



A WARM WELCOME TO SLALEY

Please Note:

10% Gratuity will be added to tables with 6 guests and more.

Slaley observes the Entertainer's official Rules of Use.

All seasonal ingredients subject to availability.



BREAKFAST

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| Kiddies | 35 |
| Scrambled egg and ham with toast | |
| Whimsy | 45 |
| One egg, bacon, tomato, toast and preserves | |
| Healthy start | 55 |
| Greek yoghurt, muesli, fresh fruit and honey | |
| French Toast | 55 |
| 2 slices served with bacon and syrup | |
| Omelette | 75 |
| 2 egg omelette, toast and your choice of 2 of the following: bacon, ham, mushrooms, tomato, onion or cheese | |
| Slaley | 90 |
| Two eggs, bacon, sausage, tomato and mushrooms served with toast and preserves | |

Breakfast is served until 11:30



STARTERS

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|---|-----------|
| Chicken strips | 55 |
| Served with chips and Slaley sauce <i>Recommended wine: The Whimsy Sauvignon Blanc</i> | |
| Focaccia | 55 |
| A pizza base topped with garlic, rosemary and feta <i>Recommended wine: The Whimsy Sauvignon Blanc</i> | |
| Baked camembert pot | 60 |
| Camembert, feta, tomato, olives and bread drizzled with Slaley olive oil and oven baked <i>Recommended wine: Broken Stone Cabernet Sauvignon</i> | |
| Cheese platter | 70 |
| Selection of cheese, preserves, our bistro baked bread and Slaley olive oil <i>Recommended wine: Slaley Merlot</i> | |
| Starter platter | 90 |
| Selection of cheeses, salami and Parma ham, our bistro baked bread and Slaley olive oil <i>Recommended wine: Slaley Merlot</i> | |

SALADS

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|---|-----------|
| Greek salad | 65 |
| Lettuce, olives, cherry tomato, red onion, cucumber and feta served with Slaley olive oil <i>Recommended wine: The Whimsy Sauvignon Blanc</i> | |
| Chicken salad | 85 |
| Sliced chicken breast, lettuce, cherry tomato, red onion and cucumber served with Slaley salad dressing <i>Recommended wine: Broken Stone Chardonnay</i> | |
| Slaley salad | 90 |
| Lettuce, rocket, tomato, red onion, feta, croutons, figs and biltong served with Slaley salad dressing <i>Recommended wine: Slaley Chardonnay</i> | |



MAIN COURSES

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|---|------------|
| Chicken breast | 145 |
| Free range chicken breast served on cauliflower puree with mushroom sauce <i>Recommended wine: Broken Stone Chardonnay</i> | |
| Spicy coffee crusted rump | 165 |
| 200g rump served with red wine onion sauce <i>Recommended wine: Broken Stone Pinotage or Broken Stone Shiraz</i> | |
| Beef fillet | 175 |
| Served with pepper sauce <i>Recommended wine: Slaley Pinotage</i> | |
| Venison steak | 180 |
| Served on beetroot puree with blue cheese cream sauce <i>Recommended wine: Broken Stone Shiraz</i> | |

Our mains are served with chips and your choice of either a side salad or seasonal vegetables. Sauces can be exchanged. All seasonal items are subject to availability.

BURGERS

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|---|------------|
| Chicken burger | 125 |
| Free range chicken breast, topped with caramelized balsamic onions, bacon and basil pesto mayonnaise <i>Recommended wine: The Whimsy Sauvignon Blanc</i> | |
| Beef burger | 130 |
| 180 grams of pure beef, topped with caramelized balsamic onions, bacon, and avocado (subject to availability) <i>Recommended wine: Broken Stone Pinotage</i> | |
| Venison burger | 145 |
| 180 grams venison burger topped with mushroom sauce, jalapeños and Camembert <i>Recommended wine: Slaley Pinotage</i> | |

Our burgers are served with our bistro baked buns, chips and your choice of either a side salad or seasonal vegetables. All seasonal items are subject to availability.



