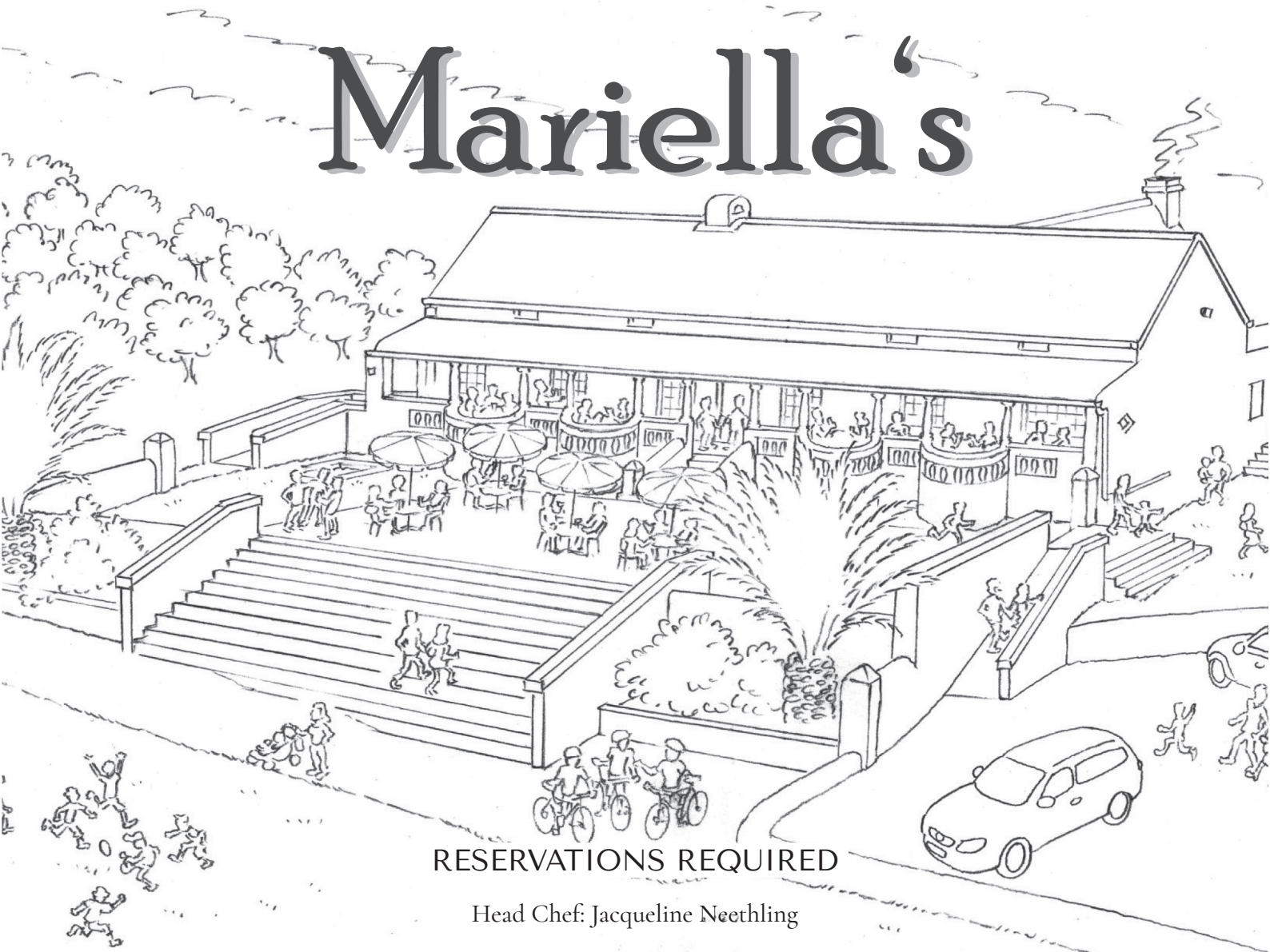


Mariella's



RESERVATIONS REQUIRED

Head Chef: Jacqueline Neethling

Tel: 072 770 9695

BUSINESS HOURS

Mon: Closed

Tue, Wed & Thurs: 11h00 – 15h00

Fri & Sat: 11h00 – 18h00 (Dinner by reservation)

Sun: 11h00 – 17h00 (Kitchen closes at 15h00)

Public Holidays: 11h00 – 15h00

Mariella's is a non-smoking restaurant, including E-Cigarettes.

We will always try to accommodate your food allergies, but our menu is small, seasonal, fresh and subject to change, we will not be able to accommodate all requests. Despite the best efforts of our kitchen, dishes may contain traces of allergens including, but not limited to nuts, wheat, shellfish, soya products, eggs and dairy.

