



GEUWELS MENU

Begin Your Culinary Journey with an
Inspired Wine Tasting

TASTE THE LAND WITH US,
CONTINUE THE EXPERIENCE AT HOME 100

Start your dining experience at Geuwels restaurant with a guided wine tasting. Discover the best in our estate-grown and -made wines – where heritage, terroir, and low-intervention skill and ingenuity come together in every bottle.

This is your invitation to explore our wines, discover your favourites, bring them to the table here with us and decide which to take home.

**Mosbolletjie & kaiing roosterkoek with home-made
“San Gabriel Homestead” butter**

**Plain salted, citrus & garden herb, Dexter beef tallow
& braised onion**

**Flavoured salts and extra virgin olive oil,
infused with seaweed, fynbos & citrus**

*All wines featured in the tasting are available for purchase.
Please feel free to ask your host or server for recommendations
or pairing guidance.*

FIRST HARVEST 195

Inspired by the rhythm of the land - freshly picked greens, heirloom vegetables, and free-range eggs gathered each morning just steps from our kitchen. Expect simplicity with intent: vegetables roasted in tallow, seasonal ferments, and broths brewed from garden trimmings.

BRASSERIE BROTH

Clear soup, infused with summer vegetables for intensity. A delicate start that honors the simplicity of summer’s best ingredients.

VERGENOEGD LÖW ESTATE COLLECTION SAUVIGNON BLANC

The crisp acidity and citrus-driven freshness cut through the natural umami of the vegetable broth, enhancing clarity while refreshing the palate.

WARM GOOSE & FIG CROQUETTES

Served with a tangy Spekboom chutney and microgreens.

Vergenoegd Löw Collection Merlot

Soft tannins and ripe red fruit complement the richness of the goose while harmonizing with the sweetness of figs. The freshness in the wine balances the tang of the spekboom chutney.

SEARED DEXTER CARPACCIO,
CURRIED GREEN BEAN SALAD
Lightly seared Dexter beef, thinly sliced and served with a vibrant curried green bean sambal - a nod to traditional pickles, reimaged with finesse.

VERGENOEGD LÖW ESTATE COLLECTION CABERNET FRANC ROSÉ

The savoury red berry notes and spice of the rosé lift the warmth of the curried beans and complement the richness of the beef, without overpowering.

SMOKED MUSSEL ESCABECHE
Plump, cold-smoked mussels in bright escabeche dressing. Served with fire-grilled roosterkoek, and seaweed butter, charred just enough to carry the smokiness through.

VERGENOEGD LÖW ESTATE COLLECTION CHENIN CAP CLASSIC

The fine bubbles and saline minerality of the MCC echo the brininess of the mussels, while its acidity balances the richness of the roosterkoek and smoked oil.

OYSTER & BEEF

MARROW CROSTINI

Golden toasted farm bread, topped with a decadent mix of baked oyster and bone marrow - ocean richness meets indulgent comfort.

VERGENOEGD LÖW COLLECTION CHARDONNAY

The wine's creamy texture and subtle oak work beautifully with the luxurious marrow, while its citrus edge uplifts the oceanic character of the oysters.

GRILLED CAPE CEASAR SALAD

A celebration of the Cape's produce - chargrilled salad, creamy bokkom dressing, toasted nuts, dried bokkoms and apricots with wild herbs.

VERGENOEGD LÖW ESTATE COLLECTION SAUVIGNON BLANC

The bright acidity and citrus notes cut through the richness of the bokkom dressing, while the herbal tones echo the wild herbs in the salad.

CAPE MALAY

SPICED PUMPKIN TART (V)

Butternut and pumpkin roasted in Cape Malay spices, set in a delicate tart with mango chutney, pickled sultanas, and burnt butter crumb. A warm, nostalgic dish with refined edges.

