

PLATTERS

ANTIPASTI SALUMI

R175

Italian cold meat platter

Parma Ham – dry-cured ham

Coppa – dry-cured pork from the shoulder

Mortadella – large, heat-cured pork cold cut

Salami Napoli – cured sausage, fermented and air-dried

Pancetta – salted and cured pork belly

Served with caprese (tomato & mozzarella), bread, butter, olives and artichoke.

SCHWARZWÄLDER VESPERPLATTE

R145

Black Forest platter

Schwarzwälder Schinken – Black Forest ham

Hausmacher Leberwurst – coarse liver paté

Fleischwurst – fine German polony

Geräucherter Schinken – smoked ham

Schweinskopfsülze – pork in aspic with onion and vinaigrette

Landjäger – semi-dried German salami

Served with gherkins, onions, mustard, butter and bread.

ANITPASTI VERDURE

R89

Marinated vegetable platter

Baby marrow, peppers, aubergine, artichoke hearts, mushrooms.

Grilled and marinated in olive oil, garlic and balsamico served with

fresh rocket leaves, cherry tomatoes and bread.

FAIRVIEW CHEESE PLATTER

R125

A selection of Fairview cheeses. Served with fig preserve, morrocan zing chutney, bread and biscuits.

BREADS

Fresh daily from the Goatshed Bakery

Portion Baguette

R8

Portion Ciabatta

R16

Portion Rye

R16

Portion of Butter

R12

STARTERS

SEXY SNAILS

R55

Served naked! The snails not the waitress!!!
Done in the pizza oven, with home-made garlic butter.

CARPACCIO

R78

Chef's choice of thinly sliced fillet, drizzled with lemon and extra virgin olive oil, topped with capers, rocket and parmesan shavings.

DEEP FRIED CAMEMBERT

R42

Halved, crumbed and deep-fried camembert cheese served with red fig relish.

BITTERBALLEN

R59

Five round croquettes filled with mash and beef ragout.
Served with a Dijon mustard sauce.

SALADS

CAPRESE

R66

Layers of fior di latte mozzarella, tomato and fresh basil leaves.
Served on home-made basil pesto.

SIDE SALAD

R38

Fresh selection of lettuce, onion, tomato and cucumber.
Tossed in our famous mustard dressing.

FARMER'S SALAD

R75

Lettuce, onion, tomato, carrot, cucumber, feta cheese, ham and boiled egg.

SPECIALITY MEALS

EISBEIN

R185

1Kg portion of the finest pork knuckle. Served with mash, sauerkraut and mustard.

KASSLER

R98

Two smoked pork chops. Served with mash, sauerkraut and mustard.

NÜRNBERGER

R79

Four small bratwurst-style sausages. Served with mash, sauerkraut and mustard.

LEBERKÄSE

R89

Two slices of German meatloaf. Served with mash, sauerkraut and mustard.

WIENER SCHNITZEL

R135

Two crumbed veal schnitzels. Served with thin-cut chips, lemon wedges
and garnish salad.

CHICKEN PARMESAN

R115

Chicken fillet, lightly crumbed with parmesan and herbs, topped with fresh
napolitana tomato sauce and mozzarella, served with salad.

FLAMMKUCHEN

Tarte Flambée – a “French Pizza”
Wilderer’s Original Since 2000

TRADITIONAL

R60

Cream cheese, onion rings, finely diced bacon & garlic.

CLASSIC

R65

As above with tomato & mushroom

VEGETARIAN

R60

Cream cheese, onion rings, tomato, mushroom, garlic & rocket.

Pappa Grappa was born during the Second World War and was evacuated with his family to Alsace, a French region on the Franco-German border.

The area is famous for its “Flammkuchen” (tarte flambé in French) and the particular way of eating it.

A thin, crisp pizza base, topped with cream cheese, finely diced bacon, garlic and onions.

How to enjoy it

Traditionally, patrons take their seats at a table, are given a choice of dry red or white wine and are served with Flammkuchen for everyone to share until they call a halt.

One Flammkuchen is served after the other and everybody helps themselves from the wooden board.

This is a wonderful way of enjoying simple, fresh food and good conversation. This homely way of eating draws people from far away to the few remaining Flammkuchen restaurants.

LE PIZZE

Traditional thin-based pizza with a fresh tomato sauce and fior di latte mozzarella, done in our wood-fired oven.

MARGHERITA

R70

Tomato, grated mozzarella and fior di latte, basil

SALAMI

R80

Margherita base with salami

REGINA

R89

Ham & mushroom

COLLINA

R89

Chicken strips with pepperedew

QUATTRO STAGIONI

R109

Ham, olives, mushrooms, artichokes

GIORGIO

R115

Ham, salami, mushrooms, olives, onions, garlic and chilli on the side

PARMA

R112

Parma ham & rocket

ROMANA

R99

Anchovies, olives, peppers

LE PIZZE

MATTA

Bacon & banana

R87

TROPICAL

Ham & pineapple

R88

GRECO

Spinach & feta

R87

FRUTTI DI MARE

Home selection of seafood

R115

STRICLY NO SUBSTITUTIONS

You are welcome to build your own pizza, starting with a margherita and then adding from the toppings below, or simply adding to the pizza choices above

EXTRA TOPPINGS

Capers, onions, fresh chilli, fresh garlic, basil

R6

Olives, rocket, peppers, mushrooms, pineapple, banana, spinach

R10

Salami, ham, feta, bacon, tuna, artichoke, anchovies,
cheese, chicken, avo (when available)

R18

Parma ham

R35

KIDDIES MENU

FISH FINGERS & CHIPS

R40

HOME-MADE CHICKEN NUGGETS & CHIPS

R45

PORTION OF CHIPS

R30

DESSERTS

BELGIAN WAFFLE

R55

Home-made for La Grapperia, served with vanilla ice cream and golden syrup.

TIRAMISU

R55

Made with Wilderer Grappa.

CRÈME BRÛLÉE

R65

Chef's choice of the day.

CHEESECAKE

R58

Chef's choice of the day

APFELSTRUDEL

R58

WILDERER *H. Oelen*



STARTERS

- Caprese Salad R59
- Deep Fried Camembert R42
- Bitterballen R59
- Cheese & Meat Platters R85-R165

MAINS

- Wiener Schnitzel R135
- Chicken Parma R115
- Kassler Chops R95
- Woodfired Pizza R70-R115

DESSERT

- Baked Cheese Cake R58
- Tiramisu R55
- Belgian Waffle R55