Our summer kitchen

PROUDLY SOUTH AFRICAN

Breakfast

Winterberg Farm Breakfast 125
Two fried eggs, boerewors, bacon, freshly-baked bread, baked beans, a herby corn fritter & something fruity (with fries R30 extra)

North African Shakshuka (V) 110
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/bacon R35)

Corn Fritter & Guačamole Stack 95
Three freshly-baked corn fritters with guačamole and creamy cottage cheese and bacon. Topped with fresh herbs and served with bread

Mexican Breakfast 105
Two fried eggs on a mildly spiced Mexican bean mix, topped with guačamole & feta cheese, served with bakbrood.

Breakfast Pizza 129
The name says it all: a whole breakfast on a pizza. Ask your waitron if the pizza oven is hot enough yet

Health Breakfast (V) 93
Granola & plain yogurt topped with seasonal fruit

Starters / Salads

Jalapeño Poppers (V) 95
Cripsy fried poppers served with sweet chilli sauce

Harvest Table Salad 98
A crisp garden salad with seasonal fruit, feta cheese, roasted pumpkin seeds and our own pickled olives.

Harvest Table Salad for 4 190

Salads Starters

Italian Flatbread 105
Baked in our wood-fired oven, topped with garlic, mozzarella, feta cheese & rosemary

Flintstones 102
Marrow bones, grilled in our wood-fired pizza oven. Served with fresh, toasted 'bakbrood' and grilled lemon

Snails 89
In a cheesy garlic sauce, served with bread fingers

Comfort Bowls

Served on a bed of rice or French fries

Moroccan Sweat Potato, Lentils & Chickpea Stew (V) 149

Mussels in creamy garlic & white wine sauce 155

Tomato Lamb Stew (Tamatiekos) 169

Pulled Beef Short Rib 165

Hamburgers

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

Cheese Burger 139

Bacon & Cheese Burger 155

Chicken-Mozzarella Burger 149

Vegetarian Cheese Burger 155

Witels Beef Burger (saucy burger with two patties) 206
The staple for many a tired hiker finishing UCT's 5 day Witels hiking trail ending 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 side salad

Cape Malay Beef Curry 175
served with chutney, a poppadom & sambals

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

Weskus Snoek Quiche / Waterblommetjie & Biltong Quiche. Served with fries and salad 149

Mississippi Pork Ribs 210
Our house specialty, basted in amongst other molasses & espresso, served with fries & coleslaw

Hake & Chips 169
One of the Portuguese fisheries in Ceres drives to Cape Town harbour daily to fetch fresh fish. Grilled in butter & lemon, served with fries and salad

Chicken Schnitzel 165
Served with a cheese sauce, fries and salad

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

Sunday Two Course Special 195
Sunday lunch with dessert. Ask your waiter what's cooking this week **(only available on Sundays)**

HARVEST TABLE BISTRO
WOLSELEY

Wood-fired Pizza

Simon's Special: Salami, bacon & olives 145

Flammkuchen/Tarte Flambé: German pizza w. yoghurt, red onion, smoked pork neck & mozzarella. No tomato 159

Vegetarian (V): Sun-dried tomato, basil pesto, olives & peppadews 155

Karoo: Roast lamb, feta, spinach, garlic & tzatziki 175

Pizza Insalata (V): Italian flatbread topped with a salad 155

Greek Prostituto: Salami, spinach, garlic, feta 159

Toscana: Anchovy, capers, artichoke, olives & feta 165

Neptune: Prawn meat, mussels, shrimps, white fish & garlic 195

Mexican: TexMex mince, jalapeno, tomato and guaçamole 149

Pulled Pork: Pulled pork, tomato & caramelized onion 148

Winterberg: Bacon/chicken/smoked pork/caram. onion 189

Grilled Chicken Mayo: Chicken, mayonnaise, tomato, peppadew 155

Pizza Insalata: An Italian flatbread topped with a crisp Greek salad and dressing (definitely worth a try!) 152

Sweet Treats

Fruity Carrot Cake with cream cheese frosting 69
San Sebastian Cheese Cake with salted caramel 85
Dark Chocolate-Espresso Cake 75
Malva Pudding with custard 65

Mini Me's (Under 12's only)

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

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