



Welcome to De Windpomp Restaurant

Here at De Zeekoe our food philosophy is using fresh, local ingredients and preparing them simply delicious and deliciously simple.

Fresh herbs are picked daily from our garden and used in most of the dishes we serve. We prepare and produce our own olives and honey (when in season)

In the kitchen we prefer homemade products as far as possible. We make our own olive paste, bake bread and prepare our own sauces.

The produce we can't make or grow ourselves, we source locally. Since the area is known for its ostriches, we try and do our best to introduce this very healthy and delicious meat to our guests.

On this menu we strive to provide a balanced variety of meals, taking into account the dietary needs of all our guests. Included are gluten free vegetarian options made with superfood, that can replace any type of meat, even on a meat lovers plate! We continually test new recipes and new ideas to keep our menu fresh.

Most of our kitchen staff are locals, trained in the De Zeekoe kitchen. Even though they did not attend fancy cooking schools, they don't have to take a backseat to any trained chef.

We hope you enjoy your meal as much as we enjoy preparing it!

Please note

Due to the fact we have a very small kitchen we make use of a system of part buffet, part waiter service for our dinners in the evenings when we are busy. All the side dishes are served buffet style. Your waiter will bring you your protein (Steak, chicken, burger etc.) on a warm plate from the kitchen. You can then plate the veggies yourself.

On quieter evenings we will be plating meals in the kitchen

All our starters and desserts are served from the kitchen, as well as the main protein of your meal. We also have a bread table beforehand with a selection of fresh homemade bread.



De Windpomp

Food

Light meals and snacks

Toasted Sandwiches or Tramezzini's

Served with a side salad

(White or Brown bread)

Plain cheese

Sandwich

Tramezzini

Cheese and tomato

R35

n.a.

Bacon cheese and tomato

R40

R60

Chicken Mayo

R55

R80

Tuna Mayo

R60

R85

R60

R85

Wraps

Freshly made wraps served with a small side salad

Chicken Mayo

R85

Tuna Mayo

R85

Carpaccio, blue cheese and figs

R95

Smoked salmon and avo (SEASONAL)*

R95

Handcut chips

Small

Regular

R25

R35

Health Smoothies

Happy sombrero

R60

Carrots, lime, ginger and a pinch of cayenne pepper

Wild Green energy

R60

Cucumber, celery, wild greens, apple and lemon

Carrot and spice

R60

Carrots, spinach, cucumber, lemon, apple, ginger, cinnamon and cayenne pepper

Memory Mending Cocktail

R60

Tomatoes, lemon, cabbage, Green beans, spinach and lettuce



De Windpomp

Starters

Chef's choice of delicious homemade soup
(please see daily menu for options)

R50

House Salad

R55

Karoo salad includes fresh greens from our garden, homemade pickled olives and pesto, feta & cherry tomatoes

Springbok Carpaccio Salad

R95

Perfectly sliced springbok served with blue cheese and red wine poached pears on a bed of greens

Smoked Salmon

R90

Served with a seasonal salad and tartar sauce

Snails in a lemon and garlic butter sauce

R75

Made with real butter, freshly squeezed lemon and a hint of garlic, served with some fresh bread.

De Zeekoe kitchen Favourites

Ostrich Bobotie

R120

South African dish consisting of spiced minced ostrich meat baked with an egg-based topping.

Chicken Pie

R120

Homemade South-African style chicken pie in a puff pastry

Pan-Fried Fish

R130

Pan-fried hake in a light batter and served with homemade sauce.

Veggie Rissoles

One rissole with salad or daily vegetables

R120

Two rissoles with salad or daily vegetables

R160

Rissole options :

Lentil rissole OR Cheesy Broccoli with quinoa.

Vegetarian Bobotie

R120

South African / Cape Malay dish using spiced organic soya mince.



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From the grill

Served with either red wine sauce or the sauce of the day (ask your waiter)

Grilled Ostrich fillet

R175

Tender fillet served with a sauce on the side. Ostrich meat is a red meat that is low in fat and therefore very good for your heart. We recommend having it grilled Rare, Medium to Rare or Medium at the most

Roosterkoek Ostrich Burger

R115

Served on a freshly made roosterkoek with a side of chips

Roosterkoek Venison Burger

R120

Served on a freshly made roosterkoek with a side of chips

Beef fillet steak

R195

Our steak is portioned between 250 grams and 300 grams.

