

BREAKFAST

Served from 07:00 -11:00

Croissant (V)

R 90

With Butter, Strawberry Jam and Gay's Royal Mild Cheese

Breakfast Croissant

R115

With Scrambled Eggs, Bacon and a Side of Rosemary Infused Cocktail Tomatoes

Peri-Peri Chicken Livers

R 60

Spicy Chicken Livers in a Tomato and Bell Pepper Sauce served on Toasted Ciabatta

Albert's Breakfast

Scrambled Eggs served with a Side of Rosemary Infused Cocktail Tomatoes and a Slice of Toast with a choice of 2 condiments (Butter and/ or Jam)

Bacon

R 95

Pork Chipolatas

R 80

Mushrooms (V)

R 80

Benedict

2 Poached Eggs, served on an English Muffin with Cream Cheese, topped with Hollandaise

Salmon

R 95

Bacon

R 90

Florentine (Spinach and Mushrooms) (V)

R 80

Health Breakfast Platter (V) (Gluten Free) (Vegan)

R 105

Fruit Salad, Homemade Muesli, Yogurt, Seeds and Dried Cranberries

Substitutes:

Almond Milk, Oat Milk & Vegan/Gluten Free Muesli

Omelette

R 50

Create your own 3 Egg Omelette served with a Slice of Toast and a choice of 2 condiments (Butter and/ or Jam)

Fill your Omelette with any of these fillings:

Herbs (Gluten Free) (V)

R 4

Tomato **OR** Onion (Gluten Free) (V)

R 6

Pepper (Red, Green, Yellow) (Gluten Free) (V)

R 14

Spinach (Gluten Free) (V)

R 13

Chicken Strips (Pan-Fried) (Gluten Free)

R 38

Mushrooms (Gluten Free) (V)

R 20

Cheddar **OR** Mozzarella (Gluten Free) (V)

R 20

Feta (Gluten Free) (V)

R 25

Gay's Dairy Three Cheese

R 48

Savoury Mince (Gluten Free)

R 34

Ham (Gluten Free)

R 11

Bacon (Gluten Free)

R 36

Breakfast Wraps

Bacon, Scrambled Eggs and Mushrooms in a Wrap served with Basilnaise

R130

Scrambled Eggs, Spinach and Mushrooms served with Basilnaise (V)

R100

Full House

R160

Eggs, Bacon, Boerewors **OR** Pork Sausage, Cherry Tomatoes, Mushrooms and Baked Beans

Served with a Slice of Toast and a choice of 2 condiments (Butter and/ or Jam)

VEGETARIAN BREAKFASTS

Shakshuka (V) (Gluten Free) R 80
Poached Eggs in a Hearty, Spiced Tomato and Bell Pepper Sauce, topped with Feta and Fresh Coriander

Baked Beans on Toast (V) (Vegan) R 40
Baked Beans on Two Slices of Toasted Rye

Baked Beans and Eggs on Toast (V) R 60
Baked Beans and Eggs (Poached, Scrambled or Fried) on Two Slices of Toasted Rye

Potato Rosti Stack R 80
3 Potato Rostis stacked with Grilled Tomatoes, Mushrooms and Caramelized Onions, topped with Guacamole

ADD SOMETHING EXTRA

Croissant	R 40
served with a choice of 2 condiments (Butter and/ or Jam)	
Toast 1 Slice (White OR Brown)	R 18
served with a choice of 2 condiments (Butter and/ or Jam)	
Pastrami (2 Slices)	R 35
Salami (4 Slices)	R 20
Gay's Dairy Three Cheese	R 48
Small Chips	R 34
Large Chips	R 50
Caramelized Onions	R 10
Egg	R 10
Bacon	R 36
Boerewors	R 30
Pork Sausage	R 18
Fresh Avocado (When Available)	R 40

GHOSTLY PAINTINGS

Our hotel has many beautiful paintings and prints. Those in the Victoria Room were bought in London by the hotelier Jan Haak in 1902 for £210/-. The artist, Frank Hider (1861 - 1933) painted many landscapes but few featured people, so these are well worth viewing, not just for their curiosity value but because one holds a ghostly tale.

