

LONG TABLE

RESTAURANT & CAFE

Breakfast

Fruit Platter

Exotic fruits served with superfood smoothie

Breakfast Trifle

Layers of home-made granola, bulgarian yoghurt, fresh and stewed fruit, fynbos honey

Oats Porridge

With stewed apples and prunes, cinnamon butter, honey

Smoked Salmon and Scrambled Egg

On potato and poppyseed rosti, crispy capers, rocket, salmon roe and crème fraiche

Tunisian Adja

Two eggs poached in sauce of onion, tomato, garlic, peppers, bacon and hint of chilli and north african spices, served in pan

Farmhouse

2 Fried eggs, grilled tomato, mushrooms, bacon, sausage and biltong polenta

Eggs Benedict

English muffin, black forest ham, 2 poached eggs, hollandaise sauce and roma tomato confit

Eggs Long Table

Roasted field mushroom, wilted spinach, 1 poached egg, hollandaise, roma tomato confit

Mini Farmhouse

Fried egg, biltong polenta, grilled tomato and choice of sausage or bacon

LONG TABLE

RESTAURANT & CAFE

French Toast Pockets

Stuffed with black forest ham, dijon mustard, mature gruyere cheese, with canadian maple syrup and rocket

Chefs Breakfast Surprise

Just in case we feel like something different!

Muffin / Scone

Served with cheddar cheese and preserves

Lunch

Starters

Crunchy Caprese Parcel

With marinated olives, basil seed gelée, balsamic drizzle and tomato oil.

Moroccan Shaved Beef

Rocket, quinoa salad and spiced oil

Fresh Corn Soup

Topped with roasted corn and avocado salsa

Duck, Ginger and Peanut Spring Rolls

With ginger, soy and honey dipping sauce

Long Table Super Foods Salad

Quinoa, sprouts, mixed seeds, avo, broccoli and seasonal greens, beetroot, herbs and olive oil and lemon dressing

Papaya and Avo Salad

With black forest ham & pine kernels

LONG TABLE
RESTAURANT & CAFE

Light Meals & Main Courses

Crispy Chicken Salad

Salad greens, roast veg, avo, peppadew, sesamecrusted chicken strips with secret dressing

Long Table Beef Burger

Hand chopped sirloin pattie, bone marrow, wild mushrooms, prosciutto, onion confit and mustard béarnaise, on homemade ciabatta with potato rounds

Beef Strips

Marinated in herbs, spices and garlic, with sour cream and potato rounds

Cajun Chicken Sandwich

Open sandwich with spiced chicken fillet, salad greens, avo, tomato and peppadew mayo on homemade seed loaf

Farfalle Pasta

With sun dried tomatoes, spinach, smoked mozzarella & exotic mushrooms

Lamb Medallions

With caramelised cumin jus, crushed baby potatoes, veg

Duck Breast

Crusted with honeyed nuts, coffee infusion, sweet potato gorgonzola bake

Spiced Quail

Potato, coriander and sweetcorn fritter, rocket salad, honey mustard dressing

LONG TABLE
RESTAURANT & CAFE

Fresh Linefish

Butter poached prawn, potato and spring onion cake,
prawn bisque

Grilled Grainfed Sirloin Steak

With grilled biltong polenta cake, mushroom nage, veg

Dessert

Dark Chocolate Fondant

With white chocolate and coconut centre

Pecan Nut Praline Cheesecake

Every much a signature dish, the best in the winelands!

Pear Panna Cotta with Port wine gelee

Port syrup and pear compote

Confit Apple tart

Served warm, with pistachio cream and vanilla ice cream

Crème Brulee

Timeless classic!

Ask your waitron about our freshly baked cakes, muffins,
scones and tarts of the day.

LONG TABLE
RESTAURANT & CAFE

Kidz Menu

Pasta with home made meat ball sauce
Kidz beef burger with potato rounds
Kidz chicken burger with potato rounds
Grilled fish and potato rounds

Vanilla ice cream with home made yummy chocolate sauce
Waffles with vanilla ice cream and maple syrup

Trading hours are Breakfast and Lunch, Tuesday to Sunday.