Chicken Schnitzel

R145

Homemade crumbed chicken breast served with the sauce of the day

Pasta

Spaghetti Bolognese

R110

Vegetable Lasagne

R115

Lasagne made with a seasonal vegetable mix.

Gluten free Vegetable Spaghetti

R100

Made with gluten free pasta and a seasonal vegetable mix

Kids meals

Chicken Strips and Chips

R85

Spaghetti Bolognese

R85

Kids pizza (cheese)

R65

Kids Pizza (cheese and ham)

R72



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Desserts

Traditional Malva Pudding

R50

Served with custard

Malva pudding is a sweet baked pudding of Cape Dutch origin. It is made with apricot jam and has a spongy caramelized texture.

Homemade Apple tart

R65

Served with whipped Cream or Ice cream

Delicious apple and spice filling that will have you begging for more!

Vanilla Ice-cream with homemade Chocolate sauce

R40

Ice Cream with fresh seasonal fruit

R45

Chocolate Milk tart

R60

Served with cream

South African favourite with a chocolaty twist

Gluten Free Chocolate cake

R60

Made with kidney beans and sugar substitute. The healthier option with the same great taste!

Dom Pedro

R65

South African classic—alcoholic milkshake made with Amarula, Kahlua or Jack Daniels.

Irish Coffee

R65

Kahlua Coffee

R65



De Windpomp

Beverages

House Wines

	<i>Per glass</i>	<i>Bottle</i>
<p><i>Karoo Route 62 Blanc</i> <i>W.O. Oudtshoorn—Jacques Conradie</i> Refreshing crisp blended white</p>	<i>R 45</i>	<i>R105</i>
<p><i>Karoo Route 62 Rouge</i> <i>W.O. Oudtshoorn—Jacques Conradie</i> Vibrant easy drinking blended red</p>	<i>R 45</i>	<i>R105</i>
<p><i>Karusa Cherry Berry Rose</i> <i>W.O. Oudtshoorn—Jacques Conradie</i> Methode Blanc de Noir, made from Grenache Noire ~ a drier more refreshing and aromatic approachable style</p>	<i>R45</i>	<i>R120</i>
<p><i>Karusa Muscat Blanc (Semi– Sweet)</i> <i>W.O. Oudtshoorn—Jacques Conradie</i> Aromatic bomb! Loaded with white pear, apple and litchi. Perfect summer sipper. Enjoy on ice! Balanced sweetness fresh acidity. Perfect poolside companion.</p>	<i>R57</i>	<i>R166</i>
<p><i>De Zeekoe house wine 375ml (White or Red)</i> <i>W.O. Oudtshoorn—Jacques Conradie</i> Produced and bottled for De Zeekoe by local winery Karusa. Made with noble grape varieties, easy drinking and perfect for any occasion.</p>		<i>R55</i>

Sparkling wine and MCC

<p><i>D'Aria Popsong Sauvignon Blanc</i> <i>W.O. Durbanville—Rudi von Waltsleben</i> A crisp dry, tropical style of Sauvignon blanc bubbly, with hints of guava, melon, asparagus and gooseberry aromas and flavours. An accessible wine with good mouth feel and a lingering finish.</p>		<i>R193</i>
<p><i>Karusa Vineyards Brut Chardonnay or Pinot noir</i> <i>W.O. Oudtshoorn—Jacques Conradie</i> Chardonnay—Refreshing white fruit and yellow apple flavours with light leesy secondary flavours and a whiff of frambois, not overly complex. To be enjoyed anywhere and everywhere.</p> <p>Pinot Noir—Onion skin copper like colour. Flavours of frambois and light lees, refreshing “mousse”, balanced dryness, crisp but complex taste. 100% Pinot Noir</p>		<i>R304</i>



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Sauvignon Blanc

Wildcard Sauvignon Blanc

R109

W.O. Klein Karoo—Louis van der Riet

Clear and crisp in colour, the bouquet brings to mind fresh Green pepper, cut grass and fynbos—opening up to passion fruit and guava fruit salad on the nose.

Karusa Vineyards Sauvignon Blanc

R195

W.O. Oudtshoorn—Jacques Conradie

Erupting green fig and green pepper, notes of asparagus and cut grass, loads of fresh white fruit, and a flinty minerality, rounded fresh mouth feel. Fish, delicate white meat dishes

Chardonnay

Niel Joubert Chardonnay

R149

W.O. Paarl—Erni Leicht

Pale with bright yellow reflections. Nose leads with ripe tropical fruit where citrus, melon and pineapple mingle. Hints of vanilla and some floral notes. Lively mouth where the tropical ripe fruit flavours give an impression of sweetness but great acidity gives fine balance.

