







➤ ONS STORIE ➤

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*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.*

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➤ OUR STORY ➤

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*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.*

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- Menu -

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

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## VOORGEREKTE · STARTERS

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Fried Calamari.....	R140
Served with lemon aioli	
Lamb Riblets.....	R140
Slow braised lamb ribs served with red onion jam	
Roasted Tomato Risotto.....	R150
Roasted tomato, buffalo mozzarella and basil oil	
Beef Tartare.....	R135
Whipped feta, cured egg yolk, crispy onions and ciabatta	
Baked Camembert.....	R115
Woodfire baked camembert served with roast peaches and melba toast	
Peri-Peri Chicken Livers.....	R125
Served with toasted ciabatta	

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## SLAAIE · SALADS

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Volkskombuis Salad.....	R115
Fresh tomato, red onion, balsamic and buffalo mozzarella	
Chicken Caesar Salad.....	R135
Cos lettuce, chicken breast, anchovies, parmesan and caesar salad dressing	
Haloumi & Grilled Artichoke Salad.....	R135
Mixed baby leaves, blush tomatoes, red onion, cucumber, sunflower seeds, and herb dressing	
Peach & Feta Salad.....	R135
Mixed leaves, fresh peaches, feta cheese and honey dressing	
Prawn & Avocado Salad.....	R150
Cos lettuce, prawn meat, avocado, red onion and herb dressing	

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..... { WOOD FIRED PIZZA } .....

Coetzenburg.....R110	Simonsberg.....R160
Margherita pizza	Smoked BBQ chicken, feta, red onion, and mushroom
Libertas.....R150	De Volkskombuis.....R200
Bacon, avocado and feta	Smoked ham, pineapple, banana, avocado, cheddar and mozzarella
Stellenboschberg.....R140	Helderberg.....R220
Salami, olive and cheddar	Shrimp, calamari, mussels, anchovy, chorizo and rocket
Paul Roos.....R180	
Biltong, feta and mushroom	

EXTRA TOPPINGS

Avocado.....R20	Ham.....R35
Bacon.....R35	Mushrooms.....R15
Banana.....R10	Olives.....R25
Biltong.....R50	Pineapple.....R15
Cheese.....R35	Salami.....R30
Feta.....R30	Smoked BBQ Chicken.....R35

BOEREKOS · TRADITIONAL

<i>Tamatie Bredie</i> .....R320
Served with basmati rice
<i>Maraai se Hoender Pie</i> .....R220
Served with mash and gravy
<i>Boland Bobotie</i> .....R300
Served with basmati rice and vegetables

LIMITED AVAILABILITY

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## HOOFGEREGTE · MAINS

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Grilled Line Fish..... R320

Roasted potatoes, garlic green beans and lemon

Pork Belly..... R240

Slow braised pork belly, bacon jam, red pepper puree, sweet potato, dukkah spice, pork croquette, broccolini and jus

Beef Short Rib..... R220

Slow braised beef short rib, creamy mash, roasted tomato, broccolini and beef jus

Rack of Lamb..... R400

Creamy mash, baby beetroot, beetroot puree, lamb jus

Cauliflower (Vegan)..... R140

Roasted cauliflower, cauliflower puree, turnips, cashew crumble and crispy kale

Woodfire Baby Chicken..... R350

Corn Puree, charred corn, grilled baby leeks and garlic butter

Prawn and Chorizo Tagliatelle..... R240

Tagliatelle pasta, tomato based sauce with prawns, chorizo and parmesan

De Volkskombuis Beef Burger..... R180

Topped with cheese and served with crispy fries

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- VLEIS · STEAK -

Sirloin Steak	300g	R310
Fillet Steak	220g	R330
Ribeye Steak	500g	R580
T-Bone Steak	800g	R750

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 ..... R90

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- SAUCES -

..... R35 .....

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

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## NAGEREGTE · DESSERTS

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Milk Tart .....	R125
Served with cinnamon ice cream	
Chocolate Tart .....	R130
Served with spiced hazelnuts and berry sorbet	
White Chocolate Panna Cotta .....	R125
Served with berry compote	
Peppermint Crisp Cheesecake .....	R125
Served with salted caramel ice cream	
Ice Cream and Chocolate Sauce .....	R105
Vanilla ice cream served with chocolate sauce and a flake	
Crème Brûlée .....	R130
Served 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

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## DESSERT WINES

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Donkiesbaai Hooiwijn, 2025 .....	R180   R680
L' Ormarins Cape Vintage Reserve .....	R140   R480
De Trafford Straw Wine .....	R1800