WOOD FIRED PIZZAS

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|---|------------|
| Margherita | 65 |
| Tomato and basil pesto <i>Recommended wine: Broken Stone Pinotage</i> | |
| Hawaiian | 75 |
| Ham and pineapple <i>Recommended wine: Broken Stone Chardonnay</i> | |
| Caramel | 85 |
| Caramelized balsamic onions, roast butternut and feta cheese <i>Recommended wine: Broken Stone Chardonnay</i> | |
| Tropical | 85 |
| Bacon and banana <i>Recommended wine: Broken Stone Chardonnay</i> | |
| Vegetarian | 95 |
| Tomato, peppers, onions, black olives, basil pesto, jalapeños and mushroom <i>Recommended wine: The Whimsy Sauvignon Blanc</i> | |
| Whimsy | 95 |
| Chicken, bacon, feta and avocado (subject to availability) <i>Recommended wine: Broken Stone Pinotage</i> | |
| Chef | 130 |
| Seared beef, mushrooms, horseradish cream, pine kernels and rocket <i>Recommended wine: Broken Stone Cabernet Sauvignon</i> | |
| Broken Stone | 135 |
| Blue cheese, fig, biltong and rocket <i>Recommended wine: Slaley Shiraz</i> | |
| Mediterranean | 135 |
| Red onion, tomato, garlic, olives, bacon, salami, feta and basil <i>Recommended wine: Broken Stone Cabernet Sauvignon</i> | |
| Slaley | 135 |
| Bacon, salami, ham, mushrooms, peppers, olives, onion and garlic <i>Recommended wine: Slaley Pinotage</i> | |



KIDDIES MEALS

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|---|-----------|
| Chicken fingers With chips | 40 |
| Kiddies margherita Tomato and basil pesto | 45 |
| Kiddies Hawaiian Ham and pineapple | 50 |
| Kiddies tropical pizza Bacon and banana | 50 |

Kiddies meals are for children 10 and younger

EXTRAS

| | | | |
|--|-----------|------------------------------------|-----------|
| Avocado (subject to availability) | 25 | Olives | 10 |
| Bacon | 15 | Parmesan | 15 |
| Blue cheese sauce | 15 | Peppers | 10 |
| Butternut | 10 | Pepper sauce | 15 |
| Caramelized Onions | 10 | Pineapple | 15 |
| Cheese | 15 | Plate of chips | 30 |
| Chicken | 15 | Salami | 15 |
| Egg of your choice | 15 | Sauces | 15 |
| Feta | 10 | Sausage | 15 |
| Garlick | 10 | Side of chips | 20 |
| Ham | 15 | Seasonal Vegetables | 25 |
| Jalapeños | 10 | Side Salad | 25 |
| Mushrooms | 10 | Thai Birds Eye Chilli Sauce | 15 |
| Mushroom sauce | 15 | Tomato | 10 |



DESSERTS

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| Ice cream and chocolate sauce | 50 |
| Vanilla ice cream with chocolate sauce | |
| Chocolate lava | 55 |
| Served with ice cream or whipped cream | |
| Cake of the day | 55 |
| Ask waitron for the selection of the day | |

COLD BEVERAGES

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|---|-----------|
| Iced coffee | 40 |
| Vanilla ice cream with a shot of espresso | |
| Slaley milkshake | 40 |
| Chocolate, strawberry, lime, banana | |
| Fruit smoothie | 40 |
| Seasonal fruits blended with yoghurt | |
| Dom Pedro | 55 |
| Adult milkshake with a shot of liquor | |

HOT BEVERAGES

| | | | |
|-----------------------|-----------|---------------------------|-----------|
| Filter coffee | 20 | Espresso | 35 |
| Americano | 25 | Café latte | 25 |
| Cappuccino | 25 | Hot chocolate | 35 |
| Red cappuccino | 30 | One cup pot of tea | 20 |
| Espresso | 25 | Two cup pot of tea | 35 |

Available teas are Five Roses, Earl Grey, rooibos, vanilla chia and green tea.



WINE LIST

Slaley Range

Selected from the best of each years' harvest and made using traditional winemaking methods, then barreled a minimum of 24 month, to produce an exceptionally classical wine that is designed to improve with age.

Merlot 2008

A bold wine, whose careful aging has allowed the tannic note to still sing through its richer flavours of plum, cherry with a deeper spiced finish.

Awarded Platter's 4 Stars

90 per glass / 150 per bottle

Pinotage 2008

Made from Slaley's oldest vineyard, a 1955 bush vine; this wine carries a depth and complexity for which old vines are renowned. It displays flavours of lush dark berries and plum with a hint of pepper.

