

Our winter story

Breakfast

Winterberg Farm Breakfast

Two fried eggs, boerewors, bacon, freshly-baked bread, baked beans, a herby corn fritter & something fruity (with fries R30 extra)

North African Shakshuka (V)

Three eggs poached in a mildly spiced tomato and red bell pepper sauce, topped with feta cheese and served with freshly-baked bread (add boerewors or bacon for R35)

Corn Fritter & Guačamole Stack

Three freshly-baked corn fritters with guačamole and creamy cottage cheese and bacon. Topped with fresh herbs and served with home-baked bread

Mexican Breakfast

Two fried eggs on a mildly spiced bean mix, topped with guačamole and feta cheese, served with freshly-baked bread

Breakfast Pizza

The name says it all: a whole breakfast on a pizza. Just ask your waitron whether the pizza oven is hot enough yet

Health Breakfast (V)

Granola & plain yogurt topped with stewed dried fruit

Soups & Starters

Soup of the day (V)

Creamy potato & leek (v) or Smoked pork & pea soup (As main course R105)

Marrow Bones

With garlic & herbs, roasted in our pizza oven. Served with toasted farm bread

Soups & Starters

125 Italian Flatbread

Baked in our wood-fired oven, topped with garlic, mozzarella, feta cheese & rosemary

Snails

99 In a cheesy garlic sauce, served with bread fingers

Spanish Chicken Livers

Creamy & mildly spicy, served with home-baked bread

Comfort Bowls

Served on a bed of rice, mash or French fries

105 Moroccan Sweat Potato, Lentils & Chickpea Stew (V)

Mussels in creamy garlic & white wine sauce

Tomato Lamb Stew (Tamatiekos)

129 Pulled Beef Short Rib

Hamburgers

93 Built on a seeded bun, served with fries & onion rings

Cheese Burger

Bacon & Cheese Burger

Chicken-Mozzarella Burger

75 Pulled pork & coleslaw burger

Vegetarian Cheese Burger

98 **Witels Beef Burger** (saucy burger with two patties)
The staple for many a tired hiker finishing UCT's 5 day Witels hiking trail down by the Breede River

House Specialities

Skaap-in-'n-Blik

199 Creamy lamb & vegetable pot pie, baked in a "blikbeker, served with rice, gravy and vegetables

Cape Malay Beef Curry

169 served with traditional chutney, a poppadom & sambals

Beef Bunnychow

159 Spicy curry in a halved "government loaf", served with fries and a tomato & onion side salad

West Coast Snoek Tart

149 Served with home-made onion marmalade, fries & vegetables

Mississippi Pork Ribs

210 Our house specialty, basted in amongst other molasses & espresso, served with fries and rainbow coleslaw

Hake & Chips

169 Fresh hake from a Portuguese fishery in Ceres, grilled in butter & lemon and served with fries and vegetables

Chicken Schnitzel

159 Served with a cheese sauce, fries and a vegetables

Loaded Sirloin

210 250g tender Sirloin sliced over a bed of fries and topped with caramelized onions and a cheese sauce



Wood-fired Pizza

Simon's Special: Salami, bacon & olives	145
Flammkuchen/ Tarte Flambé: Southern German pizza with yoghurt, thinly-sliced red onion, smoked pork neck and mozzarella. No tomato	159
Vegetarian (V): Sun-dried tomato, basil pesto, olives & peppadews	155
Karoo: Roast lamb, feta, spinach, garlic & tzatziki	175
Greek Prostituto: Salami, spinach, garlic, feta	159
Toscana: Anchovy, capers, artichoke, olives & feta	165
Neptune: Prawn meat, mussels, shrimps, white fish & garlic	180
Mexican: TexMex mince, jalapeno, tomato and guacamole	149
Pulled Pork: Pulled pork, tomato & caramelized onion	148
Winterberg: Bacon, chicken, smoked pork and caramelized onion	175
Grilled Chicken Mayo: Chicken, mayonnaise, tomato, peppadew	155

