



THE VELDT DELI

The Karoo never truly sleeps; it only waits.

When fire took our beloved Hout Bay home, it felt like the end of a story. But the Karoo has always known that what burns can bloom again. From those ashes, Veldt has risen — not as it was, but as it was always meant to become.

Your journey begins in the Deli, where local treasures and thoughtful provisions offer the first taste of this new chapter. From there, the story unfolds into the Outdoor Kitchen, where flame and smoke will once again become the heart of everything we do. And finally, the path leads to the Beer Garden — a place to linger, raise a glass, and feel the warmth of something reborn.

This is Veldt's phoenix moment, and we are so deeply glad you are here to share it with us.

— Alistair, Ryan and Jake



THE VELDT SUNRISE

(BREAKFAST)

The Great Karoo Hash

R 165

Crispy duck-fat potatoes, crumbled springbok boerewors, and thick-cut smoked spek. Served sizzling with two poached farm eggs, chakalaka hollandaise, and wild rosemary oil. Serious fuel.

The Coal-Smoked Benedict

R 140

Split open-fire roosterkoek topped with wood-smoked brisket shreds, soft-poached farm eggs, and a rich, browned-butter hollandaise sauce. Your traditional breakfast, with a serious upgrade.

Veld Avocado Toast

R 95

Coal-toasted artisan slab buried under seasoned avocado mash, a trembling poached farm egg, and a dramatic splash of hot house-infused chilli butter.

Campfire Flapjack Stack

R 110

Three thick, skillet-scorched buttermilk flapjacks layered with mixed berry compote, crispy bacon strips, and a heavy pour of pure Karoo honey.

Karoo Farmhouse Breakfast

R 145

Flame-grilled boerewors, two farm eggs, crispy bacon, roast tomatoes, sautéed mushrooms, and golden roosterkoek with butter. Hearty, smoky, and exactly the kind of generous breakfast you'd expect from a Karoo deli.

THE LITTLE KAROO

(KIDDIES MENU - UNDER 12S)

The Tiny Braai-Master Burger

R 75

A mini flame-grilled beef patty with melted cheddar cheese on a soft brioche bun. Served with small chips and zero attitude.

Ouma's Little Cheese Toastie

R 50

Thick-cut country bread loaded with mild cheddar cheese, iron-pressed until perfectly melted. No weird green stuff or tomatoes included.

Groot-Pad Strips & Chips

R 65

Crispy golden chicken breast strips served with a small handful of skin-on chips and a little tub of sweet apricot dipping sauce.

Little Sunrise Breakfast

R 55

One softly scrambled egg, buttered toast fingers, a small roosterkoek wedge and a side of crispy chips. Simple, comforting, and made for little appetites.



COALS & CAST IRON

(HOT KITCHEN)

VELDT Burger

R 145

Beef patty hard over raw embers, cheddar, and our filthy-good smoky bacon jam. Messy, unapologetic perfection.

Smash Burger

R 165

Two 80g smashed beef patties, melted cheese, and the same smoky, filthy-good Veldt Burger fixings — hard-charred over the coals, messy, and unapologetically satisfying.

Fire-Toasted Reuben Deluxe

R 165

Melt-in-your-mouth smoked brisket burnt ends, chakalaka, and hot honey mayo. A deli sandwich with a serious attitude.

The Great Plains Veg Burger

R 135

Flame-striped plant patty kissed by acacia smoke, wild-herb pickles, and herbed mayo. Vegans get cravings too.

Beer-Battered Fish & Chips

R 150

Shatteringly crisp craft-beer line fish with traditional vinegared slap chips. Forget your diet, grab the tartare.

Veldt Grill Platter

R 295

A generous spread of fire-kissed cuts: dry-aged bavette, boerewors, smoky chicken wings, smoked flat iron, and char-grilled beef flat ribs — all pulled straight from the coals. Served with golden chips. This is the full Veldt experience.

THE PADSTAL COUNTER

(GRAB & GO & SALADS)

Smoked Roosterkoek Pockets

R 85

Coal-charred bread pockets split and loaded. Choose: Pulled fire-chicken mayo OR smoked salmon & avo smash. Road-trip gold.

The Sizzling Brisket Turnover

R 65

Shatteringly flaky puff pastry folded by hand around slow-cooked brisket ends and spicy chakalaka. Pure behavioral issues.

