

THE
BLACK SHEEP
DINER



THE
MENU

Farm to plate

only the freshest seasonal ingredients are used

Starters & Salads



SOUP OF THE DAY (V) 65
Ask your waiter about the daily special.

CAJUN CALAMARI STRIPS 75
Delicate and tender calamari steak strips, lightly fried in Cajun seasoning, served with a garlic aioli & fresh lemon.

DOUBLE BAKED CHEESE SOUFFLÉ 75
Twice baked and topped with black forest ham crisps.

WARM BEETROOT SALAD (V) 85
Slow roasted cumin infused beetroot, served with cream cheese, feta & wild rocket topped with roasted pumpkin seeds.

BLACK MUSSELS 130
West coast mussels steamed in celery, carrots, onions, thyme & fresh cream.

OSTRICH CARPACCIO 140
Cold smoked served with basil pesto, parmesan, balsamic reduction & topped with wild rocket.

SALADS

CAPRESE SALAD 55
Cherry tomatoes, mozzarella cheese, tossed in our in-house made basil pesto.

GREEK SALAD 70
Cucumber, tomato, bell pepper, red onion and marinated olives on a bed of mixed lettuce.

PEAR & BLUE CHEESE 105
Locally sourced pears, creamy gorgonzola cheese, lettuce & nut praline dust.

Mains



VEGETABLE PLATTER (V) 130

Sesame fried vegetable julienne, beetroot chips, hummus, tzatziki, baba ghanoush and served with our in-house made naan.

MATURE RUMP 150

Dry aged for 30 days & grilled to your liking, served with rustic fries.

PORK CHOPS 180

Two cutlets, grilled with olive oil, lemon & sage, served with tomato & chilli jam and rustic fries.

RIBEYE 185

Smothered in butter & coarse pepper, served with rustic fries.

STUFFED CHICKEN BREAST 185

Stuffed chicken breast with spinach & feta, accompanied by mushroom risotto

HALLOUMI STEAK (V) 190

Lightly dusted in flour, golden fried in butter, served with a creamy sundried tomato sauce & topped with toasted cashew nuts.

BEEF FILLET 225

Beef tenderloin grilled to your liking, served with creamy, mashed potatoes & thyme jus.

RIBS 800g 265

Grilled & basted with a smokey BBQ sauce, 400g 165 served with rustic fries.

SEAFOOD

LINE FISH 220

Locally sourced served with your choice of side.

PRAWNS 355

Queen prawns, pan-fried in butter & olive oil, served on a bed of savoury rice.

SEAFOOD PLATTER FOR 2 495

Line fish, black mussels, prawns & calamari served with lemon or garlic sauce & savoury rice.

Sides & Sauces



SIDES

RUSTIC FRIES	35
MASHED POTATO	35
ROAST VEGETABLES	35
CRISPY BABY POTATOES	35
SAVOURY RICE	35
CREAMED SPINACH	45

SAUCES

PEPPER	45
LEMON BUTTER	45
MUSHROOM	45
GARLIC	45

Desserts



FRENCH APPLE TART

65

Cinnamon infused served with vanilla ice cream.

BERRY PARFAIT

65

Chocolate soil & berry compote.

CRÈME BRULÉ

75

CREPES SUZETTE

90

Classic French dessert served in a rich orange reduction served with vanilla ice cream & flambéed orange liquor.

LEMON CHEESECAKE

95

Served with a passion fruit sorbet.

ALLERGEN ALERT!

Please be aware that our food may contain or have come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish or shellfish. If you have any food allergies please discuss them with kitchen management before consuming any food items.

THE
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Wines & Cocktails

White & Rosé

HOUSE WINE - VAN LOVEREN

GLASS	48
BOTTLE	144

SAUVIGNON BLANC

LOMOND ESTATE SSV	225
A perfect summer wine for any occasion.	

HERMANUSPIETERSFONTEIN KAALVOET MEISIE	270
On the nose, expect dominant aromas of juicy peaches and ripe pineapple, elegantly complemented by exotic Pacific fruits.	

CREATION	280
Alluring aromas of elderflower, papaya, cassis, passion fruit and kumquat.	

LOMOND PINCUSHION SINGLE VINEYARD	325
Notes of apricot, peach and white stone fruit.	

CHARDONNAY

LOMOND ROCKPOOL CHARDONNAY	325
A wine to be enjoyed with all your favourite dishes.	

CHENIN BLANC

LOMOND ROCKPOOL CHENIN BLANC	325
This is a beautiful, full-bodied Chenin Blanc, with its crisp acidity, is a delight.	

ROSE

LOMOND MERLOT ROSE	195
Abundant aromas of fresh strawberries, red cherries and rose petals with a hint of candy floss.	



Red



HOUSE WINE - VAN LOVEREN

GLASS	48
BOTTLE	144

RED BLEND

LOMOND BELLADONNA SMV	380
Bouquet of juicy red fruit with spice, faintly smoky floral and black fruit.	

MERLOT

HERMANUSPIETERSFONTEIN POSMEESTER	235
Red and purple fruits like raspberries and blueberries, complemented by subtle hints of milk chocolate.	

LOMOND ESTATE MERLOT	255
A bouquet of dark chocolate mint, ripe sweet berries and black olives.	

CABERNET SAUVIGNON

ROBERTSON	205
Smooth, full-bodied style with rich mulberry, plum and cassis flavours supported by soft tannins.	

SYRAH & SHIRAZ

CREATIONS SYRAH GRENACH	455
A well-endowed Rhône-style blend with intense flavours of ripe plum, black pepper, tapenade and umami.	

WILDEKRANS SHIRAZ THE ESTATE RANGE	260
Enticing spicy, peppery nose with good red fruit.	

LOMOND ESTATE SYRAH	295
Deep ruby red. Abundant aromatic flavours of white pepper with dark fruit and well-structured tannins.	

PINOT NOIR

CREATIONS	520
A bevy of seductive red berries... the earthiness of shiitake mushroom.	

Sparkling, Cap Classique & Cocktails



SPARKLING

JC LE ROUX LA FLEURETTE 195

This wine bursts with a delightful melange of sweet fruity flavours.

JC LE ROUX LA CHANSON 195

A lively, ruby-red sparkling wine with a delightfully sweet palate of strawberries and plums.

JC LE ROUX LE DOMAINE 195

Refreshing and youthful.

CAP CLASSIQUE

LOMOND BRUT ROSE 260

Hints of strawberries and white stone fruit.

COCKTAILS

PREMIUM HANDCRAFTED COCKTAILS

The Kegtails superior range of cocktails includes best-selling classic and contemporary mixes from around the world.

BACARDI LONG ISLAND ICED TEA 85

A cocktail classic, five white spirits are combined and lengthened with cola.

BACARDI STRAWBERRY DAIQUIRI 85

This classic needs no introduction, Bacardi white rum mixed with fresh strawberry and lime juice and sweetened.

BACARDI MOJITO 85

A legendary cocktail that combines Bacardi white rum, mint flavour, tangy lime and sugar syrup.

BOMBAY DRY PINK GRAPEFRUIT COLLINS 85

An alluring, gorgeous fuchsia pink twist of the iconic Tom Collins.