



WARWICK



Gourmet Winter Picnic

R550
For two to share

To Start *(Served warm)*

Wild mushroom soup with sourdough
pain d'épi

Venison frikkadels with chutney
ranch dressing

In Your Basket

Salametti & Parma ham

Klein River Gouda & Stonehouse
Creamy Cheddar

Rooibos onion marmalade

Sesame seed wonton crackers

Orzo pasta with grilled chicken &
lemon za'atar dressing

Beetroot, celeriac & citrus remoulade



All our breads are 100% BACKEREI sourdough

*Menu subject to change based on fresh produce availability.
12% gratuity for groups of 8 or more.*



Plant-Based Gourmet Winter Picnic

R550
For two to share

To Start *(Served warm)*

Wild mushroom soup with sourdough
pain d'épi

Pumpkin fritters with maple syrup &
toasted nuts

In Your Basket

Caponata ragout

Beetroot, celeriac & citrus remoulade

Grilled & marinated artichokes with
orzo pasta & lemon za'atar dressing

Sesame seed wonton crackers

Green olive & peppadew tapenade

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Little Diners

Beef burger with cheese & thick-cut chips
R95

Crumbed chicken burger & thick-cut chips
R95

Crumbed chicken breast strips & thick-cut chips
R90

Artichoke & baby marrow pasta with lemon olive oil dressing
R110

Optional Extras

Thick-cut chips | **R45**

Onion rings | **R45**

Extra sauce (béarnaise or South African
chutney ranch) | **R45**

Mac & cheese slice | **R80**

Hot honey chilli crunch coleslaw | **R45**

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Warwick's Famous Burgers

*Served on a sourdough brioche bun, with
thick-cut chips*

Prof Black | R195

Two 100g Bonsmara beef patties, smoked
mozzarella, pickled cucumbers, red onions,
aioli & rocket

Wagyu | R220

Two 100g free-range local Wagyu patties,
mature white cheddar, pickled cucumbers, BBQ
sauce & baby onions

Tofu Samurai | R185

Marinated tofu tempura, Japanese mayo-
dressed coleslaw, sweet & sour peanut sauce

South African Ranch Chicken | R185

Golden fried free-range chicken thighs, with
ranch dressing & chopped lettuce

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New Flavours

*Two new arrivals to the table, bite-sized
venison sliders & a bockwurst hot dog.
Small plates with big flavours*

A Trilogy | R185

Three 50g free-range venison slider
patties, smashed & served with a rich,
buttery béarnaise sauce & caramelised
BBQ onions

The Bavarian | R95

100% pork bockwurst sausage in a
sourdough brioche hot dog bun, served
with sauerkraut, curry ketchup & a
crunchy pickle

Desserts

Malva pudding with Turkish delight custard
R95

Chocolate cheesecake brownie
R30 each

Vegan chocolate brownie 🌱
R30 each

Pancake with cinnamon sugar
R12 each

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Boards

*Served with toasted sourdough ficelle from BÄCKEREI
For one to enjoy!*

Cheese & Charcuterie | R195

Parma ham & Salametti
Mustard aioli
Biltong pâté
Stonehouse Creamy Cheddar
Klein River Gouda
Rooibos onion marmalade
Sesame seed wonton crackers

Cheese | R195

Klein River Gouda
Stonehouse Creamy Cheddar
Cremezola Blue
Sesame seed wonton crackers
Rooibos onion marmalade
Green olive & peppadew tapenade
Caponata ragout

Plant-Based | R195

Lemon origanum marinated marrow & artichoke skewers
Caponata ragout
Beetroot, celeriac & citrus remoulade
Pumpkin fritters with honey & toasted nuts
Fynbos-vinegar marinated olives
Sesame seed wonton crackers

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Wine Experiences

Lakrids by Bülow Experience | R200

Professor Black Sauvignon Blanc paired with

B – Passion Fruit

Black Lady Pinotage paired with

A – The Original

Cabernet Franc paired with

D – Salt & Caramel

The Professor, a Lady & a Vine | R120

Old Vines Chenin Blanc

Professor Black Sauvignon Blanc

White Lady Chardonnay

Heritage in Red | R120

Blue Lady Cabernet Sauvignon

Black Lady Pinotage

Cabernet Franc

Single's Club | R180

Black Lady Pinotage

Blue Lady Cabernet Sauvignon

Cabernet Franc

Old Vines Chenin Blanc

White Lady Chardonnay

A Splash of Local Flair | R130

First Lady Brut Rosé

First Lady Rosé

First Lady Pinotage

Black Lady Pinotage

Three Cape Ladies

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Drinks List

Red

	BOTTLE	GLASS
Trilogy	R700	R185
Cabernet Franc	R600	R160
Blue Lady Cabernet Sauvignon	R600	R160
Black Lady Pinotage	R600	R160
Professor Black Pitch Black	R225	R70
Three Cape Ladies	R225	R70
First Lady Cabernet Sauvignon	R130	R45
First Lady Pinotage	R130	R45
First Lady Red	R130	R45

White

White Lady Chardonnay	R550	R150
Old Vines Chenin Blanc	R550	R150
Professor Black Sauvignon Blanc	R180	R55
First Lady Sauvignon Blanc	R125	R45
First Lady Chardonnay	R125	R45
First Lady Chenin Blanc	R120	R40

Rosé

First Lady Rosé	R120	R40
First Lady Brut Rosé	R240	R70
The First Lady's Tea Garden	R150	

Not Wine

CBC Lager R50	
CBC Amber Weiss (440ml) R55	
Heineken & Non Alcoholic Heineken R45	
Castle Lite R45	
Savanna Dry R45	
Still & Sparkling Water (1ℓ) R30	
BOS Iced Teas (330ml) R40	
"Tizers R45	
San Pellegrino Sparkling Juices (330ml) R50	
Coldrinks R35	

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