VERGENOEGD LÖW ESTATE CHARDONNAY

Its bright citrus and stone-fruit core lifts the tart's warm Cape Malay spices, while subtle oak and fresh acidity balance the roasted pumpkin and burnt-butter crumb



ALLERGIES & SPECIAL DIETARY NEEDS

Your health and comfort are important to us. We are happy to share information about our ingredients and do our best to accommodate dietary requirements. However, please note that our kitchen uses nuts, gluten, dairy, shellfish, and other allergens, and we cannot guarantee that any dish will be completely allergen-free. If you have any allergies or dietary needs, kindly let your server know before ordering so we can assist you as best we can.

FROM THE HEARTH 245

A tribute to the abundance of our regenerative farm. Heritage grains, pasture-raised meats, and organic vegetables prepared with care to showcase true character. Slow-braised, fire-roasted, hand-picked, and sun-ripened – rooted in tradition and expressive of the land.

MERINO LAMB ‘FRIKKADELLE’

Wrapped in tender leaves, served with a sticky date, dried peach & rosemary relish and a mash of Cape heirloom beans - a nostalgic nod to home-cooked comfort with a twist.

VERGENOEGD LÖW COLLECTION CABERNET SAUVIGNON

Bold, structured, and herbaceous, echoing the depth of the lamb and earthiness of the mash.

WERF CHICKEN PIE

Succulent free-range chicken glazed with wild Honeybush, encased in buttery flaky pastry with lemon thyme roasted sweet potato - fragrant, golden, and rooted in local fynbos flavour.

VERGENOEGD LÖW COLLECTION CHARDONNAY

Gently oaked with citrus and spice, it lifts the sweetness of the glaze and balances the roasted notes.

FRIED FREE RANGE PORK CUTLET

Locally sourced pork, crumbed and seared until golden, served with slow-braised fennel, turnip, sweet grapes, and Cape Mountain sage a bold, herbaceous balance of savoury and sweet.

VERGENOEGD LÖW COLLECTION SHIRAZ

Spiced and silky, with dark fruit to complement the fennel and richness of the pork

PAN SEARED ABALOBİ CATCH OF THE DAY

Freshly caught, sustainably sourced line fish, pan-roasted crisp-skinned perfection, brown butter, garlic & lemon with capers and crushed potatoes.

VERGENOEGD LÖW ESTATE COLLECTION CHENIN CAP CLASSIC

Elegant, mineral, and refreshing – a sparkling match for ocean-fresh flavours.

AN ODE TO THE BOEREWORS ROLL

Featuring our own Dexter beef sausage, char-grilled and tucked into a warm bread roll with roasted onion relish, veld herb mustard, and a hint of tomato & chilli atchar. A refined tribute to South Africa’s most beloved street-side classic.

VERGENOEGD LÖW COLLECTION SHIRAZ

A bold, peppery red with deep dark-berry fruit and soft tannins, whose smoky spice and structure stand up to the char-grilled Dexter beef wors, while its richness harmonizes with the onion relish, herb mustard and tangy atchar.

THE GEUWELS DEXTER BEEF BURGER

Our estate-raised 180g Dexter beef patty, flame-grilled and layered with signature Spekboom chutney and award-winning Dalewood Simond cheese and hand cut potato chips. A proud local celebration of flavour and craft.

VERGENOEGD LÖW COLLECTION CABERNET SAUVIGNON

A refined, dark-fruited Stellenbosch Cabernet whose elegant structure and subtle herbal notes echo the burger’s flame-grilled Dexter beef, rich Dalewood cheese, and sweet-savory Spekboom chutney.

WOOD-FIRED CAULIFLOWER WITH BUCHU BROWN BUTTER (V)

Whole roasted cauliflower brushed with buchu brown butter, served with smoked almond skordalia, green herbs, and a drizzle of fynbos honey vinaigrette. Earthy, elegant, and fully plant-forward.

VERGENOEGD LÖW COLLECTION CHARDONNAY

A vibrant, mineral-driven Chardonnay whose citrus and stone-fruit notes brighten the buchu brown butter and smoked almond skordalia, while crisp acidity elevates the wood-fired cauliflower’s earthy depth.

