



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

Veggie Wrap

R85

Ostrich strips

R95

Smoked salmon and avo* (SEASONAL)

R95

Handcut chips

Small

Regular

R25

R35

Health Smoothies

Wild Green energy

Cucumber, celery, wild greens, apple and lemon

R60

Carrot and spice

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

R60



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

Ostrich Gizzard

R75

Fried with onions and served with a side salad and homemade curry sauce.

Springbok Carpaccio Salad

R95

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

Smoked Salmon

R95

Served with a seasonal salad and tartar sauce

Crumbed garlic and butter mussels

R75

Grilled and served with a lemon wedge and homemade bread

From the grill

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. Served with redwine sauce

Roosterkoek Ostrich 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. Served with redwine sauce on the side

Chicken Schnitzel

R145

Homemade crumbed chicken breast served with mushroom or pepper sauce



De Windpomp

De Zeekoe kitchen Favourites

<i>Ostrich Bobotie</i>	<i>R120</i>
South African dish consisting of spiced minced ostrich meat baked with an egg-based topping.	
<i>Chicken Pie</i>	<i>R120</i>
Homemade South-African style chicken pie in a puff pastry	
<i>Homemade Venison Pie (Subject to availability)</i>	<i>R135</i>
Homemade traditional venison pie in puff pastry	
<i>Pan-Fried Fish</i>	<i>R130</i>
Pan-fried hake in a light batter and served with homemade sauce.	
<i>Veggie Rissoles</i>	
<i>One rissole with salad or daily vegetables</i>	<i>R120</i>
Rissole options :	
Lentil rissole OR Cheesy Broccoli with quinoa.	
<i>Vegetarian Bobotie</i>	<i>R135</i>
South African / Cape Malay dish using spiced organic soya mince.	
<i>Spaghetti Bolognese</i>	<i>R110</i>
<i>Gluten free Vegetable Spaghetti</i>	<i>R100</i>
Made with gluten free pasta and a seasonal vegetable mix	

Kids meals

<i>Chicken Strips and Chips</i>	<i>R85</i>
<i>Spaghetti Bolognese</i>	<i>R85</i>
<i>Kids pizza (cheese)</i>	<i>R65</i>
<i>Kids Pizza (cheese and bacon)</i>	<i>R72</i>



De Windpomp Pizza's are prepared on a crispy base and baked in our wood fired oven.

<i>De Zeekoe pizza</i>	<i>R60</i>
Homemade base with garlic, herbs and onion	
<i>Veggie Garden (Vegetarian)</i>	<i>R95</i>
Tomato and mozzarella base with Feta , roasted butternut, red onions, roasted cherry tomato and mushrooms topped with fresh herbs.	
<i>FarmStyle</i>	<i>R100</i>
Tomato and Mozzarella base topped with mushrooms and Bacon.	
<i>Wildside</i>	<i>R120</i>
Tomato and mozzarella base with either springbok, warthog or crocodile carpaccio, rocket, feta, olive and balsamic reduction. (Ask your waiter about available options)	
<i>Caribbean</i>	<i>R110</i>
Tomato and Mozzarella base topped with salami and pineapple	
<i>Deep Blu</i>	<i>R120</i>
Cream cheese and tomato base pizza topped with creamy feta, capers, smoked salmon and fresh herbs	
<i>Route62</i>	<i>R120</i>
Tomato and mozzarella base with sweet green figs, Parma ham and Feta, topped with fresh herbs	



De Windpomp

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

R55

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

Single R65

Double R80

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

Irish Coffee

R65

Kahlua Coffee

R65



De Windpomp

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>Karusa CSV (Chenin Blanc, Sauv Blanc, Viognier)</i> <i>W.O. Oudtshoorn—Jacques Conradie</i> The perfect companion to lazy sunny afternoons spend with friends and family and a tapas styled lunch-eon... Fresh green limey hue, abundance of ripe tropical fruit – white pear and green apple-litchi and green fig. Crisp, fresh accessible and easy drinkable with fruity length and balanced sugar: acid ratio.</p>	<i>R57</i>	<i>R166</i>
<p><i>Karusa Warm Climate (Grenache Noir, Shiraz, Mourvedre)</i> <i>W.O. Oudtshoorn—Jacques Conradie</i> Refreshing unwooded mediterranean red ~ enjoy chilled. Grenache for upfront red berry fruit and white spice, shiraz for backbone and structure, mourvedre for savoury complexity.</p>	<i>R63</i>	<i>R172</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 goose-berry 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>



De Windpomp

Sauvignon Blanc

Alvi's Drift Sauvignon Blanc

R148

W.O. Worcester—Alvi van der Merwe

ADS Sauvignon Blanc has an attractive pale straw colour. The wine is light and fruity with aromas of grenadilla and asparagus. The palate is nicely balanced with a full body with a fresh zingy finish. Great for seafood or as an aperitif.

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)

R142

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.



De Windpomp

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.

Le Bonheur Cabernet Sauvignon
W.O. Stellenbosch

R286

Dark ruby red. Prune and cherry aromas followed by cigar box and dark chocolate with whiffs of delicate vanilla oak. Full-bodied with a good tannic structure and a long finish with ample cherry and pine needle characters. Ready to drink now, this wine will reach its full potential with cellaring for a further 8 to 10 years.

Pinotage

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

R148

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

R224

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.



De Windpomp

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

R224

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

Stellenrust Merlot

R155

W.O. Stellenbosch—Tertius Boshof

This wine offers blackcurrant and ripe plum with some liquorice tones. The oak opens up to a creamy palate and enhances velvety tannins with a sweet and sour tang.

Hermanuspietersfontein Posmeester

R195

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

R157

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)

R142

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.



De Windpomp

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	<i>Decaf French Press</i>	R20

Soft drinks and mixers

330 ml cans			
R25	Cordials	R5	
(Coke, Fanta, Sprite etc.)		(lime, kola or passion fruit)	
200 ml cans	mixers		
sodawater, lemonade)	R18	(Tonic, ginger ale,	
Fruit Juices	R25	Water (Still or sparkling)	
(Orange, Apple Breakfast punch, Tropical)		500ml	R16
		1 liter	R22
Appetizer, Grapetizer	R28	Milkshakes	R40
		(Ask about available flavours)	
Coke/ Cream Soda	Float	R45	

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 or Karoo Sky	R74
(Peach schnapps, Malibu rum and Pineapple juice)		(Black Mountain Gin cocktails, locally produced gin is used in these delectable pink and blue drinks . Give them a try)	
Klein-Karoo Foghorn	R65		
Black Mountain dry gin with a Karusa Fire and Spice Ginger beer			

Non Alcoholic Cocktails

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



De Windpomp

Spirits

<i>Spirits single</i>	R25	<i>Liquers single</i>	R25
Brandy			
<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		
Whiskey			
<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
Gin			
<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
<i>(Black Mountain, Doringrosie and Naakte naartjie is locally produced at Grundheim distillery, just down the road. Try them, they are worth it!)</i>			

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 and Cider (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
Eversons Cloudy Apple Cider	R48	Eversons Pear Cider	R48
Eversons Mulled Cider	R48		