



COGMANS

RESTAURANT

A la Carte

Klein Karoo flavour with Montagu hospitality
Available from 11:00–22:00. Last order to be in by 21:45.

Starters

JALAPENO CROQUETTES | R99

Deep-fried jalapeno cheese croquettes, served with sour cream and guacamole.

PAPRIKA BATTERED CALAMARI | R110

Served with pickled cucumber, roasted cocktail tomatoes and chimichurri.

FETA STUFFED CRUMBED MUSHROOMS | R 95

Served with home-made garlic mayonnaise.

DEEP-FRIED CAMEMBERT | R105

Served with preserved karoo green fig, honey-glazed cocktail tomatoes and toasted walnut and pumpkin seeds.

TIKA CHICKEN LIVERS | R85

Chicken livers cooked in a creamy tomato curry sauce served with toasted farm bread and crispy fried onions.

Salads

FRESH GREEK SALAD | R95

Traditional Greek salad served with fresh Cos lettuce, tomato, cucumber, feta, olives and onion, dressed with our home-made vinaigrette.

BEETROOT, FETA CHEESE & BASIL SALAD | R105

Roasted beetroot, feta cheese, fresh basil, croutons, fresh Cos lettuce, cocktail tomatoes, home-made pickled cucumber and red onion, dressed with garlic aioli.

GRILLED CHICKEN & MICROGREEN SALAD | R125

Grilled chicken, fresh microgreens, roasted chickpeas, fresh Cos lettuce, cocktail tomatoes, home-made pickled cucumber and red onion, dressed with homemade vinaigrette.

Light Meals

Mexican Pork Bowl | R145

Half portion smoked pork belly, served with pickled cabbage, jalapenos, "spekboom" pico de gallo, guacamole and crispy fried tortillas.

TOASTED WRAPS

(Gluten free option @ R20-00 extra)

All wraps are served with chips or salad.

CAPRESE | R99

With basil, mozzarella, tomato and balsamic glaze.

CRUMBED CHICKEN | R105

With Cos lettuce, tomato, feta and cheese sauce.

Main Course

HOUSE SPECIALITIES

BEEF SIRLOIN | R235

250g flame-grilled beef sirloin, served with deep-fried Pommes Anna, roast vegetables and chimichurri butter.

BRAISED LAMB SHOULDER | R305

Braised Karoo lamb shoulder, green bean & potato mash, crispy fried onions and rosemary sauce.

SMOKED PORK BELLY | R215

Served with home-made chutney, butternut purée, garlic sautéed baby potatoes, exotic mushrooms and a crispy pork rind cracker.

OSTRICH FAN FILLET | R 220

250g flame-grilled Karoo ostrich fillet served with deep-fried Pommes Anna, roast vegetables and a green peppercorn sauce.

ROSEMARY BRAISED BEEF SHORT RIBS | R240

Served with butternut purée, homemade potato gnocchi, honey roasted butternut and rosemary sauce

BACON JAM CHEESEBURGER | R130

Pure beef patty on a toasted sesame seed bun with aioli, Cos lettuce, tomato, home pickled cucumber, cheddar, home-made bacon jam, served with chips.

For a Halaal-friendly option, substitute bacon jam with macon.

Cogman's Classics

T-BONE STEAK | R330

500g flame-grilled T-bone steak, served with chips.

600G PORK RIBS | R265

600g grilled pork loin ribs, served with chips.

TAGLIATELLE ALFREDO | R155

Tagliatelle cooked with mushrooms and ham or chicken in a creamy garlic sauce, served with parmesan.

Seafood & Poultry

BATTERED CALAMARI | R215

Deep-fried calamari, served on spiced savoury rice with lemon butter cream.

HAKE & CHIPS | R165

Batter-fried or grilled hake, served with chips and tartar sauce.

CAPE MALAY CHICKEN CURRY | R160

Chicken breast fillets cooked with seasonal vegetables in a Cape Malay coconut curry sauce, served with spiced savoury rice and flat bread.

