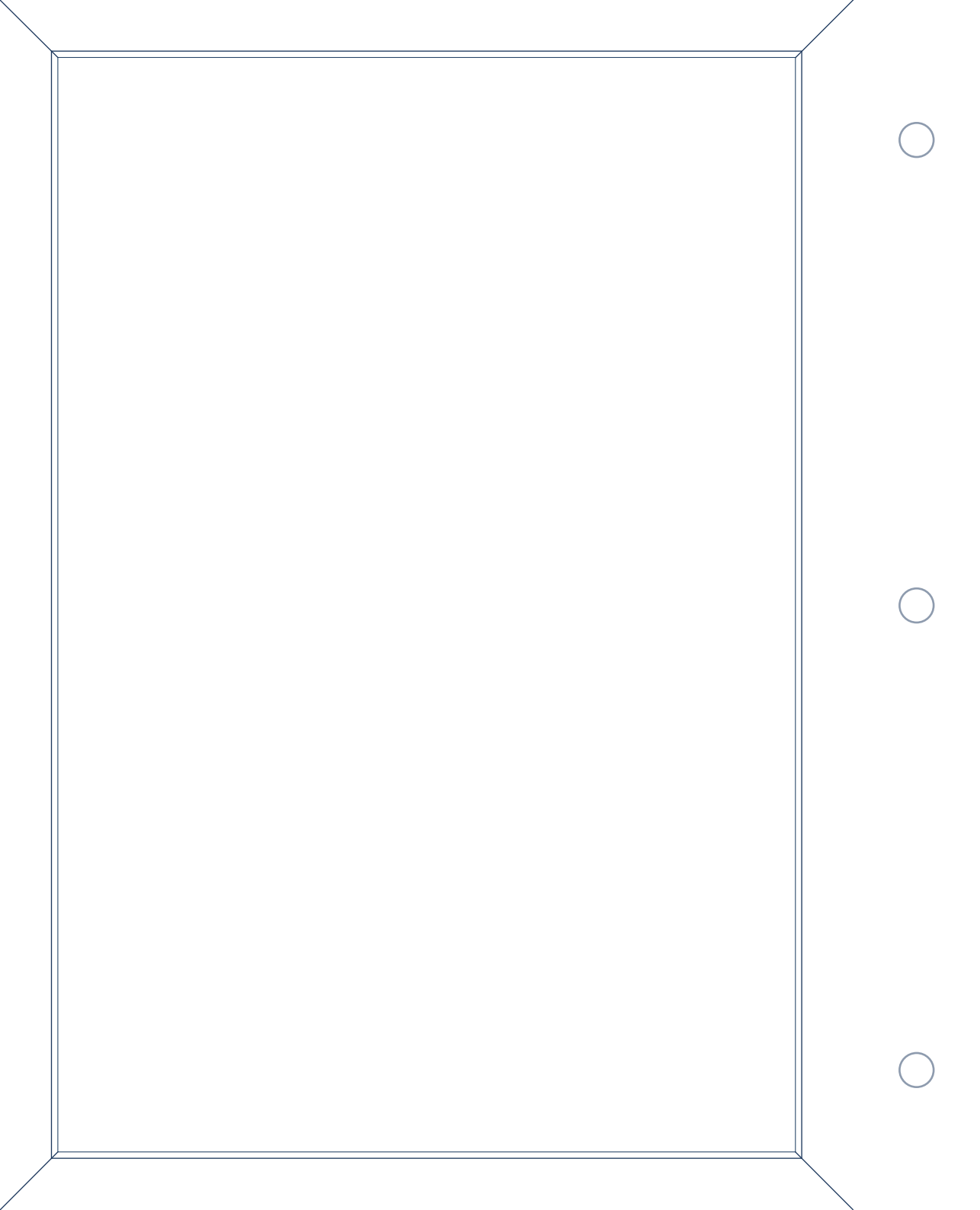
➤ OUR STORY ➤

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

Mushroom Arancini (V)..... R110

With garlic aioli

Gnocchi R110

Served with roasted butternut and fragrant sage butter

Baked Camembert and Fig (V) R115

Woodfire baked camembert with fig preserve and crisp melba toast

Roasted Red Pepper Risotto (V) R115

Served with parmesan cheese

Slow Braised Lamb Ribs R135

Lamb riblets served with cowboy butter

SLAAIE · SALADS

Beetroot Salad R85

Glazed beetroot, caramelised red onion, and feta

Waldorf Salad R100

Baby spinach, celery, red onion, raisins, walnuts, apple, and yoghurt dressing

Chicken Caesar Salad R120

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

Beef Pastrami and Mozzarella Salad R130

Fresh baby salad leaves, beef pastrami, buffalo mozzarella, broccolini, radish, and honey-mustard dressing.

Haloumi & Grilled Artichoke Salad (V) R135

Mixed greens, blush tomato, red onion, cucumber, sunflower seeds, and herb dressing

..... { WOOD FIRED PIZZA }

Coetzenburg.....R95

Margherita pizza

Libertas.....R140

Bacon, avocado and feta

Stellenboschberg.....R140

Salami, olive and cheddar

Paul Roos.....R165

Biltong, feta and mushroom

Simonsberg.....R155

Smoked BBQ chicken, feta, red onion,
and mushroom

De Volkskombuis.....R170

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

Helderberg.....R175

Shrimp, calamari, mussels, anchovy,
chorizo and rocket

EXTRA TOPPINGS

Avocado.....R20

Bacon.....R35

Banana.....R10

Biltong.....R50

Cheese.....R35

Feta.....R20

Ham.....R35

Mushroom.....R10

Olive.....R20

Salami.....R25

Pineapple.....R10

Smoked BBQ Chicken.....R35

BOEREKOS · TRADITIONAL

Maraai se Hoender Pie.....R220

