



The Lake View

RESTAURANT
AT L'ERMITAGE



Starters

Soup of the day R85

served with fresh bread

Tender Spicy / mild Chicken Livers R85

served with fresh bread

Velvet Snails R95

With creamy garlic and cheese sauce

Salt and Pepper Calamari R95

Grilled or deep-fried calamari, tomato based served with fresh bread

Creamy Mussel Pot R120

White wine infused, served with fresh bread

Salads

Green Goddess Salad R95

Broccoli, baby marrow, cucumber, Avo (seasonal), green apple, and lectures, Greek salad dressing

Greek Salad R95

Olives, feta, tomato, cucumber, red onion and lectures with Greek salad dressing

Chicken Caesar Salad R125

Grilled chicken, boiled egg, crispy bacon, croutons, parmesan cheese and lectures, with Caesar salad dressing

Tuna Niçoise Salad R155

Tuna, boiled egg, cucumber, cherry tomato, red onion and lectures, French salad dressing

Open Toasties

*Served on health brown or ciabatta bread
All served with wedges or side salad*

Ham, Cheese and Tomato R95

Chicken Mayo R95

Bacon, Egg and Cheese R110

All Day Menu

12:00 to 21:00

Mains

Smokey Buffalo Wings R150

With choice of BBQ or Peri-Peri served with wedges of salad

Wine Pairing: Pair the BBQ wings with a bold Shiraz - its dark fruit and peppery notes echo the smokey sweetness. For the Peri-Peri, a chilled Sauvignon Blanc cools the fire with crisp citrus notes.

Golden Classic Chicken Schnitzel R175

With fries, salad or roasted vegetables, and choose between mushroom or cheddar melt sauce

Wine Pairing: The mushroom sauce pairs elegantly with Merlot, its soft plum notes complementing earthy richness. The cheddar melt shines with a buttery Chardonnay, cutting through the decadence with finesse.

Gourmet Beef / Chicken / Veg Burger R155

200g patty on a toasted sesame bun with lettuce, tomato and a homemade BBQ sauce served with wedges of salad, add cheese or mushroom sauce for additional R55

Wine Pairing: The beef burger roars with Cabernet Sauvignon, its bold tannins embracing charred meat. The chicken burger sings with Sauvignon Blanc, crisp and lively. The veggie burger dances with Pinotage, its earthy depth enhancing garden flavors. Adding Cheese? Go for Shiraz. Mushroom sauce? Keep it smooth with Merlot.

Grilled Sirloin 300g R250

Potato fondant, glazed carrots, pepper / mushroom sauce

Wine Pairing: Pepper sauce deserves the bold embrace of Shiraz, while mushroom sauce finds harmony in the velvety fruit of Merlot.

Succulent Rack of Lamb R310

Potato fondant, seasonal vegetables and pea puree

Wine Pairing: Choose between a classic Cabernet Sauvignon enhances the lamb's richness, while a Pinotage adds a rustic South African charm that lingers beautifully.

Pan Seared Line fish R265

Roast vegetables, mash or grilled baby potatoes, lemon butter sauce

Wine Pairing: A crisp Chenin Blanc mirrors the citrusy butter and ocean freshness.

Arrabbiata Pasta R165

Topped with parmesan cheese

Wine Pairing: A lively Pinotage balances the tomato's acidity and spice, while Shiraz adds smokey depth to the fiery romance.

Tender Chicken and Succulent Prawn Pasta R225

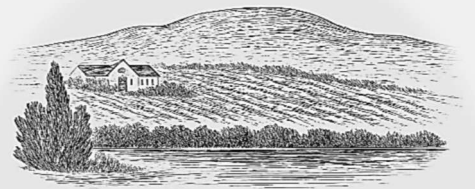
In a light cream curry sauce

Wine Pairing: A perfumed Chardonnay softens the curry's warmth, while a crisp Sauvignon Blanc keeps the dish bright and refreshing.

Delicate Spinach and Ricotta Ravioli R155

Finished with a light sage butter sauce and a dusting of aged parmesan cheese

Wine Pairing: A crisp Chenin Blanc keeps the dish light and lyrical, while a lightly oaked Chardonnay adds buttery harmony.