Sweet Treats

Fruity Carrot Cake with cream cheese frosting	69
San Sebastian Cheese Cake with salted caramel	85
Bischoff Crème Brûlée	90
Chocolate-coffee Cake	75
Traditional Malva Pudding with custard	65

Mini Me's

(available to under 12's only)

Kids Breakfast: One egg, sausage, bacon & home-baked bread	65
Kiddies Pizza (with bacon, cheddar & mozzarella)	89
Loaded Fries: French fries topped with cheese sauce & bacon bits	85
Home-made Chicken Strips with chips	79

An automatic 10% service charge applies to tables of six persons and more. The same applies to individuals or couples paying separate bills (as part of a group reservation). For security & safety reasons we urge you to please pay your bill by card. Due to bad cell phone signal the card machine is stationed at reception.

A journey through time and stone ...

If you entered Ceres via Wolseley and Michell's Pass, you have traveled along a stretch of history carved from the landscape by South African road-building pioneers like Jan Mostert (late 1700s) and Andrew Geddes-Bain (mid-1800s).

Taming the Wilderness

The very first access road to Ceres, the arduous Mostert's Hoek Pass, was constructed in 1765 by Mostert and a team of convicts. Even as a short 13km stretch, the terrain was so rugged that wagons had to be completely dismantled at the "uitspanplek" (outspan) next to the Breede River - barely 300m from where you are now. The parts were then carried by oxen over the mountains into what is now the Ceres valley. This grueling route remained the only link to the interior for nearly 80 years.

In 1830, Charles Michell, known as the father of South African engineering, surveyed the area with the goal of finally conquering the pass. In 1846, Andrew Geddes-Bain, assisted by 240 convicts, completed the magnificent Michell's Pass. This new route slashed the travel time from Cape Town to Beaufort West from 20 days to just 12, making the journey accessible to horse-drawn carriages for the first time.

From Ancient Art to Diamond Fever

Long before European settlers crossed the Witzenberg mountains in 1729, the Ceres Valley, the Koue Bokkeveld, and the Tankwa-Karoo were home to the San and Khoi people for thousands of years. The San rock art sites in this region remain some of the best-preserved in the country. With the discovery of diamonds in Kimberley in the late 1800s, Ceres became a bustling hub on the route to the north. Diamond magnates like Barney Barnato were frequent visitors, and the town boasted at least five hotels to accommodate the influx of travelers. Today, this historic route is known as the 'Forgotten Highway', a vital artery in the story of South Africa's development.

Winterberg Mountain Inn: Living History

It is within this deep historical context that Winterberg Mountain Inn stands today. Owned and operated by business partners Reint and Karien Grobler, the

establishment was reopened in 2012 as Winterberg Inn & Harvest Table Bistro, carrying forward a legacy previously known for 13 years as Mill & Oaks.

A Heritage Built on Stone

The Foundation: The Inn is built upon the original foundations of the Old Ceres Mill, which was part of Jan Mostert's original 18th-century homestead.

Historic Guests: Legend has it that ZAR president Paul Kruger was among the notable guests who once stayed here. Records of the property operating as an inn or hotel date back as far as 1901.

Preserved Relics: The original milling stone from the "bakkiesmeul" is displayed at the top of the veranda stairs, and the historic cog-work has been preserved inside the bistro. Visitors can still see traces of Mostert's original "kraalmuur" and remnants of the very first pass.

Trouts and Brie: After WWII, the property was owned by Pieter Graaff (cousin of Sir De Villiers Graaff), who attempted to farm trout for Cape Town's famous Mount Nelson Hotel - until otters from the Breede River ended that venture. Later, in the 1970s, the Elze family ran a dairy here that reportedly produced the first brie cheese in South Africa.

Today, Reint and Karien blend this extraordinary history with warm hospitality, ensuring that every guest becomes part of a narrative that has been unfolding for centuries.



A copy of the etch by renowned painter Thinus de Jongh