



WELTEVREDEN 1692

STELLENBOSCH

*Welcome to Weltevreden 1692, the home
of Bertha Wines.*

*What a privilege to host you for a little
while as part of our family. We trust
that all your senses will be taken on a
journey during your time spent with us.*

Arrive curious, leave inspired.

The Bertha Family

BERTHA



Grown from the Stellenbosch terroir on the Historic Weltevreden Estate, this boutique range is designed to be food friendly, excellent in quality and for moments of celebration. Your meal deserves to be accompanied by the best wine the Cape has to offer.

WINE MAKER: BENNIE BOOYSEN
VITICULTURIST: JACO ENGELBRECHT

WELTEVREDEN 1692

BREAKFAST <i>served from 08:00 to 11:00</i>	1 - 2
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BREAKFAST

Classic Eggs Benedict *R 98.00*
*Poached eggs, crispy bacon and hollandaise sauce on
toasted ciabatta*
A timeless favourite done right

Farmer's Breakfast *R 165.00*
*Two eggs your way (poached, fried, or scrambled)
served with slow-roasted tomatoes, sautéed
mushrooms, pork sausage, crispy bacon, and our
homemade pot bread*
A hearty start, just like on the farm

Avocado on Toast *R 110.00*
*Creamy smashed avocado, grilled artichokes, and
perfectly poached eggs on toasted pot bread*
Fresh, green, and wholesome goodness

Winter Granola Bowl *R 105.00*
*Seasonal fresh fruit with baked granola, creamy
yoghurt, and a drizzle of golden honey*
Sunshine in every bite

Smoked Trout Croissant *R 125.00*
*Flaky croissant with creamy scrambled eggs, delicate
smoked trout, herb cream cheese, and crunchy capers*
Light, elegant, and full of flavour

BREAKFAST

Shakshuka *R 125.00*
*Slow-cooked spicy tomato and chorizo stew with a
poached egg, cumin feta and toasted ciabatta*

Oats Pot *R 78.00*
*Creamy oats, blueberries, dates, milk, honey, almonds,
chia seeds*

Melkkos *R 65.00*
*Traditional South African milk porridge with buttery
dough crumbs and cinnamon sugar*

Halloumi & Poached eggs *R 190.00*
*Pan fried halloumi, poached egg, crispy kale, avocado,
dukkah & quinoa*

Caprese omelette *R 120.00*
*Fluffy omelette filled with fresh tomato, basil pesto
and melting mozzarella*
A classic italian favourite with a summery twist

French Toast *R 120.00*
*ciabatta toast with honey, coconut cream & pineapple
with bacon*

WINE TASTING

BERTHA TASTING

R 100.00

A guided tasting in our tasting room

Sauvignon Blanc

Merlot-Rosé

Reserve Semillon

Bertha Shiraz

BERTHA TASTING & NIBBLE R 195.00

A guided tasting paired with a small nibble

Sauvignon Blanc Creamy goat's cheese, herbed popcorn, Granny Smith apple

Merlot-Rosé Rooibos-infused koeksister and velvety brie

Reserve Semillon Mushroom and pistachio arancini

Bertha Shiraz Spicy beef biltong

BERTHA PREMIUM TASTING R 450.00

Start off with a guided tasting paired with a small nibble. Thereafter, experience a self-guided walking tour around our Historic Estate. Discover 200 sculptures by South African artist Ruhan Janse van Rensburg. Each sculpture is paired with poetry and music to guide you as you enjoy a bottle of your favourite Bertha to keep you company.

Sauvignon Blanc Creamy goat's cheese, herbed popcorn, Granny Smith apple

Merlot-Rosé Rooibos-infused koeksister and velvety brie

Reserve Semillon Mushroom and pistachio arancini

Bertha Shiraz Spicy beef biltong



*Select your
favourite
Bertha*



*Connect to
the
bluetooth
speaker*



*Take your
booklet &
map*



*Let the
music &
poetry
inspire you*

CHEESE & CHARCUTERIE

CHEESE & CHARCUTERIE BOARD R 450.00

Cheese

Brie, Velvety and locally crafted cheese, earthy with a buttery finish
Blue Rock, Bold and creamy, a South African take on classic blue cheese
Mature Gruyère, Nutty and sharp, aged to perfection

Charcuterie

Parma Ham, Thinly sliced, melt-in-your-mouth prosciutto
Boerewors Bites, A nod to tradition, lightly grilled and sliced
Salami, Dry-cured with subtle spice and tang

Artisan Spreads & Accompaniments

Mushroom Marmalade, Earthy, sweet, and umami-rich with Semillon notes
Preserved Pears in Merlot Rose, Delicate and bright palate cleanser
Pineapple Chutney, Touch of tropical Sauvignon Blanc
Shiraz & Spiced Cocoa Hazelnut Spread, Deep, dark, and indulgent

Fresh & Pickled Elements

Crudités, Baby carrots, radishes, and cucumber spears for a crisp bite
Grapes, Seasonal and sweet, perfect with cheese
Marinated Olives, Briny and herbaceous
Pickled Red Onion, Tangy and vibrant

Breads & Crackers

Freshly Baked Bread, Rustic, crusty, and perfect for spreading
Melba Toast, Crunchy vehicles for cheese and spreads

FOOD & WINE TASTING

FOOD & WINE TASTING

R 425.00

Herbed Feta Pancake Rolled
with hydrated Cherry Tomato
Paired with Bertha Sauvignon Blanc

Smoked Snoek Croquette
with Berry Caralimized Red Onion
Paired with Bertha Merlot-Rosé

Wild Mushroom Risotto
with mushroom flakes
Paired with Bertha Semillon

Braised Short Rib
with crispy leeks
Paired with Bertha Shiraz

SMALL PLATES

We recommend 3 per person.

