



WARWICK

— ESTATE —

# Burgers



*All burgers can be served gluten-free.  
Just ask to go bun-less!*

## Trilogy | R 285

*Inspired by our flagship red blend, this signature burger is defined by layered richness and depth. Three 70g smashed Wagyu beef patties are stacked with Gruyère, Emmental, and mature white Cheddar, complemented by sweet shallots and truffle aioli. Served with a rich beef gravy dipping sauce and Wagyu-fat roasted potato wedges.*

The wine to go with that? Obviously...

Trilogy - R 700 (bottle) R 185 (glass)

Cabernet Franc - R 600 (bottle) R 160 (glass)

## Estate Wagyu | R 220

*Made with a juicy 200g Stellenbosch Wagyu beef patty (or two 100g smashed patties on request), this burger is finished with BBQ-roasted onions, mature white Cheddar, aioli, and home-made pickled cucumber. Served with Wagyu-fat roasted potato wedges.*

A Cabernet Sauvignon will go well:

The First Lady Cabernet Sauvignon - R 130 (bottle) R 45 (glass)

The Blue Lady Cabernet Sauvignon - R 600 (bottle) R 160 (glass)

## Professor Black | R 195

*A delicious fusion of savoury and sweet. A juicy 200g Bonsmara beef patty with smoked mozzarella, tomato jam, home-made pickled cucumber, red onion, and fresh rocket. Served with hand-cut, triple-cooked chips.*

Which wine? There can only be one...

Professor Black “Pitch Black” - R 225 (bottle) R 70 (glass)

## Three Cape Smash | R 195

*Two 100g smashed Bonsmara beef patties, layered with caramelized white onion, crispy red onion, green spring onion, mature Cheddar, home-made pickled cucumber, and a classic tomato-mustard sauce. Served with hand-cut, triple-cooked chips.*

With its local flair, Pinotage is the natural choice:

The First Lady Pinotage - R 130 (bottle) R 45 (glass)

Three Cape Ladies - R 225 (bottle) R 70 (glass)

The Black Lady Pinotage - R 600 (bottle) R 160 (glass)



# More Burgers



*All burgers can be served gluten-free.  
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## Chutney Chicken Ranch | R180

*Crispy buttermilk-fried chicken thigh, spiced with sweet, aromatic Cape curry, layered with crisp lettuce, home-made cucumber and onion pickle, finished with our creamy South African-inspired Ranch dressing. Served with hand-cut, triple-cooked chips.*

We recommend a Chardonnay with this one:

**The First Lady Chardonnay** - R 125 (bottle) R 45 (glass)

**The White Lady Chardonnay** - R 550 (bottle) R 150 (glass)

## Tofu Samurai (Vegan) 🌱🌱 | R175

*Crisp, tempura-battered, teriyaki-marinated tofu, served with rainbow slaw, sweet soy drizzle, peanut satay sauce, and plant-based Japanese mayo. Served with hand-cut, triple-cooked chips.*

Sauvignon Blanc will be a great match... (Note that all our wines are vegan, too)

**The First Lady Sauvignon Blanc** - R 125 (bottle) R 45 (glass)

**Professor Black Sauvignon Blanc** - R 180 (bottle) R 55 (glass)

# A Note on Provenance

*All of our dishes are prepared with thoughtfully selected, locally sourced ingredients. For our classic beef patties, we use single-origin South African Bonsmara beef known for its excellent quality and depth of flavour, while our Wagyu beef comes from a farm just down the road from us. Our fresh vegetables are sourced in and around Stellenbosch, ensuring seasonal quality, and supporting local producers.*



# Not Burgers



## House Salad 🌱 | Vegan Option Available | R125

*Fresh and vibrant: Danish feta, avocado, roasted cherry tomatoes, toasted croutons, house-made pickles, crispy onions, and creamy Ranch dressing. Add: Butter-roasted chicken breast | R60*

Almost anything goes, but why not try:

The First Lady Dry Rosé - R 120 (bottle) R 40 (glass)

## Squash Soup 🌱 | Vegan Option Available | R90

*A comforting winter soup made from roasted squash, finished with brown butter and sage. Add: Cheese toastie | R45*

There is no better match than....