LONG TABLE
RESTAURANT & CAFÉ

Wine List



Dombeya Sauvignon Blanc 2010 R80

New Release

Dombeya Chardonnay 2009 R105

New Release

Dombeya Merlot 2007 R105

Gold Medal, Veritas Wine Awards 2009

Dombeya Cabernet Sauvignon 2007 R105

Equal No.1 rated Cabernet in South Africa, WINE Magazine, May 2010

Dombeya Samara (Cabernet/Merlot/Malbec) 2006 R110

Gold Medal, Veritas Wine Awards 2009

Dombeya Boulder Road Shiraz 2007 R120

Top 10, WINE Magazine Shiraz Challenge 2009

Haskell Aeon Syrah 2007 R290

★★★★☆ John Platter Guide 2010

Haskell Pillars Syrah 2007 R400

★★★★★ John Platter Guide 2010

Trophy for Best Syrah & Wine of Show, 2009 Tri Nations Challenge

Haskell IV 2007 R400

(Cabernet/Merlot/Cabernet Franc/Petit Verdot)

By the Glass



Dombeya Sauvignon Blanc 2010 R25

Dombeya Samara 2006 R30

(Cabernet/Merlot/Malbec)

Imported Wine List

Sauvignon Blanc

Wild Rock 'The Infamous Goose' Sauvignon Blanc 2008 R130
Marlborough, New Zealand

*"The palate is lively and juicy with well weighted mid palate and crisp fine acidity.
A beautifully balanced and approachable Sauvignon with plenty of appeal."*

Sam Kim, Wine Orbit

Lawsons Dry Hills Sauvignon Blanc 2008 R135
Marlborough, New Zealand

*"Lives up to its glowing reputation, with rich flavours of grapefruit, gooseberries and lime,
slightly minerally and dry. It's a more complex style than most, with real individuality."*

Michael Cooper, 5 Stars

Craggy Range 'Te Muna' Sauvignon Blanc 2008 R185
Martinborough, New Zealand

*"... the 2008 Te Muna Road Sauvignon Blanc has a very well defined, very pure nose with just a
touch of chalkiness... this Sauvignon is more about poise and freshness with subtle notes of
green apple, lime and orange-blossom towards the finish. Excellent."*

Neal Martin, Robert Parker's The Wine Advocate, Issue 184, 2009

Reisling

Felton Road Riesling 2008 R235
Central Otago, New Zealand

*"This label (or a sister label) generally competes for top place in any Riesling tasting.
Though classified as "sweet" it's really medium/dry thanks to exquisite mouth watering acidity.
Mineral and citrus flavours with a lingering finish. Top wine."*

Bob Campbell MW

LONG TABLE
RESTAURANT & CAFÉ

Gewürztraminer

Lawsons Dry Hills Gewurztraminer 2007 R150
Marlborough, New Zealand

"It's hard to remember the last time Ross and Barbara Lawson's winery made a Gewürztraminer that was less than outstanding.... Ravishingly flavoursome and extroverted."

Cuisine Magazine, New Zealand

Pinot Noir

Lawsons Dry Hills Pinot Noir 2005 R190
Marlborough, New Zealand

"The best vintage yet of this label. Fragrant and full coloured, sturdy and complex with cherry, plum and spice flavours, showing excellent ripeness and density."

Michael Cooper, WinestateMagazine

Wild Rock 'Cupids Arrow' Pinot Noir 2006 R160
Central Otago, New Zealand

"This is their first Central Otago Pinot Noir and it has beautifully captured the essence of this famous region. The nose displays fragrant aromas of blackberries, smoked meat and savoury mushrooms. It's juicy and plump with a fleshy mid palate and nicely balanced acidity..."

It's immensely drinkable."

Sam Kim, Wine Orbit

Hoddles Creek Pinot Noir 2008 R210
Yarra Valley, Victoria, Australia

"Light on its feet, and full of beauty. Fresh, spicy, raspberried flavour with lots of stern, controlling tannin. Built to mature well over the next handful of years, at least. Lovely flavour and acidity here. Some reductive elements, but in a positive way. Spunk of a wine."

Campbell Mattinson, WINEFRONT

Craggy Range 'Te Muna' Pinot Noir 2006 R400
Martinborough, New Zealand

"Pinot's- from anywhere- seldom get as good as this."