Snoek Croquettes *R 85.00*
*Spiced apricot chutney, sweet potato crisps, hints
of spice and sea*

Roasted leek mosaic *R 95.00*
*with lemon coconut crème, tomato jam and Charred
Baby onions*

Tuna Tartare *R 115.00*
on Seaweed Crisp and topped with Shaved Fennel

Smoked Celeriac Basket *R 95.00*
*Roasted Sweet potatoes, in a Wonton Basket & Honey
roasted Rainbow Carrots*

Charred Grilled Ribeye (120g) *R 150.00*
with Garlic & Herb Butter

FAVOURITES

COMFORT FOOD

Soup of the Day R 95.00
Chef's seasonal selection served with freshly baked artisanal bread

Potato Gnocchi R 125.00
with Sundried Tomato Crème and parmesan shaving

Dukkah Roasted Cauliflower Salad R 105.00
with hummus, avocado, feta & kale

Classic Tuna Nicoise Salad R 195.00
Seared Tuna served on a Warm Nicoise Salad with Burned Tomato Beurr Blanc

Chicken Bacon Sandwich R 125.00
chicken aioli & bacon, caramelised onion & pumpkin seed and rocket pesto on seed loaf

Weltevreden Burger and hand-cut chips R 175.00
Classic favourite with a gourmet twist, with cheese, perhaps the best burger in the Winelands
add Avo R30
add Bacon R35

Hake and rustic hand-cut chips R 160.00
Coastal classic in the heart of Stellenbosch, lightly battered and fried to golden perfection

FAVOURITES

COMFORT FOOD

Wild Mushroom Risotto *R 175.00*
*Selection of wild mushrooms dressed with
parmesan and truffle oil*

Basil Pesto Pasta *R 160.00*
Pappardelle with Parmesan Shavings

Mexian Bowl *R 195.00*
*a bowl of sautéed vegetables, corn, smashed avo,
pickled jalapenos and stirfry rice with chicken.*

Thai Green Chicken Curry *R 195.00*
*Tender grilled chicken with seasonal patty pans,
baby marrow, and mushrooms simmered in a
fragrant coconut green curry, served with basmati
rice, crispy poppadom, and lime.*

Norwegian Salmon *R 305.00*
*With Herbed Potato Gnocchi shaved Baby Beetroot,
Radish Slaw*

Grilled Beef Ribeye Steak *R 310.00*
*served with Pomme Anna, carrot puree, cauliflower
chips, baby rainbow carrots and beef jus*

SWEET PLATES

*Designed for sharing or savouring solo – each
thoughtfully paired with our wines*

SEASONAL SWEET PLATES

Coffee Panacotta *R 95.00*
honey comb garnish, espresso syrup and vanilla tuile

Sticky Warm Toffee Pudding *R 95.00*
Served with vanilla ice-cream

Sago Crème Brulee *R 90.00*
with crème anglaise

BEVERAGES

COFFEE

<i>Cappuccino</i>	40
<i>Espresso</i>	29
<i>Americano</i>	33
<i>Cortado</i>	32
<i>Flat white / double</i>	38
<i>Latte</i>	38
<i>Hot Chocolate</i>	40
<i>Ice Latte</i>	38
<i>decaf + 2</i>	
<i>almond milk +10</i>	

TEA

<i>Rooibos, Black Tea, Earl Grey, Green</i>	28
<i>Red flat white / Latte</i>	48
<i>Chai Latte</i>	40

MILKSHAKE

<i>Vanilla / Strawberry / Dark Chocolate / Coffee</i>	48
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SODA & SOFT DRINKS

<i>Coke, Coke Zero, Sprite</i>	35
<i>Grapetiser / Appletiser / Ice tea</i>	48
<i>Juice</i>	35

RAW JUICE

<i>Carrot, apple & orange</i>	50
<i>Apple, cucumber & mint</i>	50
<i>Raw orange juice</i>	50

MINERAL WATER

<i>Still or Sparkling 500ml</i>	38
<i>Still or Sparkling 1lt</i>	58

BEVERAGES

WINE WHITE

Bertha Sauvignon Blanc 50 / 170

Bertha Semillon 75 / 285

WINE ROSÉ

Bertha Merlot Rosé (Dry) 55 / 175

WINE RED

Bertha Shiraz 60 / 220

MCC

Boschendal Brut and Brut Rosé 110/550

COCKTAILS

Mimosa 85

NON ALCOHOLIC

Elderflower, Cucumber & Mint 65

Savanna Lemon 46

CIDERS & BEERS

Savanna dry/light 46

Hunters Dry 40

Black label / Castle light 34 / 36

Heineken 42

Windhoek lager 44

AFTER-DINNER DRINKS

Don Pedro 60



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