

# M E N U

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# LA

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# GRAPPERIA

PIZZA & BISTRO

P A R T   O F   T H E

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WILDERER FAMILY

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# 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.

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## 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.

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## 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.

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## FAIRVIEW CHEESE PLATTER

R125

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

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## BREADS

Fresh daily from the Goatshed Bakery

Portion Baguette

R8

Portion Ciabatta

R16

Portion Rye

R16

Portion of Butter

R12

# STARTERS

## SEXY SNAILS

**R58**

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

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## CARPACCIO

**R82**

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

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## DEEP FRIED CAMEMBERT

**R45**

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

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## BITTERBALLEN

**R59**

Croquette filled with mash and beef ragout.  
Served with a Dijon mustard sauce.

## SALADS

### INSALATA CAPRESE

R68/R96

Half or whole ball fior di latte mozzarella with tomato and basil.

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### SIDE SALAD

R38

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

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### FARMER'S SALAD

R75

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

## SPECIALITY MEALS

### EISBEIN

R185

Finest pork knuckle served with German sauerkraut and Dijon mustard.

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### KASSLER

R98

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

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### NÜRNBERGER

R79

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

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### LEBERKÄSE

R89

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

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### WIENER SCHNITZEL

R145

Crumbed veal, served with thin-cut chips, lemon wedges and garnish salad.

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### CHICKEN PARMESAN

R118

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

# FLAMMKUCHEN

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

## TRADITIONAL

**R65**

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

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## CLASSIC

**R69**

As above with tomato & mushroom

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## VEGETARIAN

**R65**

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

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## SALAMI

R80

Margherita base with salami

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## REGINA

R89

Ham & mushroom

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## COLLINA

R89

Chicken strips with peppedew

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## QUATTRO STAGIONI

R110

Ham, olives, mushrooms, artichokes

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## GIORGIO

R115

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

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## PARMA

R115

Parma ham & rocket

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## ROMANA

R105

Anchovies, olives, peppers

# LE PIZZE

## MATTA

Bacon & banana

R89

## TROPICAL

Ham & pineapple

R89

## GRECO

Spinach & feta

R89

## FRUTTI DI MARE

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

R7

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

R11

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

R20

Parma ham

R40

Gluten free base

R25

## KIDDIES MENU

**FISH FINGERS & CHIPS** **R40**

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**CHICKEN NUGGETS & CHIPS** **R48**

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**PORTION OF CHIPS** **R30**

## DESSERTS

**BELGIAN WAFFLE** **R55**

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

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**TIRAMISU** **R55**

Made with Wilderer Grappa.

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**CRÈME BRÛLÉE** **R65**

Chef's choice of the day.

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**CHEESECAKE** **R58**

Chef's choice of the day.

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**APFELSTRUDEL** **R58**

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**HOMEMADE ICE CREAM** **R30**

Vanilla / Chocolate / Raspberry crumble



## DRAUGHT BEER

### CBC LAGER

A crisp, hoppy and generous craft lager.

300ml

R31

500ml

R40

### CBC PILSNER

A craft pilsner with a strong hop aroma and nice bitter finish.

300ml

R31

500ml

R40

### CBC AMBER WEISS

A German style Amber Weissbier, fruity and satisfyingly aromatic.

300ml

R33

500ml

R42

## CIDERS

Savannah Light

R34

Hunter's Dry

R32

## WHITE WINE

Stone Town Sauvignon Blanc	R120
Spice Route Sauvignon Blanc	R155
Spice Route Chenin Blanc	R180
Spice Route Viognier	R170
Fairview Chardonnay	R160

## RED WINE

Stone Town Cabernet/Merlot	R120
Spice Route Pinotage	R190
Fairview Cabernet Sauvignon	R160
Fairview Merlot	R165
Spice Route Mourvedre	R190
Spice Route Grenach Noir	R190
Spice Route Chakalaka	R230
Spice Route Malabar	R550