It is said that the young lady, pictured walking near a stream in rural England, found her lover had betrayed her – so she murdered him! When guests dine by candlelight, especially in winter, with a flickering fire adding its shadows, there is a chance they might see his ghost in the painting and the stream run red with his blood. Or perhaps they will notice the lady has moved a little towards them along the path ...

In the second painting the same lady, some years older, gazes across a pool, a beautiful valley forms the background. No ghosts here, just a tranquil country scene. Both paintings were restored by local resident and artist Tim Rowson in 2012.

THE STORY WEAVER



FREE WIFI TO HOTEL GUESTS AND RESTAURANT PATRONS
PLEASE ASK YOUR WAITRON FOR A CODE

KIDDIES MEALS

Kid's Breakfast *Served from 07:00 – 11:00* **R 95**

Scrambled Eggs, Pork Chipolatas **OR** Boerewors and Potato Smileys

Rice Crispies *Served All Day* **R 25**

Served with Milk (Hot or Cold)

Boerewors or Pork Sausage *Served All Day* **R 70**

With Potato Smileys and Tomato Sauce

French Toast *Served All Day* **R 55**

With Syrup & Strawberries **OR** Tomato Sauce

Toasted Cheese *Served from 11:00 – 17:00* **R 60**

With Chips and Sweet Chilli Mayo

Burger *Served from 11:00 – 17:00* **R 75**

Beef /Crumbed or Pan-Fried Chicken
With Chips and Sweet Chilli Mayo

Chicken Strips *Served from 11:00 – 17:00* **R 65**

With Chips and Sweet Chilli Mayo

SWEETS

Served All Day

Cakes per slice **R 60**

May contain Nuts

** Please ask your waiter for the Cakes of the Day*

Death By Chocolate

Mozart

Red Velvet

Carrot Cake

Chocolate Nostalgia

Bar-One

Caramel Velvet

Cheese Cake

Milk Tart

R 35

Scones **R 65**

Choose 2 Toppings

With Cream / Strawberry Jam / Gay's Royal Mild Cheese

Ice Cream (3 Scoops) **R 40**

With Chocolate / Caramel / Strawberry Topping

LUNCH & LIGHT MEALS

Served from 11:00 – 17:00

Toasted Sandwich / Ciabatta Roll / Tramezzini

Served with Side Salad **OR** Chips

Chicken Mayo	R 70	R 95
Ham, Cheese and Tomato	R 85	R 105
Bacon, Egg and Cheese	R 100	R 130
Spinach, Feta and Mushrooms (V)	R 95	R 130
Ham, Caramelized Onion and Brie	R 100	R 120

Wraps

Served with Side Salad **OR** Chips

Chicken Mayo **R 130**

Chicken Mayo, Bacon, Lettuce and Guacamole wrapped in a toasted Tortilla

Mediterranean (V) **R 120**

Hummus, Basil Pesto, Olive Tapenade, Fried Red Onion & Peppers, Cucumber, Feta and Mixed Greens wrapped in a toasted Tortilla

Greek Salad (V) (Vegan – No Feta) **R 75**

Lettuce, Tomato, Cucumber, Olives, Feta and Croutons **OR** Apple Cubes (Gluten Free Option)

Cajun Chicken Salad (Gluten Free) **R 90**

Cajun Chicken Strips, Feta, Peppadews, Lettuce, Cucumber and Red Onions

Swartberg Salad **R 115**

Ostrich Carpaccio, Green Figs, Blue Cheese, Lettuce, Balsamic Dressing and Croutons **OR** Apple Cubes (Gluten Free Option)

Salmon Salad **R135**

Smoked Salmon, Cucumber, Red Onion, Yellow Pepper and Boiled Egg, Drizzled with Homemade Honey Mustard Dressing served with a Lemon Wedge