With creamy mash and gravy

Slow-braised Beef Short-Rib.....R245

Served with creamy polenta, glazed carrots, braised red cabbage, and red wine jus

Tamatie Bredie.....R250

With basmati rice

Boland Bobotie.....R275

Served with basmati rice and vegetables

LIMITED AVAILABILITY

HOOFGEREGTE · MAINS

De Volkskombuis Beef Burger R150

Topped with cheese and served with a side of crispy fries

Linguine Mezzanotte (V) R120

Linguine pasta, olives, capers, tomato, spring onion, garlic, chilli, and pine nuts

Braised Pork Belly R180

Roasted cauliflower, creamy mash, pork croquet, crispy crackling, and pork jus

Fish of the Day R275

Line fish with roasted baby potatoes, brussels sprouts, mussels, and lemon butter sauce

Slow-Braised Lamb Neck R285

With celeriac puree, charred onion, baby beetroot, broccolini, and lamb jus

Wood Fire Roasted Baby Chicken R300

Potato fondant, baby carrots, carrot purée

ALL OUR BEEF IS CERTIFIED CHALMAR BEEF

- VLEIS · STEAK -

Sirloin Steak	300g	R285
Fillet Steak	220g	R290
Ribeye Steak	500g	R470
T-Bone Steak	800g	R650

All steaks are served with salad & fries.

..... SIDES

Fries Crispy Onions Mash Rice Vegetables Lyonnaise Potato R35
Side Salad R60
Braai Broodjie R60
Greek Salad R80

- SAUCES -

..... R35

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

NAGEREGTE · DESSERTS

Vanilla Ice Cream and Chocolate Sauce R90

Served with a chocolate flake

Lemon Tart R110

Served with berry sorbet

Chocolate Panna Cotta (V) R110

Chocolate shavings

Caramel Cheesecake R110

Baked cheesecake served with caramel ice cream

Chocolate Torte R115

Served with berry sorbet

Crème Brûlée R115

With vanilla bean 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, 2023 R80 | R490