Michael Lonsford, Houston Chronicle

LONG TABLE
RESTAURANT & CAFÉ

Felton Road Pinot Noir 2007 R400
Central Otago, New Zealand

"...whenever there is a tasting designed to challenge the supremacy of Burgundy, it is usually a Felton Road that is ushered into the ring, floats like butterfly and out-classes its bloated Old World champions."

Neal Martin, Robert Parker's "The Wine Advocate"

"The 2007 Pinot Noirs are wines of unmatched concentration and rich complexity without losing any purity or finesse. They combine the ripeness of the 06's with the concentration of the 05's adding a certain extra magic that is unique to this vintage. In short we see them as landmark wines."

Blair Walter, Winemaker

Shiraz/Syrah

Wild Rock 'The Underarm' Syrah 2006 R160
Gimblett Gravels, Hawkes Bay, New Zealand

"With a brilliantly lifted white pepper nose and a cool, long, refreshing black fruit coulis palate, this is a sensational Syrah with more than a nod to the French classics."

Matthew Jukes & Tyson Stelzer, Taste Food & Wine Guide 2009

Pirathon by Kalleske Shiraz 2006 R235
Barossa Valley, Australia

"Fabulous smelling wine packed with dark Barossan goodness and offering things like black fruit, dark chocolate, baking spices (nutmeg, cloves, allspice), roses, tar and a little menthol lift... It's smooth, ripe and long and enormously satisfying to drink. I think it's probably even better than the 2005...Regardless, I'd recommend getting onto and into a bit of this gear without reservation." 93 points

Gary Walsh, WINEFRONT

Kalleske Greenock Shiraz 2006 R360
Barossa Valley, Australia

"Deep magenta; deep fruited with great concentration and red and black fruits in abundance; hints of spice and a core of bright fruits lead to a long, full and harmonious finish." 94 points

James Halliday, Australian Wine Companion

LONG TABLE
RESTAURANT & CAFÉ

Craggy Range Block 14 Gimblett Gravels Syrah 2005 R310
Barossa Valley, Australia

“New Zealand is well known for its whites; it’s now developing quite a reputation for its reds, such as this fantastic European-styled Syrah from the Hawkes Bay...it’s a brilliantly vivid interpretation of the Syrah grape that would go very well with rare lamb or fillet steak.” **92 points**

Jamie Goode, Wine Anorak

Spinifex Shiraz/Viognier 2007 R435
Barossa Valley, Australia

“Heavenly wine. Exactly what top-notch shiraz viognier should be. Elegant and spicy but in the most positive of ways – and not as an excuse for thin weediness...this is one tremendously vibrant wine. The folks at Spinifex are in the finest of forms...If you’re really going to splash out, please consider this.”

Campbell Mattinson, WINEFRONT

Rhone Blends

Kalleske Clarry’s Grenache/Shiraz 2007 R185
Barossa Valley, Australia

“In just a few short vintages, the Kalleske family have established themselves at the forefront of the Barossa Valley’s new wave of wine producers. This overnight success has, of course, been 150 years in the making...there’s heaps of ripe red fruit squashed between the layers of earthy, wholegrain, classic Barossa flavour.”

Max Allen, Gourmet Traveller Wine

Spinifex Papillon (Grenache,Cinsault,Mataro,Shiraz) 2008 R210
Barossa Valley, Australia

“As far as I am concerned, Spinifex out - Torbreck’s Torbreck.”

James Halliday

LONG TABLE
RESTAURANT & CAFÉ

Bordeaux Blends

Craggy Range 'Sophia' Merlot/Cabernet Franc 2005 R400
Gimblett Gravels, Hawkes Bay, New Zealand

"Incredibly dense blend of merlot and cabernet franc, with dark berries, exotic spice and subtle floral characters that will be full revealed in time. Characterised by a wonderful velvet texture and considerable length of flavour." **96 points**

Bob Campbell MW, Gourmet Traveller Wine, Apr/May 2007

Craggy Range 'The Quarry' Cabernet Sauvignon/Merlot 2005 R475
Gimblett Gravels, Hawkes Bay, New Zealand

"A powerful and potentially long-lasting blend of cab sav, merlot and cab franc that needs some time before it will begin to express its savoury, berry, spice, coffee and cedar flavours.

A heroic red from a challenging vintage." **96 points**

Bob Campbell MW, Gourmet Traveller Wine, Apr/May 2007