Extra: Fresh Avo (when available) **R 40**

Bobotie

Beef Bobotie served with Rice and Fruit Chutney **R 120**

Lentil Bobotie (V) served with Rice and Fruit Chutney **R 100**

Cheddameit Chicken Schnitzel **R 115**

Crumbed Chicken Fillet topped with Melted Cheddar Cheese and Mushroom Sauce served with Chips **OR** Salad

Fish Cakes **R 130**

Homemade Hake Fish Cakes served with Side Salad and a Fresh Bread Roll

Hake Fillet **R 135**

Crumbed or Pan Fried with Chips **OR** Savoury Rice Served with Side Salad and Lemon Wedges

Pie Of The Day **R 150**

With Chips, Side Salad and Gravy

* Please ask your waitron for the Pie of the Day

BURGERS

Served on a Sesame Roll with Lettuce, Tomato, Caramelized Onions, Chef's Sauce, Onion Rings and Chips **OR** Side Salad
150g Patties (Raw Weight)

Beef	R 120
Kudu (When Available)	R 120
Crumbed/ Pan-Fried Chicken Breast	R 100

SPECIAL BURGERS

Banting (No Roll and No Chips) **R 140**

Beef / Kudu / Chicken

Served on a Zucchini Fritter with Guacamole and Side Salad

Beef Fillet Prego on a Roll **R 145**

Beef Fillet Strips, Doused in Spicy Portuguese Sauce, Braised Onions and Tomatoes, served on a Sesame Roll with Chips

Chilli Cheese Burger **R 140**

Crumbed OR Pan-fried Chicken / Beef

Topped with Melted Cheese, Jalapeños and Cheese Sauce
Served on a Sesame Roll with Chips, Onion Rings and Cheese Sauce (No garnish)

STEAK

Rump 300g

Served with Chips **R 160**

Served with Egg and Chips **R 165**

Served with Chips and a Small Greek Salad **R 175**

Served with a Large Greek Salad **R 180**

PLATTERS

Ploughman's **R 180**

Cold Meats, Local Cheeses, Green Figs, Olives and Home-made Hummus served with Home-Baked Bread **(Serves 1)**

Vegetarian Platter **R 150**

Spring Rolls, Homemade Chakalaka Bites, Antipasto, Hummus, Local Cheeses and Olive Tapenade served with Home-Baked Bread **(Serves 1)**

Pub Platter **R 280**

Samosas, Spring Rolls, Pork Sausages, Onion Rings, Homemade Chakalaka Bites, Meatballs & Chicken Strips served with Chips and Sweet Chilli Mayo **(Serves 2)**

South African Platter **R 330**

Beef Sosaties, Mini Bunny Chows, Bobotie Frikkies, Biltong and Cream Cheese Bites, Boerewors, Sosaties and Homemade Chakalaka Bites served with Chutney **(Serves 2)**



HOT BEVERAGES

Pot of Tea Rooibos, Ceylon, Earl Grey	R 20
Arabic Filter Coffee	R 22
Arabic Filter Coffee (Mega)	R 28
Espresso Single	R 15
Espresso Double	R 25
Americano	R 32
Cappuccino	R 35
Karoo Cappuccino (Mega)	R 40
Almond/ Oat Milk Cappuccino	R 50
Almond/ Oat Milk Cappuccino (Mega)	R 55
Caffè Latte	R 40
Rooibos Cappuccino Served with Cinnamon and Honey	R 40
Rooibos Cappuccino (Mega) Served with Cinnamon and Honey	R 45
Rooibos Latte Served with Cinnamon and Honey	R 45
Caffè Mocha	R 45
Chocolate Latte	R 48
Milo	R 30
Hot Chocolate	R 30
Baby Chino Frothed Milk dusted with Hot Chocolate served in an Espresso Cup	R 15

Add Something Extra:

Extra Espresso	R 15
Cream (Con Panna)	R 10



FREE **WIFI** TO HOTEL GUESTS AND RESTAURANT PATRONS
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COLD BEVERAGES

Soft Drinks 300ml R 30

Coke, Coke Zero, Coke Light, Sprite, Sprite Zero, Fanta
Orange, Cream Soda

Soft Drinks 200ml R 27

Soda Water, Ginger Ale, Lemonade, Dry Lemon,
Tonic (Pink/ Plain/ Sugar Free)

