



THE
VILLAGE TABLE
BISTRO

Welcome to The Village Table at The Seven Sisters

Enjoy the warm, friendly West Coast feeling and delicious, wholesome meals accompanied by fine wines from our wine list that is exclusive to The Village Table. The inspiration behind The Village Table is The Seven Sisters rich culture and traditions.

Biological sisters, these seven ladies, hail from the quaint town of Paternoster, a picturesque fishing village two hours from Stellenbosch. The Brutus sisters, along with their baby brother, John, were forced to leave their home when their father lost his job after 20 years with a local fishing company; their destiny was sealed. Now, 25 years later, their wine brand, Seven Sisters, which launched in 2007, is making a name for itself on the local and international wine circuit.

EARLY RISERS

Stellenbosch Fresh

Local hand-picked strawberries and fresh fruits with homemade Granola served with double-cream yogurt and splashed with a 100% raw, unheated, untreated honey harvested on the Seven Sisters Farm. Full of local pollen, amino acids, vitamins, minerals, enzymes & propolis.

R65

Shukusa from Home

Pork Bangers served with Spicy Tomato covered with free-range eggs on oven-toasted Ciabatta bread topped with minted yogurt.

R65

The Village Table Mouth Watering Feast

Free Range Pork Bangers with slow grilled or fried bacon rashers, 2 free-range pan fried eggs served with Creamy Grilled Mushrooms and a tomato & onion smoor with homemade Pan Bread. The Sisters childhood favourite.

R85

Under the Blanket Surprise

Croissant dipped in egg, pan-fried with honey and Cape fruit

R45

Croissant dipped in egg with honey, mascarpone cheese and bacon

R55

Smoked Salmon Trout

Cold Smoked Trout, With Creamy Scrambled Eggs & Dill

R95

FOR THE LIGHT HEARTED

Cape Curry Chicken Salad

A spin on the classic chicken salad curry with an influence of cape malay spice, zucchini ribbon, roasted tomato, pickled onion, toasted cashew nuts & coriander

R95

Classic Kaapse Bobotie

A traditional dish infused with spices topped with custard, baked till fragrant. Served with a crisp side salad

R110

Fresh Take On Caprese Salad

Salt & sugar cured tomato tossed in chilli oil with feta cheese and rocket puree

R75

Smoked Line Fish Salad

Smoked Local Line Fish, Garlic Crumbs, Cucumber, Pickled Onion, Mustard Vinaigrette And Potato salad

R95

A NIBBLE OR TWO

Traditional Vetkoek

Onion seed flavoured Vetkoek With Curry Chicken And Fresh Herbs

R58

Bobotie Samoosa

Bobotie filled samoosa, with coriander with creamy saffron coconut sauce

R65

Wild Mushroom (V)

Pan fried shimeji mushroom, with rocket chiffonade, garlic crumbs and feta cheese

R60

West Coast Fish Cakes

Fragrant smoked line fish, with mango and chilli

R60



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MAIN COURSE

Cape Chicken Curry

Fragrant cape chicken curry, with basmati rice, tomato sambals and poppadums

R120

Paternoster Fish & Chips

Fresh, local fried fish from paternoster (west coast), served with hand cut potato chips and tartare sauce.

R90

Succulent Sirloin

Sirloin steak with slow roasted baby onion and spicy hollandaise and hand cut chips

Sirloin (200g) R155

Sirloin (300g) R180

Skewer Of South African lamb

Lamb skewer marinated in garlic and thyme with pea puree, minted yoghurt and baby carrots

R160

Skilpadtjie Juicy Lucy Burger

Beef with aged cheddar centre wrapped in caul fat grilled crispy, tomato relish and hand cut potato chips

R110

Chicken Burger

Massala marinated chicken breast grilled with lettuce, curry mayonnaise, feta cheese, hand cut potato chips

R98

SHARING BOARDS

Cape Cheese Board

Karoo blue, Indezi Goats Chevre, Forest Hill Brie Cheese, Fig Preserve with home-made

Bread

R215

Continental Board

Local biltong, smoked salmon trout, prosciutto, coppa, served with home-made bread

R235

Mediterranean Board

Hummus, cured tomato, pickled onion, feta cheese, pickled cucumber, olives with home made bread

R130

KIDDIES MENU

Fish & Chips

Fish of the day served with cut chips

R50

Chicken Strips

Crumbed chicken strips & fresh cut chips

R45

Cheese Burger

Cheese burger served with fresh cut chips

R50

Kiddies Ice Cream & Fresh Strawberries R25

FOR THE SWEET TOOTH

Poached Stone Fruit

Stone fruit poached in sweet spiced white wine, crushed meringue and mascarpone cheese

R50

Lavender Creme Brulee

White chocolate Lavender Crème Brulee, Served with Passion Fruit Jelly And Macerated Berries.

R55

Lemon Rooibos Malva Pudding

Lemon and rooibos infused malva pudding, with buchu crème anglaise and seasonal berries

R55