The Lake View
RESTAURANT
AT L'ERMITAGE





The Lake View
RESTAURANT
AT L'ERMITAGE
— fleur —

Dessert

Refined Apple Crumble Pie R85

Warm spiced apples beneath a golden crumble, paired with vanilla crème anglaise

Fried Ice Cream Cubes R85

Served with sundried cranberries draped in a butterscotch sauce

Velvet Valley Cheesecake R75

Golden Flame Crème Brûlé R75

Midnight Indulgence Chocolate brownie R75

Served with cream or ice cream

Homemade Waffles R75 (half R45)

Served choice cream or ice cream, topped with maple syrup or chocolate



The Lake View
RESTAURANT
AT L'ERMITAGE

Starters

Avocado & Smoked Salmon Rosettes R160

Served with lemon zest crème fraîche and microgreens

Zucchini Carpaccio R120

Thinly sliced with olive oil, pine nuts & shaved parmesan

Coconut Chicken Skewers R150

Marinated in lime & chili, grilled and served with mint yogurt

Mains

Herb-Crusted Lamb Cutlets R320

Rosemary almond crust, minted cauliflower mash

Wine Pairing: Pinotage - earthy, bold, and beautifully complementary to rosemary

Grilled Sea Bass with Lemon Thyme Butter R300

Crispy skin, fennel ribbons, zucchini noodles

Wine Pairing: Chenin Blanc - crisp, citrus-forward, with subtle floral notes

Stuffed Portobello Towers R240

Spinach, goat cheese, walnut crumble

Wine Pairing: Grenache Blanc - creamy texture with hints of stone fruit

Beef Fillet Medallions R340

Seared in ghee, garlic green beans, truffle aioli

Wine Pairing: Cabernet Sauvignon - structured, with dark fruit and spice

Tuscan Chicken Bake R285

Sundried tomato cream, olives, roasted artichoke hearts

Wine Pairing: Sangiovese - bright acidity, cherry notes, and rustic charm

Desserts

Lemon Floating Islands R95

Whipped meringue islands with lemon zest in an egg custard sea

Chocolate Avocado Mousse R95

Silky, rich, and topped with cacao nibs

Cheesecake R75

Keto Menu

Drinks

Hot Drinks

Americano R35
Café Latte R35
Cappachino R35
Chai Latte R38
Chocochino R35
Espresso Single R22
Espresso Double R35
Flat White R35
Hot Chocolate R35
Red Cappachino R38
Tea - Selection of Teas R35

Soft Drinks

A Selection of Juices R35
Assorted cans R35
Appletiser R45
Grapetiser R45
Iced Tea R40
Red Bull R45
Still Water 500ml R22
Sparkling Water 500ml R22

Milkshakes

Banana split
Choco Bear
Galaxy Bubblegum
Strawberry Blush
Tropical Splash
Turkish Delight
Turtle Lemontime
Any milkshake at R55 each.



The Lake View
RESTAURANT
AT L'ERMITAGE





The Lake View

RESTAURANT
AT L'ERMITAGE



Cocktail Menu

L'Ermitage inspired

The Lake View sun rise R85

Pink grapefruit and orange juice, gin and tonic served tall over ice, garnished with lemon and mint

Crystal vanilla sparkle R80

Pinot Grigio, vanilla syrup and a tint of mint

Sea Paradise R75

White rum, blue curacao, orange juice and tonic water

New kids on the block

The Midnight sky R65

Blackberry and rosemary gimlet, gin and lime juice

Mysterious Martini R55

Elderflower with gin and martini dry vermouth

Ruby Rosa R75

Gin combined with pink grapefruit, Aperol vermouth, cranberry juice and squeezed citrus

Springtime bubbles R95

Aperol, Methode Cap Classique and fresh citrus

Something old, something new?

Negroni R95

Campari, gin and sweet vermouth with an orange twist

Long Island Iced Tea R95

Vodka, tequila, white rum and gin, with cola and a splash of lemon

Pina Colada R90

White rum, fresh pineapple and pina colada base

Strawberry Daiquiri R90

Vodka, fresh strawberries, lime juice and strawberry base

Mimosa R80

Orange juice and sparkling wine



The Lake View
RESTAURANT
AT L'ERMITAGE



Keeping it safe (Mocktails)

The Ballerina R55

Lemonade, pink lemonade cordial, fresh blue berries and a hint of lime

Springtime bubbles R75

Non-Alcoholic sparkling wine, pink grapefruit syrup, soda water with orange slices

Pina Colada R75

Fresh pineapple, pina colada base and pineapple juice/appetizer

Strawberry Daiquiri R75

Fresh strawberries, strawberry base and lemonade

Guilt free (Sugar free)