SIGNATURE BEEF CUT OF THE DAY - SQ

Chef’s daily selection from our Dry Ager, seasoned with our house Heritage Braai Rub and grilled to your preference. Served with spekboom braai relish, amasi-battered onions, and confit garlic potato—an elegant expression of pasture-raised flavour.

Please enquire with your server for today’s cut.

VERGENOEGD LÖW COLLECTION CABERNET SAUVIGNON

A bold yet refined Stellenbosch Cabernet whose dark fruit, polished tannins, and savoury depth perfectly complement the dry-aged beef, heritage braai spices, and richly textured sides.

SEASONAL VEGETABLE DISHES & SIDE SALADS 75

Celebrate the very best of the season – fresh, local produce prepared to honour natural flavour. Pair any with your main course.

CHARRED GARDEN BROCCOLI
with Preserved Lemon, Toasted Almonds & Crème Fraîche

GRILLED BABY MARROW
with Umfino Crumble and Spinach

HEIRLOOM BEETROOT SALAD
Slow Roasted Beets, Fermented Black Garlic, Goat Curd & Fennel

ROOIBOS-SMOKED HEIRLOOM CARROTS
Rooibos-smoked heirloom carrots glazed with cape citrus, served over wild herb yoghurt, toasted sorghum, and carrot top salsa Verde

BAKED PUMPKIN
with honeybush Glaze & Toasted Pumpkin Seeds

HEIRLOOM TOMATO & PICKLED ONION SALAD
with Coriander Oil

NEW POTATOES
with garden spinach and mustard dressing

DISCLAIMER
While we prioritize using ingredients and produce from our own farm, availability may occasionally require us to source from trusted local producers and suppliers. These partners are carefully selected for their commitment to sustainability and responsible farming practices, aligned with our own values.

FINAL FLOURISH 135

Sweet Legacies” a tribute to the timeless desserts passed down through generations, nostalgic yet freshly re-imagined.

“PAMPOEN POFFER”
Light pumpkin and ginger tea cake, pecan brittle meringue, butterscotch sauce

VERGENOEGD LÖW ESTATE COLLECTION CHENIN CAP CLASSIC
Its bright acidity lifts the sweetness and refreshes the palate.

VERGENOEGD LÖW “KARAMELL – TALER”
“Caramel disc” or “caramel coin”, Rooibos & apricot infused milk chocolate tart, our take on the millionaire shortbread dessert

Vergenoegd Low Estate Cape Tawny
Rich caramel and dried-fruit notes echo the dessert’s warm, luxurious flavours.

MILKTART & “BOERETROOS”
Vanilla & cinnamon flan, coffee gel, poached quince, condensed milk rusk.

VERGENOEGD LOW ESTATE COLLECTION CAPE TAWNY
Its nutty sweetness complements the creamy, spiced profile of the dish.

ROAST APPLE & CHAMOMILE TART
Almond frangipane baked in a crisp pastry shell, layered with slow-roasted apples and brushed with chamomile syrup. Served with white chocolate Cremieux and a chamomile-infused anglaise.

VERGENOEGD LÖW ESTATE COLLECTION CHENIN CAP CLASSIC
A lively sparkle cuts through richness and highlights the orchard-fruit notes.

BOEREJONGENS & MAAS PARFAIT
A delicate homage to the Dutch classic. Cape brandy–soaked raisins folded into a creamy Maas and buchu ice cream, sweetened with fynbos honey. Served with crisp brandy snaps for a nostalgic crunch.

VERGENOEGD LOW ESTATE CAPE TAWNY
It’s warm spice and raisin tones harmonise beautifully with the boerejongens character

CAPE-MALAY SPICE CRÊPE CAKE WITH
KOEKSISTER SYRUP & COCONUT CREAM
Delicate French style crêpes infused with a whisper of cardamom and cinnamon, filled with a light coconut cream. Served with a warm, aromatic koeksister-inspired syrup and toasted desiccated coconut. Finished with a hint of rosewater and citrus.

VERGENOEGD LÖW ESTATE COLLECTION CHENIN CAP CLASSIC
It’s effervescence brightens the exotic spices and balances the syrupy sweetness.