CHICKEN PARMIGIANA | R175

Crumbed chicken breast fillets, topped with Napolitan sauce, mozzarella and parmesan, served with home-made chips.

Gluten Free option available.

Vegetarian

FLAME-GRILLED AUBERGINE | R195

Served with home-made chutney, butternut purée, garlic sautéed baby potatoes, exotic mushrooms & flat bread.

BUTTERNUT PEARL BARLEY | R190

Pearl barley 'Risotto' cooked with creamy butternut, served with honey roasted butternut, and toasted pumpkin seeds and walnuts.

POTATO GNOCCHI & EXOTIC MUSHROOMS | R195

Homemade potato gnocchi butter sautéed with exotic mushrooms, served with chimichurri, parmesan cheese and roasted cocktail tomatoes.

Extras & Sides

Deep-fried Pommes Anna | **R45**

Honey Roasted Butternut | **R45**

Home-made Chips | **R30**

Seasonal Vegetables | **R45**

Butter Sautéed Baby Potatoes | **R35**

Fresh Garden Salad | **R 35**

Extra Bacon | **R35**

Extra Macon | **R50**

Kids Menu

Available for kids under the age of 12 years

Chicken Strips & Chips | **R80**

Kiddies Burger & Chips | **R85**

Fish Fingers & Chips | **R75**

Macaroni & Cheese | **R65**

Margherita Pizza | **R95**

Dessert

Please be advised that items are produced in a kitchen where nuts and peanuts are used

TRADITIONAL MALVA PUDDING | R85

Served with home-made custard.

HOME-MADE ICE CREAM SELECTION | R95

Served with rich toffee sauce and shortbread crumbs.

CHOCOLATE & WALNUT BROWNIE | R85

Served with home-made salted caramel ice cream

BAKED CHEESECAKE | R90

Served with home-made bread and butter ice cream

VANILLA POD CRÈME BRÛLÉE | R85

A classic served with a home-made shortbread biscuit.

OTHER OUTLETS AVAILABLE ON OUR PROPERTY

DASSIES BAR & BISTRO

Open daily from 10:00–22:30

Dial Extension 414

AVALON CAFÉ

Open daily from 08:00–22:30

Dial Extension 416

AVALON WELLNESS SPA

Dial Extension 421 for bookings and treatment menus

Alternatively Whatsapp 0236141159 for bookings
and treatment menus

Sparkling Wine

Ashton Sparkling Grape Juice	R135
Bon Courage Blush	R240
Van Loveren Papillon Brut	R180

GRAHAM BECK METHODE CAP CLASSIQUE

Brut	R600
Brut Rosé	R600

Rosé Wines

	C	B
Bonnievale Moscato	R70	R185
Montagu Lady Mary Moscato	R65	R175
Nederburg Rosé	R70	R180

Fortified Wines

MONTAGU MUSCADEL RED OR WHITE

50ml	R25
250ml Carafe	R75
750ml Bottle	R250

Classic Old Brown Sherry

50ml	R15
250ml Carafe	R60

White Wines

	C	B
Van Loveren Sauvignon Blanc	R60	R165
Bonnievale Sauvignon Blanc	R65	R175
Durbanville Hills Sauvignon Blanc	R68	R195
Van Loveren Chenin Blanc	R60	R170
Bonnievale Chenin Blanc	R65	R175
Ashton Chardonnay	R70	R185
Bonnievale Chardonnay	R65	R175
Zandvliet Chardonnay	R105	R280

Red Wines

	C	B
Van Loveren Merlot	R55	R150
Bonnievale Merlot	R75	R195
Excelsior Merlot		R210
Van Loveren African Java Pinotage	R65	R175
Ashton Pinotage		R245
Bonnievale Shiraz		R220
Zandvliet Shiraz		R295
Excelsior Cabernet Sauvignon	R65	R285
Montagu Cabernet Sauvignon	R85	R230
Mimosa Cabernet Sauvignon		R330
Like Father Like Son Blend	R60	R165
Mimosa NATUS MMX		R495