Please notify your server about any dietary requirements.

Regrettably no split bills.

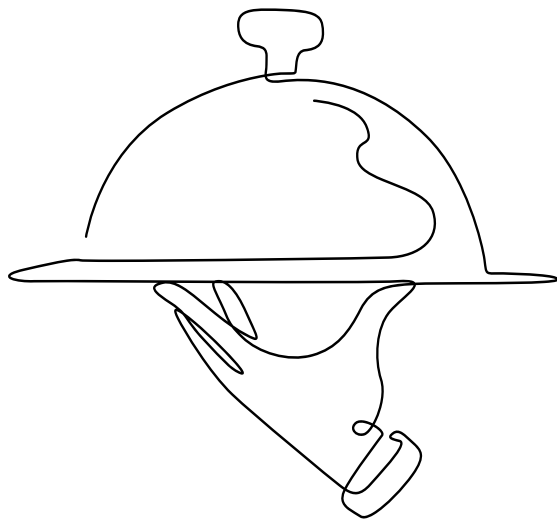
A GEM FOR AFICIONADOS

» Once upon a time, in 1997, shortly after I discovered my love for Africa, my enthusiasm for the continent developed into a steady relationship at the Cape of Good Hope where I found the farm of my dreams. It was the former De Hoop wheat farm which stole my heart - we planted vines on well rested soil, where vines had never grown before, and my vision had become a reality. Capaia Wine estate was finally my own. My wish was to restore the old farmhouse to its original style, which had fallen into a state of dilapidation. A gem of Victorian architecture whose predecessor on that site dates back to the year 1725 was restored. We then decided at the beginning of 2013 that a restaurant named after the dearest person in my life, my one and only daughter Mariella, would be opened. The beautiful building, which has kept its original Victorian features, has been transformed into an elegant restaurant with state of the art kitchen equipment where we strive to produce food that is of the highest quality along with our wines, which truly represent our believe of “Wine Above All” and only producing wine of excellence. Mariella’s brings you only the very best in what I strive for and it is with great pride that my dream is alive and on its way to new beginnings. «

INGRID BARONESS VON ESSEN

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STARTERS

TUBES AND TENTACLES	120
Fried calamari and baby squid served with homemade squid ink aioli and a fresh microgreen salad	
STUFFED CHEESE	120
Creamy, melted Camembert stuffed with honeyed pancetta and onions, served with homemade toasted bread	
ASIAN PORK PANCAKES	90
Mini pancakes stacked with sweet-savory pork, drizzled with a tangy dressing, Japanese mayo, toasted sesame seeds and fresh arugula	
SALMON SALAD	135
Smoked salmon roses served with baby gem lettuce, rocket and avocado, paired with herbed cream cheese, red onions and rice paper crisps	
VEGETARIAN DISH OF THE DAY	110
Please ask your server about today's vegetarian option	

» IF MUSIC BE THE FOOD OF LOVE, PLAY ON. «

- WILLIAM SHAKESPEARE

MAIN COURSES

PERFECT BELLY	220
Slow roasted pork belly with a crisp, tangy coleslaw served alongside roasted cauliflower purée, apple cider jus and crispy crackling	
CHALMAR BEEF FILLET	310
Tender fillet accompanied by carrot purée, glazed pearl onions, crispy baby potatoes, and finished with a red wine jus	
CHICKEN ROULADE	195
Chicken breast stuffed with spinach and feta, wrapped in pancetta, served on red pepper sauce with broccoli and parmesan	
ROLLED LAMB SHOULDER	200
Braised rolled lamb shoulder with pea mint purée, pan-fried vegetables, and homemade lamb jus.	
BUSH AND BAY	470
Ostrich fillet served with red wine jus, garlic parmesan potato wedges and a crayfish tail accompanied by lemon garlic butter	

CAPE FARMS CATCH	255
Local, fresh fish served with roasted rainbow cherry tomatoes, creamy corn purée and beurre blanc sauce	
GREEN ORZO PASTA (Vegetarian)	150
Pea, feta and lemon orzo served with a crusty ciabatta and fresh peashoot garnish	
TASTING BOARDS	
Small 2 – 3 people	350
Large 4 - 6 people	490
A sharing platter featuring assorted bite-sized dishes that change regularly.	
CHARCUTERIE BOARD (2-3 people)	330
A selection of creamy cheeses and savoury cold meats, accompanied by homemade pickled veg, jam and baked bread, fresh fruit and crackers	