Water

Still 500ml	R 20
Still 1L	R 35
Sparkling 500ml	R 25
Sparkling 1L	R 40

Cordials & Mixers 25ml R 5

Passion Fruit
Lime
Kola Tonic

Juices

Orange, Apple, Mango, Tropical (500ml)	R 45
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Home-Made Ginger Beer R 35

Ice Tea R 35

Peach / Lemon

Appetizer / Grapetizer R 38

Large Milkshake R 50

Chocolate, Strawberry, Lime, Bubblegum, Banana, Vanilla
Caramel, Coffee, Milo

Small Milkshake R 40


Chocolate, Strawberry, Lime, Bubblegum, Banana, Vanilla
Caramel, Coffee, Milo

Soda Float R 45

With Soft Drink of Your Choice

77 Church St Prince Albert T: 023 5411 332 E: reservations@swartberghotel.co.za

www.swartberghotel.co.za



WINES



SPARKLING

BOPLAAS PINOT NOIR SPARKLING BRUT
RAKA HAPPINESS

R 65
R 65

R 190
R 190

CAP CLASSIQUE

GROOTE POST BRUT ROSÉ NV
WELTEVREDE ENTHEOS BRUT NV

R 280
R 280

SAUVIGNON BLANC

LOUISVALE STONE ROAD
BOPLAAS STOEPSIT
KAAPZICHT FAMILY RANGE
JAKKALSVLEI
FIRST SIGHTING
GROOTE POST SEASALTER (Blanc Fumé)

R 50
R 120
R 130
R 165
R 180
R 195
R 240

CHENIN BLANC

DIEMERSFONTEIN
ALVI'S DRIFT SIGNATURE
KAAPZICHT FAMILY RANGE
AA BADENHORST SECATEURS

R 50
R 120
R 145
R 160
R 165

CHARDONNAY

WELTEVREDE VANILLA
GROOTE POST (Unwooded)
EIKENDAL VINEYARDS JANINA (Unwooded)

R 55
R 130
R 190
R 220

ROSÉ

FAIRVIEW GOATS DO ROAM
HERMANUSPIETERSFONTEIN BLOOS
OLIFANTSBERG FAMILY VINEYARD GRENACHE NOIR

R 50
R 120
R 180
R 195

CABERNET SAUVIGNON

LOUISVALE STONE ROAD
BOSCHKLOOF
DIEMERSFONTEIN
EIKENDAL VINEYARDS

R 60
R 160
R 230
R 230
R 395

MERLOT

WELTEVREDE CHERRYCHOC
ALVI'S DRIFT SIGNATURE
LOUISVALE
HARTENBERG ESTATE

R 60
R 160
R 160
R 180
R 365

SHIRAZ

FIRST SIGHTING
HARTENBERG DOORKEEPER
RAKA BIOGRAPHY

R 60
R 160
R 190
R 260

PINOTAGE

DIEMERSFONTEIN THE PRODIGY
RAKA
KAAPZICHT SKRAALHANS

R 60
R 160
R 185
R 220

RED BLENDS & OTHER CULTIVARS

FAIRVIEW LA CAPRA SANGIOVESE
BOPLAAS TOURIGA NACIONAL
REIERSVLEI CAPE BLEND
BOSCHKLOOF KOTTABOS GRENACHE / SYRAH
HERMANUSPIETERSFONTEIN KLEINBOET
AA BADENHORST FAMILY RED

R 60
R 120
R 165
R 180
R 260
R 295
R 495

ALCOHOLIC BEVERAGES

BEERS

Black Label	R 30
Castle	R 28
Castle Lite	R 29
Hansa Pilsner	R 24
Windhoek Draught	R 38
Windhoek Lager	R 33
Heineken	R 34
Amstel	R 30
Heineken Zero	R 34