## ROSÉ

Stone Town Coral Rosé	R120
Spice Route Saffron	R200

## HOUSE WINE

Stone Town Sauvignon Blanc	Bottle	R120
	500ml	R85
	250ml	R50
Spice Route Chenin Blanc	Bottle	R160
	500ml	R125
	250ml	R65
Fairview Chardonnay	Bottle	R160
	500ml	R115
	250ml	R60
Stone Town Coral Rosé	Bottle	R120
	500ml	R85
	250ml	R50
Stone Town Cabernet/Merlot	Bottle	R120
	500ml	R85
	250ml	R50

## WINE ON TAP

Kegs filled exclusively for La Grapperia by Fairview wines

1ℓ	R105
500ml	R60
250ml	R35

## CHAMPAGNE

Fairview Brut	750ml	R230
Villiera Brut Rosé	750ml	R235

## SPIRITS & LIQUEURS

Vodka	R19
Brandy Olof Bergh	R15
Captain Morgan Spiced Gold	R19
Bicardi Rum	R21
Southern Comfort	R21
Bell's	R21
Jameson	R30
Kahlua	R22

## WILDERER GRAPPA & EAUX DE VIE

Grappa Pinotage, CBC Bier Schnapps	R25
Grappa Shiraz, Williams Pear, Obstler (Apple & Pear), Cape Fynbos	R28
Grappa Muscato	R30
Rogue Apple Pie Moonshine	R20

## WILDERER FYNBOS GIN

This unique South African Gin is carefully crafted from a special selection of Fynbos botanicals, roots & spices, including wild dagga, honeybush, buchu and devil's claw. Winner of 3 International Gold Awards.

Neat	R25	
GIN and Fitch & Leedes Tonic	Single	R42
	Double	R57
GIN and Barker & Quin Tonic	Single	R50
	Double	R65
GIN and Fitch & Leedes Pink Tonic	Single	R42
	Double	R57
GIN and Fitch & Leedes Blue Tonic	Single	R50
	Double	R65

## WILDERER COCKTAILS

Fynbos Mojito Wilderer Fynbos grappa, mandarina syrup with muddled orange and limewedges and a splash of soda.	R65
Dead South Rogue Apple Pie Moonshine with ginger ale and a splash of lemon juice and lots of ice.	R65
New Fashioned Rogue Apple Pie Moonshine with soda water topped with bitters built over lots of ice.	R55

## CAFFÈ

Coffee		R22
Cappuccino		R24
Red Cappuccino		R28
Caffe Latte		R28
Red Latte		R28
Espresso		R22
Double Espresso		R28
Caffe Corretto (Espresso with Grappa Muscato)		R39
Rooibos Tea, Ceylon, Green Tea		R19
Hot Chocolate		R28
Irish Coffee	Single	R48
	Double	R58
Espresso Macchiato	Single	R24
	Double	R28
Decaf available	Add	R3

## MINERAL WATER

Still/Sparkling	750ml	R32
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## SOFT DRINKS

Coke	R23
Coke Zero	R23
Fanta Orange	R23
Cream Soda	R23
Lipton Ice Tea Lemon/Peach	R26
Grapetizer Red/ Appletizer	R29
Orange Juice	R26
Fitch & Leeds Lemonade	R19
Fitch & Leeds Tonic	R19
Barker & Quin Tonic Water	R26
Fitch & Leeds Bitter Lemon	R19
Fitch & Leeds Club Soda	R19
Fitch & Leeds Ginger Ale	R19
Cordials: Kola Tonic, Passion Fruit, Lime	R 7
Bitters	R 9

## SPECIALITY DRINKS

Rock Shandy (Lemonade, Soda Water And Bitters)	R44
Tomato Cocktail	R29
Steelworks (Ginger Ale, Soda Water, Kola Tonic And Bitters)	R52
Bloody Mary (Vodka, Tomato Cocktail, Worcester Sauce)	R45

## MILKSHAKES

Strawberry, chocolate, banana, made with fresh fruit	R36
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