Tropical Sea Paradise R75

White rum, granadilla cordial and sparkling water

Mysterious Spring Martini R65

Elderflower with gin, martini dry vermouth and sparkling water

The Ballerina on ice R75

Gin, sprite, pink lemonade cordial, fresh blue berries and a hint of lime

Long Island Iced Tea R95

Vodka, tequila, white rum and gin, with cola and a splash of lemon





The Lake View
RESTAURANT
AT L'ERMITAGE



Drinks - Spirits

Beers and Ciders

Black Label R35
Brutal Fruit Ruby Apple R40
Castle Lager R35
Castle Lite R35
Corona Beer R40
Heineken R40
Heineken Zero R40
Hunters Gold R50
Savanna Dry R45
Savanna Light R45
Savanna Non-Alcoholic R30
Stella Artois R40
Windhoek Draught R40
Windhoek Lager R40

Brandy

Klipdrift Export R30
Klipdrift Premium R40
KWV 3 Year R35
KWV 5 Year R40
KWV 10 Year R45
Richelieu R30
Wildebeest R40

Cognac

Hennessy V.S. R75
Hennessy V.S.O.P. R135

Whiskey

Bells R33
Glenlivet 12 Year R95
Jack Daniels R47
Jameson R50
J & B R32
Johnnie Walker Black R60
Maker's Mark R66
Macallan 12 Year R175
Southern Comfort R30

Gin

Abstinence Citrus Non-Alcoholic R35
Cape St Blaize Classic R80
Cape St Blaize Floristic R80
Cape St Blaize Oceanic R80
Gordons R30
Inverroche Amber R75
Roku R70
Tanqueray R45
Wilderer Fynbos R60

Rum

Bacardi R35
Red Heart rum R35
Spiced Gold R30

Vodka

Absolute R45
Skyy R50
Smirnoff 1818 R30



The Lake View
RESTAURANT
AT L'ERMITAGE
— fleur —





The Lake View
RESTAURANT
AT L'ERMITAGE
— fleur —

Shooter time!

Jägermeister R35

Tequila R35

Cactus Jack
Olmeca Reposado Gold
Olmeca Silver

Sambuca R35

Lupini Black
Lupini Flamethrower

Liqueur R35

Amarula
Amarula Ethiopian Coffee Cream
Carvo Caramel
Kahlua Coffee

Springbokkie R35

Peppermint liqueur and cream liqueur

Oestertjie R35

Tequila, tabasco and black pepper

Skyfall R35

Tequila and blue curacao
Tequila and sugar free galaxy cordial

Last night cap R35

Coffee cream liqueur and caramel vodka

*Mix and match 10 shooters and pay R30 each



The Lake View
**RESTAURANT
AT L'ERMITAGE**



Wine List

House Wines (180ml glass available)

Cabernet Sauvignon (glass R65) R230

Full-bodied with cassis and oak spice. Pair with rich beef dishes or matured cheese.

Chardonnay (glass R55) R210

Balanced and buttery with subtle oak. Perfect with chicken or creamy pasta.

Merlot (glass R60) R220

Soft and rounded with red berry fruit. Excellent with roast lamb or pork.

Pinotage (glass R60) R220

Medium-bodied, smooth tannins with ripe plum and spice. Pairs well with grilled beef or venison.

Sauvignon Blanc (glass R55) R210

Fresh, crisp, and tropical. Complements seafood or light salads.

Shiraz (glass R60) R220

Rich, peppery aroma and deep red fruit flavors. Ideal with chargrilled meats or pork belly.

Chenin Blanc

Wildeberg Wild House Chenin Blanc R225

Soft and fruity with notes of guava and white peach. Ideal with light starters or grilled vegetables.

Beyerskloof Chenin Blanc/Pinotage R245

Fresh and balanced with soft stone fruit flavours. Pairs beautifully with poultry and creamy dishes.

Rickety Bridge Chenin Blanc R310

Full-bodied, tropical fruit and honey. Ideal with spicy Asian cuisine or roast chicken.

Chardonnay

Haute Cabrière Chardonnay R250

Smooth and refined with hints of vanilla and butter. Perfect with creamy chicken or seafood pasta.

Dessert Wine

KWV Classic Collection Cape Tawny (125ml) R65

Rich and smooth with caramel and nutty depth. Ideal with chocolate or cheese.



The Lake View
RESTAURANT
AT L'ERMITAGE



Sauvignon Blanc

Franschhoek Cellar Sauvignon Blanc R195

Refreshing and fruit-forward, pairing beautifully with salads and seafood.

Backsberg Hillside Sauvignon Blanc R230

Bright citrus and green apple notes with a crisp finish. Ideal with seafood or light chicken dishes.