CIDERS

Hunters Dry	R 34
Savana Dry	R 34
Savana Light	R 34
Hunters Chilled Non-Alcoholic	R 30

BRANDY

Klipdrift	R 17
Klipdrift Premium	R 20
KWV Aged 5 Years	R 21
Olof Bergh	R 16
Remi Martin	R 77
Richelieu	R 19
KWV Aged 10 Years	R 30
Boplaas Carel Nel Reserve Aged 5 Years	R 26

WHISKEY

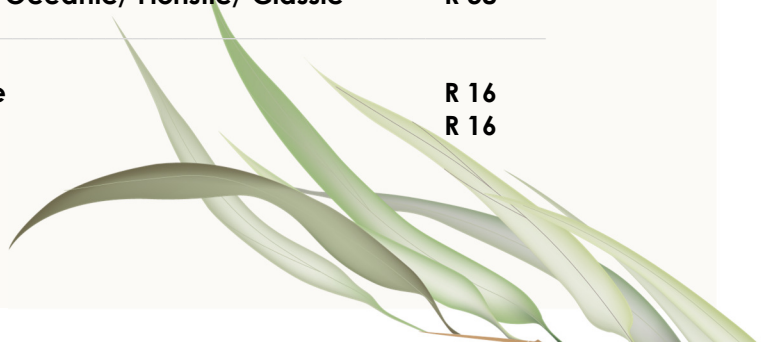
Bains	R 27
Bells	R 24
Chivas Regal	R 39
Famous Grouse	R 23
Glen Fiddich Aged 12 Years	R 54
Jack Daniels	R 33
Jameson	R 39
Johnny Walker Black	R 39
Johnny Walker Red	R 25
J&B	R 20
Boplaas Single Grain Aged 6 Years	R 58
Dalwhinnie Aged 15 Years	R 99

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Gordons	R 18
Bombay Sapphire	R 30
Woodstock 399 on Albert	R 22
Musgrave Pink	R 33
Inverroche Amber	R 35
Six Dogs Blue	R 37
Wilderer Fynbos	R 25
KWV Cruxland	R 27
Black Mountain Karoo Dry	R 26
Black Mountain Karoo Flora	R 28
Boplaas 8 Citrus	R 25
Cape Saint Blaize Oceanic/ Floristic/ Classic	R 38

CANE / VODKA

Cape To Rio Cane	R 16
Smirnoff Vodka	R 16



ALCOHOLIC BEVERAGES

LIQUEURS

Amarula	R 16
Cointreau	R 39
Jägermeister	R 28
Jose Cuervo Gold / Silver	R 28
Southern Comfort	R 19
Angostura Bitters	R 19

RUM

Bacardi	R 20
Capt. Morgan Dark	R 16
Red Heart	R 17
Malibu	R 14
Spiced Gold	R 14

DESSERT WINES 50ML

Monis Full Cream	R 25
Monis Med. Cream	R 25
Monis Pale Dry	R 25
Old Brown Sherry	R 15
Boplaas Cape Ruby	R 20

ON TAP

Glenhoff Lager	340ml R 40	500ml R 50
CBC Lager	340ml R 30	500ml R 40
CBC Amber Weis	340ml R 40	500ml R 50

Karoo Diesel (Brandy & Ginger Ale) R 50

Black Mountain Gin & Tonic

Dry	Naked R 55
Flora	Naked R 55

SOMETHING SPECIAL

Dom Pedro (Plain) R 20

Add a shot of your choice or choose one of these options:

Kahlua	R 27
Frangelico	R 27
Peppermint	R 20
Amarula	R 16
Amarula Double (Recommended)	R 32

Irish Coffee R 55

Americano served with a single Jameson, Brown Sugar, topped with Cream

Kahlua Coffee R 45

Americano served with a single Kahlua, Brown Sugar, topped with Cream

Ginger Square R 40

Single Ginger liqueur and Ginger Ale

Rock Shandy R 55

Lemonade, Soda Water and Bitters

Steelworks R 69

Ginger Ale, Soda Water, Cola Tonic, Lime Cordial and Bitters