Old Vine Chenin Blanc - R 550 (bottle) R 150 (glass)

# Sauces & Sides

Aioli | R25

Truffle Aioli | R30

Beef Gravy Dipping Sauce | R45

Chili Onion Crunch | R25

Triple-cooked chips | R35

Wagyu-fat roasted potato wedges | R 45

Toasted Mac & Cheese | R70

# Desserts

## Apple Crumble with Cinnamon Crème Anglaise (Vegan) 🌱🌱 | R95

*A warm, spiced classic served with silky crème anglaise and golden streusel topping.*

## Dark Chocolate Terrine with Praline Nuts and Salted Caramel Sauce | R110

*Rich, velvety chocolate layered with crunchy praline and finished with salted caramel.*

## Amarula & Condensed Milk Coffee | R70

*A smooth, indulgent coffee with creamy Amarula and a touch of sweetness.*

How about... something bubbly to go with your dessert?

The First Lady Brut Rosé Cap Classique - R 240 (bottle) R 70 (glass)

The First Lady's Tea Garden - R 150 (bottle)

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



# For The Little Ones



## Mini Beef Burger | R95

*Bonsmara beef patty with lettuce, tomato, home-made pickled cucumber, tomato sauce, and mustard. Served with hand-cut, triple-cooked chips. Add: Mature Cheddar | R15*

## Mini Fried Chicken Burger | R95

*Crispy chicken thigh with lettuce, plain mayonnaise, and home-made cucumber pickle. Served with hand-cut, triple-cooked chips.*

## Mac & Cheese 🌱 | R75

*Elbow pasta in a creamy cheese sauce, topped with extra melted cheese.*

## Toasted Cheese Sandwich 🌱 | R75

*Golden toasted sandwich served with a warm tomato dipping sauce.*

## Penne Pasta (Vegan) 🌱🌱 | R75

*Elbow pasta tossed in a creamy tomato sauce, topped with crispy panko breadcrumbs.*

## Vanilla Ice Cream | R65

*Two scoops with rich hot chocolate sauce.*



# Wine / Drinks



*Why settle for a glass when the bottle  
tells the whole story!*

## **By The Bottle (Red):**

Trilogy | R700  
Cabernet Franc | R600  
Blue Lady Cabernet Sauvignon | R600  
Black Lady Pinotage | R600  
Professor Black Pitch Black | R225  
Three Cape Ladies | R225  
First Lady Cabernet Sauvignon | R130  
First Lady Pinotage | R130

## **By The Bottle (White):**

White Lady Chardonnay | R550  
Old Vine Chenin Blanc | R550  
Professor Black Sauvignon Blanc | R180  
First Lady Sauvignon Blanc | R125  
First Lady Chardonnay | R125  
First Lady Rosé | R120

## **By The Bottle (Bubbles):**

First Lady Brut Rosé NV | R240  
The First Lady's Tea Garden | R150

## **By The Glass (Red):**

Trilogy | R185  
Cabernet Franc | R160  
Blue Lady Cabernet Sauvignon | R160  
Black Lady Pinotage | R160  
Professor Black Pitch Black | R70  
Three Cape Ladies | R70  
First Lady Cabernet Sauvignon | R45  
First Lady Pinotage | R45

## **By The Glass (White):**

White Lady Chardonnay | R150  
Old Vine Chenin Blanc | R150  
Professor Black Sauvignon Blanc | R55  
First Lady Sauvignon Blanc | R45  
First Lady Chardonnay | R45  
First Lady Rosé | R40

## **By The Glass (Bubbles):**

First Lady Brut Rosé NV | R70

## **Not Wine:**

CBC Lager | R50  
CBC Amber Weiss (440ml) | R55  
Heineken & Non Alcoholic Heineken | R45  
Castle Lite | R45  
Savanna Dry | R45  
Still & Sparkling Water (750ml) | R40  
BOS Iced Teas (330ml) | R40  
'Tizers | R45  
San Pellegrino Sparkling Juices (330ml) | R50  
Coldrinks | R35  
Terramadre: Granny Smith Apple Juice | Golden Delicious Apple Juice | Packham Pear Juice | R55

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