Wood-Smoke Caesar Salad

R 110

Crisp cos, croutons, parmesan, and a smoking-hot Caesar dressing that tastes like a campfire breeze. Add Chicken/Salmon (+R35)

The Braai-Day Toastie

R 75

Thick country loaf stuffed with mature farm cheddar, tomatoes, and a heavy spread of our house bacon jam. Iron-pressed until gooey.

Roasted Harvest Salad

R 110

Roasted butternut and beetroot tossed with peppery rocket, toasted sunflower seeds, and tangy pickled onion, finished with a bright berry vinaigrette. Fresh, colourful, and deeply satisfying — a vegetarian salad that eats like a meal.



MILKSHAKES

Charcoal Vanilla

R 90

Activated charcoal blended through vanilla ice cream and whole milk. Jet black, tastes like a great vanilla shake.

Burnt Caramel

R 90

Dark caramel sauce, vanilla ice cream and milk, finished with Kalahari salt. Sweet with a bitter edge.

Dark Chocolate

R 90

70% dark chocolate sauce blended through ice cream and milk. For the serious chocolate drinker.

Rooibos & Honey

R 95

Cold-brew rooibos and honey syrup blended through vanilla ice cream and milk. Cape through and through.

Peanut Butter & Banana

R 90

Peanut butter, frozen banana, vanilla ice cream and milk. Thick and satisfying.

Strawberry Veldt

R 90

Fresh strawberries blended through vanilla ice cream and milk. The classic, done properly.

Classic flavours also available - Vanilla, Strawberry, Lime, Chocolate, Mango - R 80

SMOOTHIES

Karoo Sunrise Smoothie

R 65

Crimson prickly pear, wild pomegranate, peach, and farm yogurt with a cool Rooibos tea kick. Dance on the palate.

Honeybush & Fig Smoothie

R 65

Jammy figs, pear, amasi, oats, and raw honey with a Honeybush tea reduction. Creamy and earthy.

Karoo Melon & Buchu Smoothie

R 65

Sweet spanspek melon, nectarine, farm yogurt, and a zesty Buchu leaf tea infusion. Crisp and herbal.

Wild Rosemary & Peach Cordial

R 45

House-simmered peach reduction infused with wild rosemary sprigs, sparkling water and ice. Clean and refreshing.



THE COFFEE BAR

Brewed, blended and stirred with the same fire as the kitchen.

Brandy Flat White R 65

Veldt-roasted brandy essence infused into velvety steamed milk over a double shot — layers of toasted oak, winter spice, and a lingering caramel warmth that coats the tongue.

Whisky Flat White R 65

Single-origin espresso steeped with house-distilled whisky botanicals and poured through silky microfoam — campfire smoke, dark toffee, and a whisper of peat that lingers long after the last sip.

Espresso / Double Espresso R 30 / R 40

Pulled fresh to order from our house blend. Short, sharp, no apologies.

Americano R 35

Espresso lengthened with hot water. Served short or long, your call.

Cortado R 35

Equal parts espresso and warm milk. No foam, no fuss.

Flat White R 40

Double ristretto under silky microfoam milk. Strong and smooth.

Cappuccino R 40

Espresso, steamed milk, thick dry foam, dusted with cinnamon.

Cafe Latte R 40

Double espresso, steamed milk, a whisper of foam.

Iced Latte R 45

Double espresso over ice with cold milk. Built for the heat of the day.

Cold Brew R 65

12-hour cold-steeped single origin, served straight over ice. Smooth and clean.

VELDT SIGNATURE COFFEES

Veldt Fire R 70

Double espresso, rooibos honey syrup, cardamom and cinnamon, finished with warm milk. Our house latte, proudly local.

Ember Mocha R 75

Double espresso and 70% dark chocolate folded into steamed milk. Rich and bitter, like the coals after a long braai.

Braai Breakfast R 70

Cold brew rooibos layered over condensed milk with a few drops of buchu bitters, served over ice. Sweet, bitter and smoky.

The Nightwatch R 75

Double espresso, burnt caramel syrup and steamed milk, finished with a salted caramel drizzle. Dessert in a cup.



CAPE NATIVE

(ROOIBOS & HERBAL TEA)

Rooibos

Classic red bush tea, served with honey and lemon on the side.

R 40

Honeybush

Naturally sweet and golden. Floral, caffeine-free, easy to love.