Alvi's Drift Reserve Chardonnay

R257

W.O. Worcester—Alvi v.d. Merwe

This lightly wooded blend has a lovely straw colour with aromas of ripe apricots, peaches and spanpek. The palate is full and creamy with subtle roasted nut characters balancing the fruit aromas. Great with salty soft cheeses and white meat such as pork, chicken and turkey.

Other Whites and blends

Alvi's Drift Signature Viognier

R148

W.O. Worcester—Alvi v.d. Merwe

The aromas are dominated by apricots and white peaches. The wine is soft, ripe, and round with a lovely viscous texture. The flavours linger, giving the wine a very long flavour profile. The fruit is nuanced with a hint of cashew nuts, elegant and aromatic, this really is a red wine drinkers white.

Stellenrust Chenin Blanc

R142

W.O. Stellenbosch—Tertius Boshof

This Chenin Blanc shows strong lime essence on the nose and some tropical fruits with a mineral palate of grape fruit and pear drop

Lautus Savvy White (alcohol Free)

R144

W.O. Stellenbosch

Showcasing pure aromas of gooseberry, capsicum and citrus. The elegant palate is underpinned by sumptuous tropical fruit and lime flavours, finishing with a fresh acidity and lingering aftertaste.



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Rosé

Karusa Vineyards Cherry Berry Rose'
W.O. Oudtshoorn—Jacques Conradie

R166

Methode Blanc de Noir, made from Grenache Noire ~ a drier more refreshing and aromatic approachable style-think red berry! A modern vibrant style with an intense lively rose colour. Expressive raspberry and frambois flavours with a touch of rose petal and musk. The palate livens up with a fresh and crisp fruit driven taste and finely balanced sugar:acid ratio.

Cabernet Sauvignon

Imbuko Vintners Cabernet Sauvignon
W.O. Wellington—Theunis Van Zyl

R112

This wine is quite showy, with appealing warmth and ripeness, cherry and blackcurrant flavours and prominent oak spice. There is cedar and some coconut nuances, attractive palate weight, full and rounded, with a fruity succulence. The tannins are soft and amenable – this is a wine to enjoy young.

Jakkalsvlei Cabernet Sauvignon
W.O. Herbertsdale—Jantjie Jonker

R257

This elegant Cabernet Sauvignon with typical varietal character and rich, dark colour has a ripe fruit on the nose, followed by full berry flavours and plum on the palate. Good soft oak ensures a toasty, lingering finish.

Pinotage

Alvi's Drift Signature Pinotage
W.O. Worcester—Alvi v.d. Merwe

R129

The wine has a strong, medium dark color with a garnet hue. The bouquet and palate are filled with juicy, ripe berry characters with mulberry and blackberry dominating. The tannin structure is well balanced with the oak and fruit. Subtle vanillin oak is integrated with hints of chocolate and dark cherries. A lovely wine for roast meat or duck.

Karusa One Tree Hill Pinotage
W.O. Oudtshoorn—Jacques Conradie

R254

A dark bright colour intensity, typical flavours of sweet ripe raspberry and black cherry; the supporting oak displays dark chocolate and black spice flavours following onto the palate with a full bodied juicy and balanced structure and long finish.

Stellenrust Cornerstone Pinotage
W.O. Stellenbosch—Tertius Boshof

R388

This wine offers raspberry, ripe peach and black cherry flavours with subtle oak nuances, a warm succulent palate and delicate lingering sweet and sour finish with lifted acidity.



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Shiraz

Alvi's Drift Signature Shiraz

R155

W.O. Worcester—Alvi v.d. Merwe

The wine is elegant and nicely balanced. The aromas on the nose are a subtle blend of white pepper and red berries with a hint of vanilla and chocolate. The flavours are well integrated with nutty oak characters.

Karusa Terra Noir Syrah

R254

W.O. Oudtshoorn—Jacques Conradie

Red black colour intensity with strong smoky, leather, black pepper and dark roast flavours and an abundance of ripe black fruit-notes of earthy compost. Medium full weight, well structured middle palate and full round tannins with a fresh balance

Merlot

Slowine Merlot

R165

W.O. Villiersdorp—Christo Versfeld

Soft juicy fruits with seductive touches of violets and chocolate, this is a soft and easy wine with generous flavour and a gentle, lasting finish.

