



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.

APRICOT GLAZED LAMB RIBLETS | R125

Served with our Cogman's stewed fruit and nut salsa.

TRADITIONAL THICK VEGETABLE SOUP | R75

Served with home-baked Bread.

CRUMBED OSTRICH BOBOTIE | R105

Served with aioli and homemade fruit chutney.

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 | R110

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 SALAD | R125

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

Light Meals

MEXICAN BOWLS

Served with pickled cabbage, jalapenos, "Spek boom" Pico de Gallo, guacamole and crispy fried tortillas.

Smoked Pork Belly Bowl | R155

Crumbed Chicken Bowl | R145

TOASTED WRAPS

(Gluten free option @ R20-00 extra)

All wraps are served with chips or salad.

CAPRESE | R105

With basil, mozzarella, tomato and balsamic glaze.

CRUMBED CHICKEN | R115

With Cos lettuce, tomato, feta and cheese sauce.

Main Course

HOUSE SPECIALITIES

BRAISED LAMB NECK | R295

Braised Karoo lamb neck, crispy fried onions, curry sautéed baby potato, butternut and chickpeas, with coconut curry sauce.

SMOKED PORK BELLY | R230

Served with a potato croquette, roast vegetables, Cogman's stewed fruit and nut salsa and a crispy pork rind cracker.

OSTRICH BOBOTIE | R185

Served with traditional yellow rice, honey roasted butternut and homemade chutney

KLEIN KAROO CHICKEN | R195

Crumbed chicken breasts stacked with sundried tomatoes and feta, served with a potato croquette, seasonal vegetables and a basil cream sauce

From The Grill

Served with a choice of chips / salad / vegetables

EXTRA SAUCE | R35

Mushroom, peppercorn, mustard, basil

250G BEEF SIRLOIN | R225

500G T-BONE STEAK | R330

600G PORK RIBS | R265

300G RIB & 4 WING COMBO | R250

250G OSTRICH FAN FILLET | R205

GOURMET CHEESEBURGER | R145

Beef patty on a toasted bun with Cos lettuce, tomato, home pickled cucumber, cheddar, bacon, & mushroom sauce, served with chips.

**Halaal-friendly option, substitute bacon with Macon – R10 supplement.*

Cogman's Classics

CRUMBED CALAMARI | R155

Deep-fried calamari, served with chips and tartar sauce.

HAKE & CHIPS | R175

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

CAPE MALAY CHICKEN CURRY | R175

Chicken breast fillets cooked with seasonal vegetables in a Cape Malay coconut curry sauce, served with traditional yellow rice, flat bread, homemade chutney, and Cogman's stewed fruit and nut salsa.

BASIL CHICKEN PENNE PASTA | R175

Chicken cooked in a basil cream sauce, served with penne pasta and parmesan cheese.

Vegetarian

BUTTER CONFIT CABBAGE | R180

Served with fried baby potatoes, mustard cream sauce and crispy onions.

PENNE ARABIATTA | R170

Penne pasta cooked with spicy roasted tomato sauce, served with parmesan cheese.

POTATO GNOCCHI | R175

Homemade potato gnocchi butter sautéed with butternut and chickpeas, served with coconut curry sauce and roasted cocktail tomatoes.

Extras & Sides

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.

DEEP-FRIED CAMEMBERT | R105

Served with preserved karoo green fig, toasted walnut and pumpkin seeds.

CHOCOLATE & WALNUT BROWNIE | R80

Served with home-made salted caramel ice cream

SPICE POACHED PEAR | R80

Served with home-made blue cheese ice cream

VANILLA POD CRÈME BRÛLÉE | R80

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	R175
Bon Courage Blush	R245
Van Loveren Papillon Brut	R200
GRAHAM BECK METHODE CAP CLASSIQUE	
Brut	R720
Brut Rosé	R720
VAN LOVEREN METHODE CAP CLASSIQUE	
Chardonnay Pinot Noir	R295

Rosé Wines

	C	B
Bonnievale Moscato	R75	R220
Montagu Lady Mary Moscato	R65	R175
Nederburg Rosé	R70	R200

Fortified Wines

MONTAGU MUSCADEL RED OR WHITE

50ml	R25
250ml Carafe	R95
750ml Bottle	R250

Classic Old Brown Sherry

50ml	R15
250ml Carafe	R75

White Wines

	C	B
Van Loveren Sauvignon Blanc	R60	R165
Bonnievale Sauvignon Blanc	R65	R205
Durbanville Hills Sauvignon Blanc	R68	R240
Van Loveren Chenin Blanc	R60	R170
Bonnievale Chenin Blanc	R65	R195
Ashton Chardonnay	R70	R205
Bonnievale Chardonnay	R65	R185
Zandvliet Chardonnay	R105	R320

Red Wines

	C	B
Van Loveren Merlot	R70	R180
Bonnievale Merlot	R85	R255
Excelsior Merlot		R210
Van Loveren African Java Pinotage	R65	R175
Ashton Pinotage		R245
Bonnievale Shiraz		R220
Zandvliet Shiraz		R320
Excelsior Cabernet Sauvignon	R65	R285
Montagu Cabernet Sauvignon	R85	R230
Mimosa Cabernet Sauvignon		R350
Like Father Like Son Blend	R65	R170
Mimosa NATUS MMX		R700

DRINKS LIST

Soft Drinks

Appletiser or Grapetiser 330ml	R48
Fitch & Leedes 200ml cans	R28
Fitch & Leedes Ginger Beer 300ml	R35
Fitch & Leedes Passionade 300ml	R35
Fitch & Leedes Rock Shandy 0% 300ml	R35
Fitch & Leedes Lime Twist 300ml	R35
300ml cans	R35
Fitch & Leeds Energy Mix 200ml	R28
Red Bull 250ml	R47
Still or Sparkling Mineral Water 500ml	R25

Beers

Amstel Lager	R45
Black Label	R40
Castle Lager	R40
Castle Lite	R40
Corona	R50
Windhoek Draught 440ml	R51
Windhoek Lager 440ml	R50
Heineken	R48
Heineken Zero %	R48
Flying Fish Lemon	R42

Ciders

Hunters Gold or Dry	R48
Hunters Extreme	R48
Savanna Dry	R51
Savanna Light	R51
Savanna Zero %	R51
Smirnoff Ciders	R45

Gin

Belgravia	R30
Gordons	R30

Brandy

Olof Bergh	R30
Klipdrift Original	R30
Klipdrift Premium	R35
KWV 10 year old	R40
Richelieu	R30

Vodka

Count Pushkin	R30
Smirnoff 1818	R30
Absolut Original	R40

Rum

Spiced Gold	R30
Captain Morgan Dark	R30
Bacardi	R30
Malibu	R30

Whiskey

Southern Comfort	R35
Bell's	R35
Ballantine's	R35
Jack Daniels	R35
Johnnie Walker Red	R35
Johnnie Walker Black	R47
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.