Chamonix Sauvignon Blanc R260

Elegant and complex, showcasing minerality and passionfruit. Perfect with prawns or grilled calamari.

Cabernet Sauvignon

Lynx Cabernet Sauvignon R460

Complex and layered, with cassis and cigar box notes. Perfect for rich beef or oxtail dishes.

Pinotage

Beyerskloof Pinotage R230

South Africa's signature red. Deep plum, mocha, and spice. Great with game or beef medallions.

Merlot

Backsberg Merlot R295

Smooth and rounded with black fruit and oak. Pair with beef or mushroom dishes.

Glenwood Merlot R295

Velvety and balanced with red cherry and spice. Excellent with roast lamb or duck.

Shiraz / Syrah

Franschhoek Cellar Shiraz R210

Bold and peppery with dark berries. Perfect with grilled steak or rich sauces.

La Bri Syrah R480

Intense and full-bodied with spice and dark fruit depth. Ideal with venison or aged cheeses.





The Lake View
RESTAURANT
AT L'ERMITAGE

Rose Wines

Bellingham Berry Bush Rosé (glass R50) R170

Delicate, semi-sweet with berry flavours. Lovely with spicy food or light desserts.

Wildeberg Wild House Rosé R225

Bright and refreshing with hints of summer berries. Ideal with salads or seafood.

Chamonix Pinot Noir Rosé R455

Dry and elegant, showcasing fine berry notes. Excellent with grilled seafood or salads.

Other Distinctive Wines

Terra del Capo Pinot Grigio R200

Crisp, fresh, and easy-drinking. Perfect with light starters or seafood pasta.

Haute Cabrière Pinot Noir R250

Soft and refined with red cherry and spice. Complements poultry and salmon.

Terra del Capo Sangiovese R325

A vibrant, medium-bodied red with notes of cherry and spice, beautifully paired with rich pasta dishes or slow-braised lamb.

Wildeberg Cinsault R435

Elegant and floral with red berry brightness. Enjoy with pork or duck.

Wildeberg Semillon R510

Refined and textured with lemon curd and honey. Pairs with seafood or creamy risotto.

Boschendal Nicolas R540

Rich, elegant red blend with notes of cherry, plum, cassis, and dark chocolate, perfectly paired with steak, lamb shank or roast chicken.

Sparkling Wines

Robertson Non-Alcoholic Sparkling R200

Vibrant and refreshing. Perfect for celebrations without alcohol.

Pierre Jourdan Brut (375ml) R210

Crisp and lively with citrus and brioche aromas. Great with oysters or sushi.

Môreson Miss Molly (glass R80) R315

Playful bubbles with ripe fruit and finesse. Ideal aperitif or with dessert.

Boschendal Brut R480

Classic Méthode Cap Classique - fine mousse, toasty notes. Perfect with seafood or celebrations.



The Lake View
RESTAURANT
AT L'ERMITAGE
— fleur —

Bar Snacks

Droëwors R45

Salami Stick R45

Peanuts R25

Peanuts and Raisins R30

Crips R35

Cheeseboard platter for 2 R240

Charcuterie board for 2 R380



The Lake View
RESTAURANT
AT L'ERMITAGE
— fleur —

Mains

Chicken Strips and Fries R65

Crispy chicken with fries and tomato sauce.

Mini Beef Burger and Fries R72

Cheesy beef burger on a soft bun with fries.

Mac and Cheese R60

Creamy, cheesy pasta.

Fish Fingers and Chips R65

Golden crumbed hake fingers with chips and tartar sauce.

Toasted sandwiches and chips R60

Choice of cheese, ham and cheese, or chicken mayo.

Spaghetti Bolognaise R70

Beef mince in a rich tomato sauce topped with cheese.

Mini Margherita Pizza R65

Cheesy tomato on a 20cm base.

Mini Chicken Pizza R72

Grilled chicken and cheese on a 20cm base.

Desserts

Ice Cream and Chocolate Sauce R45

Vanilla scoops topped with warm chocolate sauce.

Homemade Waffles R45

Served with cream or ice cream, topped with maple syrup or chocolate sauce.

Kiddies Menu



The Lake View
RESTAURANT
AT L'ERMITAGE
— fleur —

Drinks

Float R55

Choice of Coke, Fanta or Cream Soda

Milkshake R55

*Choice of Banana split, Choco Bear, Galaxy
Bubblegum, Strawberry Blush, Tropical Splash,
Turkish Delight, Turtle Lemontime*

Hot Chocolate with Marshmallows R48

Bottled Water R15