DRINKS LIST

Soft Drinks

Appletiser or Grapetiser 330ml	R40
Fitch & Leedes 200ml cans	R25
Fitch & Leedes Ginger Beer 300ml	R30
Fitch & Leedes Passionade 300ml	R30
Fitch & Leedes Rock Shandy 0% 300ml	R30
Fitch & Leedes Lime Twist 300ml	R30
300ml cans	R30
Fitch & Leeds Energy Mix 200ml	R25
Red Bull 250ml	R45
Still or Sparkling Mineral Water 500ml	R25

Beers

Amstel Lager	R45
Black Label	R35
Castle Lager	R35
Castle Lite	R35
Corona	R45
Windhoek Draught 440ml	R50
Windhoek Lager 440ml	R50
Heineken	R45
Heineken Zero %	R45
Flying Fish Lemon	R45

Ciders

Hunters Gold or Dry	R42
Hunters Extreme	R45
Savanna Dry	R45
Savanna Light	R45
Savanna Zero %	R45
Smirnoff Ciders	R45

Gin

Belgravia	R20
Gordons	R20

Brandy

Olof Bergh	R25
Klipdrift Original	R25
Klipdrift Premium	R30
KWV 10 year old	R40
Richelieu	R25

Vodka

Count Pushkin	R25
Smirnoff 1818	R25
Absolut Original	R35

Rum

Spiced Gold	R25
Captain Morgan Dark	R25
Bacardi	R25
Malibu	R25

Whiskey

Southern Comfort	R25
Bell's	R30
Ballantine's	R30
Jack Daniels	R35
Johnnie Walker Red	R30
Johnnie Walker Black	R45
Jameson	R45

WINE LIST

COLLABORÁRE WINES

The term “collaboration” stems from Latin “collaborare”, meaning “to work with”. It is assimilated from “com-” meaning “together” and “laborare” meaning “to work”. This word has been in use since at least the mid-19th century, though the concept of working together dates back much further in human history.

Dream Hotels & Resorts celebrates the introduction of Collaboráre, a South African wine served exclusively at our growing portfolio of diverse properties. Embodying the concept of collaboration and alliance, Collaboráre represents our unified mission to co-create opportunities for a brighter future.

Wine brings people together and it is in this spirit that Collaboráre was launched in 2024. A collective venture between a selected panel of our leaders, the input of winemaker, Rikus Neethling, and a name chosen amongst our teams, this project reinforces our commitment to promoting sustainable practices and social responsibility.

For every glass or bottle, 15% of the proceeds will go directly to Touching Dreams, our industry-pioneered NPC dedicated to supporting initiatives centering on youth development, community upliftment, and environmental preservation. With each glass raised, you – our guests and partners – directly contribute to these vital projects, which all play a hand in nurturing a legacy of hope for future generations.

You’ll notice that each gifted Collaboráre bottle is fitted with a unique coaster. This has been crafted from upcycled plastic courtesy of Lilly Loompa, a Western Cape waste management enterprise. This accompaniment reflects our dedication to waste reduction, promoting eco-friendly practices, and supporting growing businesses across the country.

Cheers to wine that not only does good but tastes great too! This unique wine offering comes in two options: a red and white blend. Each has been carefully crafted to complement our guests’ dining experiences and boxes well above its weight category. We invite you to sip, savour, and help us make a positive impact with Collaboráre.

COLLABORÁRE WHITE 2023

R280

This flavourful blend of Semillon, which originates from Franschhoek (70%), and Sauvignon Blanc (30%), presents wisps of orange peels on the palate, and fresh tropical fruit aromas. Its delicate aftertaste is derived from seven-month maturation in oak barrels.

COLLABORÁRE RED 2022

R280

Blended before bottling, this fruity blend of Shiraz, Malbec, Mourvedre, and Grenache is levelled by spices and subtle violets on the finish. A wine for all occasions, it is perfectly paired with game meat, beef, lamb or roasted pork.