90 per glass / 150 per bottle

Shiraz 2007

A full-bodied wine with lots of ripe plums, mulberry and a subtle note of white pepper that compliments the bright tannins.

Awarded Platter's 4 Stars

90 per glass / 200 per bottle



Broken Stone Range

Made using mostly old-world techniques with a few, selective, modern twists. All reds on this range are aged for a minimum of 18 months to best balance the flavours of fruit.

Chardonnay Unwooded 2017

45 per glass / 95 per bottle

A vibrant note of pineapple with a delicate hint of potpourri. The wine has a lovely natural acid that refreshes the pallet with each sip.

Pinotage 2011

45 per glass / 95 per bottle

A fruit forward wine, with notes of blackcurrant and plum, with background notes of nutmeg and pine forest that layer the dimensions of the wine.

Cabernet Sauvignon 2011

45 per glass / 95 per bottle

Intense black cherry and redcurrant notes that are complimented by a deeper cigar box finish, all rounded out with Cabernet Sauvignon's natural tannic grip.

The Whimsy Range

Made using mostly new world techniques to produce rich, fruit driven wines, perfect for social occasions that require a touch of lighthearted whimsy.

Sauvignon Blanc 2017

45 per glass / 65 per bottle

89% Sauvignon Blanc and 11% Chardonnay this wine has notable tropical fruit and gooseberry flavours.



BAR LIST

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|---|----------------------------|
| Soft drinks | 20 |
| Appletiser, Coke, Coke Zero, Crème Soda, Dry Lemon, Fanta Grape, Fanta Orange, Ginger Ale, Ice Tea Lemon, Ice Tea Peach, Lemonade, Red Grapetiser, Soda Water, Sprite, Sprite Zero, Tonic Water, White Grapetiser | |
| Fresh juice | 20 |
| Glass of fresh juice | |
| Water | |
| 500ml Still / Sparkling | 25 |
| 750ml Still / Sparkling | 30 |
| 1-liter Carafe | 15 |
| Beers | 25 |
| Heineken, Windhoek Lager, Windhoek Draught, Castle Lite, Castle Lager, Black Label, Amstel | |
| Ciders / pre-mixes | 25 |
| Savanna Light, Savanna Dry, Hunters Gold, Hunters Dry, Smirnoff Storm, Smirnoff Spin | |
| Craft beer | 35 |
| Stellenbosch Brewing Company (Stellies) | |
| Red Bull | 35 |
| Cordials / mixers | 10 |
| Bitters, Passion Fruit, Lime, Kola Tonic | |
| Shooters | 20 |
| Jägermeister, Tequila | |
| Spirits | 20 single 35 double |
| Amarula, Smirnoff Vodka, Gordon's Dry Gin, Richelieu, Klipdrift, Olof Bergh, Fish Eagle, Wellington VO, Captain Morgan Spiced Gold, Captain Morgan Dark Rum | |
| Bombay Sapphire, Dry Gin | 30 single 55 double |
| Whiskey | 30 single 55 double |
| Johnny Walker Black, Jack Daniel's, Bell's, J&B, Jameson | |



Champagne

Tribaut Brut Original **500**

MCC

Colmant Brut **300**

Colmant Rosé **300**

Pongrácz – Brut **200**

Pongrácz – Rose **200**

Sparkling

JC Le Roux - Le Domain glass **60**

JC Le Roux - Le Domain **150**

JC Le Roux - Le Chanson **150**



Wine Tastings

- 5 wines tasting** **40**
This tasting is comprised of pre-selected wines, both red and white, from our ranges
**No pre-booking required*
- 4 wines and cheese** **70**
A traditional cheese tasting, with both red and white wine pre-selected from our ranges. This tasting utilises the creamy, umami, nutty and salty flavours found in cheese to best contrast the combinations of fruity, herbaceous, floral, spicy and woody flavours that are so prevalent in wine.
** Tasting must be booked 24 hours in advance*
- Chilli, biltong, cheese and wine** **195**
This tasting is for those truly interested in wine and food combinations and is presented exclusively by a member of the family. The tasting comprises of wines both in our current range and wines exclusive to this tasting which are unavailable for purchase. This tasting is designed to demystify food and wine pairings and delves into the fundamental rules of why and how to balance the two.
** Tasting must be booked 48 hours in advance*