R 40

Buchu

Fynbos herb tea, earthy and unmistakably Cape. Served with lemon.

R 45

Rooibos Chai

Rooibos brewed strong with cinnamon, cardamom, ginger and star anise, steamed with oat milk.

R 60

Iced Rooibos

Cold-brewed rooibos over ice with fresh citrus. The house thirst-quencher.

R 50

Veldt Herbal Blend

Our own blend of rooibos, honeybush, lemon verbena and dried citrus.

R 45

THE CLASSICS

(TEA)

English Breakfast

Full-bodied black tea, served with milk and sugar.

R 40

Earl Grey

Bergamot-scented black tea. Elegant, aromatic, unmistakable.

R 40

Green Tea

Clean, grassy, sencha-style.

R 40

Peppermint

Dried Cape peppermint leaf. Fresh and cooling after a smoky meal.

R 40

Chamomile

Dried chamomile flower. Gentle and calming, for when the fire dies down.

R 40



MOCKTAILS

Smoke & Ember

R 75

Cold-brew rooibos, charred citrus juice and honey syrup, topped with soda. Our house zero-proof signature.

Fynbos Fizz

R 75

Cucumber juice, buchu cordial, elderflower and lime, topped with soda. Floral and wildy Cape.

Karoo Dust Storm

R 75

Tamarind water, lime and ginger syrup over a smoked chilli salt rim, topped with ginger beer. Tart, spicy, bone-dry.

Veldt Sunset

R 75

Hibiscus tea, orange juice and ginger syrup, topped with soda. Deep scarlet, fire in colour.

The Cape Shrub

R 80

Apple cider vinegar, mixed berry puree and lime, topped with soda. Tangy and complex.

Baobab Cooler

R 80

Baobab powder, mango juice, lime and honey syrup, topped with soda. Tropical and sharp.

Virgin Spritz

R 70

Sparkling grape juice and elderflower, topped with soda and finished with charred citrus. A proper aperitif, alcohol-free.

Green Veldt

R 75

Cucumber, green apple, ginger, mint and lemon, blended and served long over ice.



COLD DRINKS & JUICE

Sparkling / Still Water

330ml/750ml bottle, chilled.

R35/R55

Appletiser & Grapetiser Red

Sparkling apple or grape juice, served ice cold.

R 50

Smoked Rooibos Lemonade

House cold-brew rooibos, charred lemon and honey syrup.

R 50

Soft Drinks

Coke, Coke Zero, Sprite, Fanta Orange, Creme Soda.

R 35

Iced Tea

Lemon or peach, chilled and ready to pour.

R 45

Home-Made Iced Tea

Ask what's brewing - our weekend blackboard special, made fresh in-house.

R 55

Fresh Juice

Orange, cranberry, cloudy apple, pineapple or mango. Pick your fire starter.

R 45

ALCOHOL-FREE BEER & CIDER

Alcohol-Free Beer

Erdinger Alkoholfrei OR Heineken 0.0 Full flavour, zero alcohol.

R 55

Alcohol-Free Cider

Rekorderlig 0.0% OR Savanna Alcohol Free. Crisp and clean, dry or fruity.

R 55

Poured under wide skies. Brewed over wild coals. Unapologetically Cape.



OUT-OF-THE-BOX SWEETS

Deep-Fried Bar-One Chocolate

R 80

A whole legendary Bar-One chocolate, golden-crisp fried in a light artisan batter until perfectly gooey inside. Drizzled with charred campfire pineapple glaze and a scoop of premium vanilla bean ice cream. Incredibly wrong, completely right.

Fire-Roasted Milk Tart Brulee

R 70

Ouma's velvety cinnamon milk tart filling completely unhinged. Decanted into a skillet, layered with raw sugar, and scorched with a glowing hot iron rod until a brittle glass shell forms. Served with crisp almond biscotti.

The Peppermint Crisp Toastie

R 65

Thick, sweet brioche bread packed with coconut biscuit crunch, gooey dark caramel, and melting peppermint chocolate shards, iron-pressed over the embers until oozing and hot. Served with a cool shot of fresh cream.

The Sizzling Malva Skillet

R 75

A rich, heavily caramelized apricot malva sponge served roaring hot directly in a miniature cast-iron skillet, sizzling beneath a generous splash of warm Amarula-infused butter-sugar syrup. Topped with vanilla bean ice cream.