» FOOD MAY BE ESSENTIAL AS FUEL FOR THE
BODY, BUT GOOD FOOD IS FUEL FOR THE SOUL. «

- MALCOM FORBES

SIDES

CRISPY POTATOES 40

Fried potato wedges topped with parmesan and fresh parsley

SALAD OF THE DAY 75

Please ask your server about today's fresh salad

TEMPURA VEG BOWL 75

A mixture of broccoli, cauliflower, zucchini and green beans
in a light, crispy coating served with a tangy tartare sauce

ROASTED VEG 85

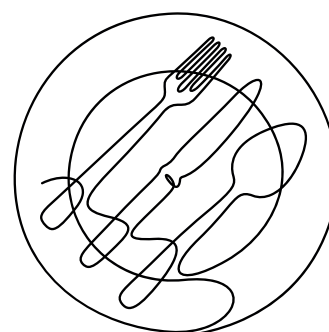
A mixture of seasonal veg, oven roasted with butter and herbs

SAUCES 60

Brandied pepper sauce

Truffled mushroom sauce

Creamy blue cheese and cheddar sauce



DESSERTS

PASSIONFRUIT CHEESECAKE	95
Chilled cheesecake with a sweet biscuit bottom-crust topped with passionfruit curd and fresh, seasonal berries.	
BROWNIE S'MORE	65
A rich dark chocolate brownie finished with toasted marshmallow and garnished with fresh, seasonal berries	
APPLE CRUMBLE	90
Warm, sweet apple filling with a crumbly top served with vanilla ice cream and fresh, seasonal berries	
CHOCOLATE POT PLANT (VEGAN)	95
Rich dark chocolate mousse with crumbly chocolate soil, edible flowers, and fresh berries	
MANGO SORBET	110
Sweet mango and coconut cream frozen to perfection, served with fresh berries	

» LIFE IS UNCERTAIN. EAT DESSERT FIRST. «

- ERNESTINE ULMER

KIDDIES MENU

(under 12 years)

KIDDIES BURGER	110
Homemade bun with a choice of grilled chicken or beef patty, cheese, tomato and lettuce served with a side of crispy fries	
MINI PIZZA	115
Homemade tomato pizza base topped with cheddar cheese and gypsy ham	
CHICKEN RUN	90
Panko crumbed chicken strips served with crispy fries	
RAINBOW VANILLA BURST	70
Vanilla ice cream with chocolate sauce and fruit jellies	
CHOCOLATE TRIO TRUFFLES	75
Choose from our coating options of chocolate sparkles, rainbow sprinkles, crushed pecan nuts or sweet cinnamon	





BEVERAGES

WATER

Still/Sparkling (500ml)	25
Sparkling Water (1L)	35
Still Water (1.5L)	40

SOFT DRINKS

Coke	25
Coke Zero	25
Fanta Orange	25
Creme Soda	25
Lipton Lemon Ice Tea	30
Lipton Peach Ice Tea	30
Appletizer	40
Grapetizer Red	40
Lemonade	20
Soda Water	20
Tonic Water	20
Dry Lemon	20
Liqui Fruit Orange	20
Liqui Fruit Apple	20

HOT BEVERAGES

Americano	30
Cappuccino	30
Espresso Single	25
Espresso Double	30
Hot Chocolate	35
Extra cream for coffee	5
Rooibos Tea	25
Five Roses Ceylon Blend Tea	25

CORDIALS

Lime, Cola Tonic, Passion Fruit	7
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CIDERS:

Savannah Dry	45
Savannah Lite	45

DON PEDRO

Bells Blended Scotch Whiskey	65
Kahlua	75

BEERS

Black Label	35
Castle Lite	35
Devil's Peak Lager	40
Devil's Peak Light	35
Heineken	40
Heineken 0%	40
Windhoek Lager	40
Woodstock Born Slippy Lager	45
Woodstock Happy Pills - On Tap (500ml)	60

SPIRITS (per single shot):

Bells Blended Scotch Whiskey	30
Grappa	70
Hennessy Cognac	70
Johnny Walker Red Label Old Scotch Whiskey	40
Kahlua	35
Richelieu Brandy	25
Smirnoff Vodka	25
The Donkey Citrus Gin (Distilled on premises)	35

WINES

WHITE WINES

CAPAIA SAUVIGNON BLANC 2024 140 Bottle

Pale straw colour with a glint of green, shimmering in the glass like early morning sunlight. Fragrant tropical aromas leap out-ripe gooseberry, litchi, and hints of passion fruit. A steely minerality underpins the bouquet, adding elegance and freshness.