Hermanuspietersfontein Posmeester

R230

W.O. Sondagskloof

Elegant red blend, offering fresh fruit and generous drinkability. A bright, medium deep brick red to purple wine with Black olive, lavender, cashew nut and fynbos flavours

Other reds and blends

Karusa Shiraz/Cabernet Sauvignon

R177

W.O. Oudtshoorn—Jacques Conradie

Over delivery of quality at this price. 70% Shiraz for spicy roasty dark fruit, 30% Cab for structure and length. Perfect everyday red with pizza and pasta or your favourite BBQ.

Lautus Savvy Red (Alcohol Free)

R182

W.O. Stellenbosch

Great care was taken whilst removing the alcohol from this rich supple red. Showcasing pure red and Black berry fruit flavours, with a touch of oak. The elegant palate is underpinned by fine tannin and juice yet subtle fruit.



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Hot beverages

<i>Espresso – Single</i>	R15	<i>Espresso – Double</i>	R25
<i>Cappuccino</i>	R25	<i>Cafe Latte</i>	R30
<i>Filter Coffee</i>	R15	<i>Tea</i>	R15
<i>Hot Chocolate</i>	R30		

(Espresso, Cappuccino and Latte can be normal, decaf or Rooibos)

Soft drinks and mixers

<i>330 ml cans</i> (Coke, Fanta, Sprite etc.)	R25	<i>Cordials</i> (lime, kola or passion fruit)	R5
<i>200 ml cans mixers</i> (Tonic, pink tonic, ginger ale, sodawater, lemonade)	R18	<i>Milkshake</i>	R35
<i>Fruit Juices</i> (ask waiter about options)	R25	<i>Water</i>	
<i>Appetizer, Grapetizer</i>	R28	500ml	R16
		1 liter	R22

Spirits

<i>Spirits single</i>	R25	<i>Liquers single</i>	R25
<i>Brandy</i>			
<i>Richelieu</i>	R25	<i>KWV 5 year</i>	R25
<i>KWV 10 year brandy</i>	R35	<i>KWV 15 year brandy</i>	R50
<i>Grundheim 12y potstill</i>	R50		
<i>Whiskey</i>			
<i>Bells</i>	R25	<i>Jameson</i>	R25
<i>Jack Daniels</i>	R30	<i>Bains</i>	R30
<i>Laphroaig 10y</i>	R50	<i>Glenmorangie 10y</i>	R50
<i>Gin</i>			
<i>Gordon's</i>	R25	<i>Bombay Sapphire</i>	R30
<i>Black Mountain dry</i>	R35	<i>Black Mountain Flora</i>	R35
<i>Naakte Naartjie</i>	R35	<i>Doringrosie</i>	R35

(Black Mountain, Doringrosie and Naakte naartjie is locally produced at Grundheim distillery, just down the road. Try them, they are worth it!)



De Windpomp

Cider and beer

Black Label	R32	Castle lager	R32
Castle milk stout	R32	Windhoek Lager	R32
Windhoek Light	R32	Windhoek Draught	R38
Heineken	R32	Savannah Dry	R32
Savannah Light	R32	Beck Alcohol Free	R32
Craft Beer (subject to availability)			
Frazer's Folly Pilsner	R49	Fraser's Folly Pale ale	R49
FF Moerkoffie stout	R56	The Elephant Lager	R45
The Badger Honey Blond	R45	Cherry Stumpie	R49
Cape Kraken Amber Ale	R49	Kick-ass Weiss	R45

Please check with the waiter or at the bar about other craft beer options.

Cocktails

Alcoholic cocktails

Bloody Mary	R68	Pina Colada	R75
Martini	R72	Sex on the beach	R75
Margarita	R78	Cosmopolitan	R72
White Lion	R73	Mojito	R72
Long Island Ice Tea	R83	Miami Ice tea	R83

Specialty Cocktails

De Zeekoe Sunset	R74	Karoo Rose	R74
(Peach schnapps, Malibu rum and Pineapple juice)		(Black Mountain Gin, cucumber and rose tonic water with a dash of rose petal liqueur)	

Non Alcoholic Cocktails

Orange Fizz	R55	Gentle Sea breeze	R55
(orange juice, lime and simple syrup)			