40 Glass

DIEMERSDAL UNWOODED CHARDONNAY 190 Bottle

This fashionable wine balances concentrated spicy aromas with fresh fruit flavours. The nose is elegant, with the richness of the fruit enhanced by apple and sweet melon aromas. Nuances of lime on the palate combine to offer you a delicious, flavourful wine with a creamy taste and lingering aftertaste.

ALTONA CHENIN BLANC 160 Bottle

This wine has beautiful tropical aromas of guava and white pear with flinty finish. On the entry of the palate a distinctive guava character is perceived, followed by a juicy burst of grapefruit.

CAPAIA ROSÉ 2024 140 Bottle

A vibrant, lively wine with a salmon pink colour. This Rosé is made into a lean, dry style that bursts with aromas of raspberries, strawberries and a pinch of spice, but tends to be more delicate on the taste.

40 Glass

RED WINES

CAPAIA CABERNET SAUVIGNON/MERLOT 2020 150 Bottle

The bouquet opens with deep, brooding aromas of blackcurrant, 50 Glass
ripe plum, and crushed blackberry, underscored by hints of graphite
and cedar. Subtle floral notes and a whisper of peppery spice make this
blend both powerful and polished with a velvety texture.

CAPAIA SHIRAZ 2022 170 Bottle

Forthcoming nose of prunes, black cherries, forest floor 55 Glass
and bacon, with peppery, tangy red fruit and smoky flavours
tantalising the palate.

CAPAIA ONE 2021 200 Bottle

Elegant layers of youthful fruit and vibrant freshness. Silky 60 Glass
tannins on the finish. A wine reflecting the true character
and qualities of Capaia's terroir passion and commitment
in producing world-class wines.

WINES

MÉTHODE CAP CLASSIQUE & SPARKLING WINE

NITIDA THE GRANDE MATRIARCH MCC 390 Bottle

Bursts of ripe raspberry and delectable cherry fuse, to create a mouthful of delicious bubbles. Enticing and elegant, smooth and subtle, each sip brings back memories of long summer nights and a picnic basket filled with marmalade tarts and smoked salmon quiche

VILLIERA STARLIGHT BRUT MCC 295 Bottle

This light Méthode Cap Classique displaying balanced yeasty complexity synonymous with a wine made in this style. The wine retains its fresh racy zestiness that is a result of crisp acidity and delicate fruit

BON COURAGE BLUSH VIN DOUX 200 Bottle

A delightful carbonated sparkling wine with a slight hint of Muscat on the nose. Clean, fruity and refreshing finish.

WINES

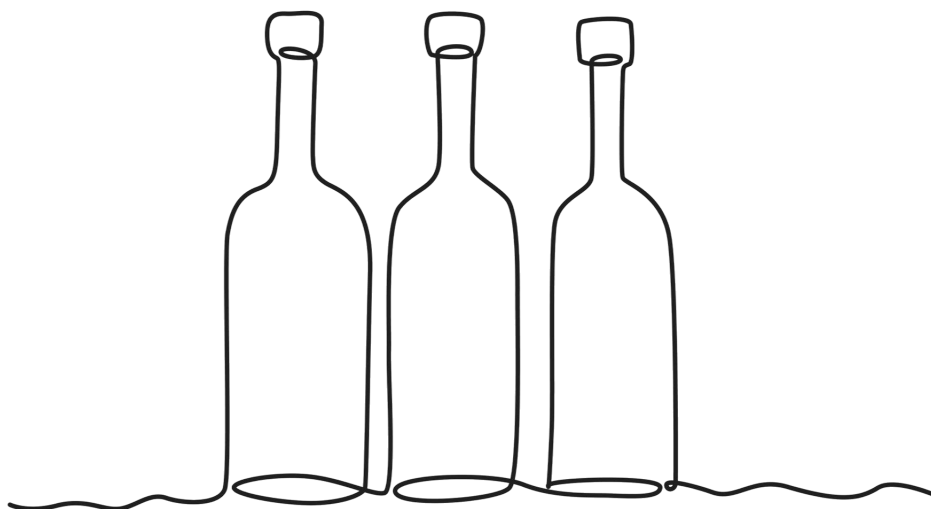
DESSERT WINE

DE GRENDEL NOBLE LATE HARVEST

330 Bottle

Beautiful citrine gold in the glass with rich aromas of ripe yellow-fleshed peaches and spiced apricots, our De Grendel Sauvignon Blanc Late Harvest has a soft palate of fruit, fynbos and honey with flavours of golden sultanas.

70 Glass



WE REGRET NO OUTSIDE ALCOHOLIC OR NON-ALCOHOLIC
BEVERAGES ARE PERMITTED