



DE KRAAL

PIERNEEF RESTAURANT

J.H. Pierneef

WELCOME TO DE KRAAL RESTAURANT

Whether you are booking a picnic, baby shower, kitchen tea or birthday party we may have a package that suits you and your guests.

SUMMER HOURS

**MONDAYS &
TUESDAYS**
CLOSED

**WEDNESDAYS
THURSDAYS &
SUNDAYS**

07:30 – 16:00

**FRIDAYS &
SATURDAYS**

07:30 – 17:00

WINTER HOURS

**MONDAYS &
TUESDAYS**
CLOSED

**WEDNESDAYS
THURSDAYS,
FRIDAYS, SATURDAYS
& SUNDAYS**

07:30 – 16:00

Please note that all events must be scheduled within restaurant hours
(our kitchen closes an hour before closing time and our bar closes a half hour before closing).

PLEASE NOTE THE FOLLOWING

Unfortunately no food will be allowed onto the property (we offer delicious food here @ Pierneef's Kraal). If you decide to bring your own drinks along, please note that our corkage fee amounts to **R150 per bottle**. If you would like to bring your own cake, please ensure that guests spend at least R100 per head. If this amount is not spent we do require a cakeage fee of **R350**.

Décor: Please note that we do not allow **confetti** of any kind on the premises including inside balloons. Please note if guests bring their own décor for their event, that all décor should be removed on the day of the event.

We are not dog friendly. We do however have our own dogs on the premises roaming around. Please keep this in mind when booking your event with us.

A 50% non-refundable **deposit** must be made in order to secure your booking with us for the day. If your function is cancelled for any reason (including bad weather), you have the choice to reschedule (depending on availability) but no refunds will be given.

When booking a **picnic on the lawn**, please note that you will not always have a server allocated to you. You will be issued your picnic box and shown to your spot. Furthermore, you are welcome to utilize the cash bar to order drinks.

No glass or crockery is allowed on the lawn. We will supply you with corn-starch, plastic, paper or wooden glasses, crockery and cutlery. Just a friendly reminder, if you would like to bring your own cake to the picnic, remember to bring your own paper plates and forks along!

Please note that you are not allowed to bring speakers of any kind.

Please note that we do not host **evening functions** nor weddings. You are welcome to email us with your requests and management will be contacted with your query.

When reading this document, please ensure that you have the most up-to-date version.

Prices and notes may change. Contact **info@pierneefskraal.co.za** or **060 778 3450**

for the most up-to-date version of our brochure.



EVENT OPTIONS

- ① De Kraal outdoor area
- ② De Kraal indoor area /
dining room
- ③ Tea garden
- ④ Lawn Area
(strictly picnic only)





1

DE KRAAL OUTDOOR AREA

3-hour session includes:

Please note that we charge a 10% service fee for tables of 8 people or more

Please note that we charge R1500 for tables of more than 12 persons

Maximum 20 persons

The Kraal area with a fire place.

Wooden bench & concrete benches with cushions.

Crockery, cutlery and glasses which may be placed on the table upon request.

Our friendly Pierneef's Kraal clearing and cleaning staff, as well as a server.

Liquor and other beverages to be ordered from your server. We do suggest to pre-order drinks to allow for smooth running of your event.

Food is to be pre-ordered prior to the event or alternatively a set menu will be issued.

2

DE KRAAL DINING ROOM

3-hour session includes:

Please note that we charge R1500 for the private use of the dining room

Maximum 20 persons

The Dining room area with a fireplace.

Crockery, cutlery and glasses which may be placed on the table upon request.

Our friendly Pierneef's Kraal clearing and cleaning staff, as well as a server.

Liquor and other beverages to be ordered from your server. We do suggest to pre-order drinks to allow for smooth running of your event.

Food is to be pre-ordered prior to the event or alternatively a set menu will be issued.



3

TEA GARDEN

Please note that we charge a 10% service fee for tables of 8 persons or more

Please note that we charge R1,500 for tables of more than 12 persons.

Maximum 12 persons seated at one table.

No venue hire required.

Table booked as normal @ De Kraal Restaurant.

Food and drinks ordered off the menu.



4

PICNIC LAWN AREA

**Picnic package
R500 per couple/ 2 persons
Maximum 30 persons**

Please note that we charge a 10% service fee for picnics.

**Use of The Garden per 4-hour session
(strictly picnic only) includes:**

The (outdoor) picnic area with majestic trees and lawns.

Spacious lawn.

Blankets, Pillows and tents.

Lawn chairs are limited and available on request.

Picnic box for two includes biltong, chouricho, flatbread, potbrood, De Kraal Botter, olives & feta, Brie cheese and caprese
(please see poster attached on the following page).

Our friendly Pierneef's Kraal set-up, clearing and cleaning staff.

Please note liquor and other beverages are not included in the pricing and to be purchased at the bar on a self-service "cash bar basis".

Please note that you will not always have a server allocated to you.

Please note that no glass, crockery & cutlery, tables and chairs will be allowed on the lawn.



KRAAL PICNIC

PACKAGE INCLUDES:

For sharing picnic box:
“potbrood” & flatbread
served with De Kraal
Botter, marinated feta
cheese and olives, caprese,
chouricho, biltong and
brie topped with pear &
walnut relish.

Picnic blanket, cushions
& tent.

R500 per couple

**WE WILL PREPARE A
BOX FOR TWO AND
YOUR BLANKETS
FOR A GOOD OL’
FASHIONED PICNIC!**



SET-MENU CHOICES

Set-menus are to be chosen if the number of guests for your function exceed 12pax @ De Kraal Restaurant. Drinks may be ordered off of the menu as usual, although pre-ordering of wine, water and juice is suggested to ensure smooth running of your event. Please note that we charge according to the option selected by the guest on the day of your event. Please see our menus and menu items mentioned below.

Breakfast Set Menu (7:30-11:00)

French toast topped with golden maple syrup, De Kraal zesty citrus botter, smokey bacon, fresh banana and creamy Brie

Caramelized fresh grapefruit halves lashed with a red Muscadel and served with honey infused yogurt, draped with a dollop of Victoria's berry nut relish
(v)

Eggs Benedict, the good old faithful served with bacon or smoked salmon on a freshly baked English muffin with a generous lashing of homemade hollandaise sauce

Lunch Set Menu (11:00-15:00)

A crispy puff pastry galette (open pie) baked to golden perfection with a choice of:

Slow cooked deboned oxtail in a rich red wine and tomato sauce rounded off by a helping of traditional stewed fruit
Sundried tomato, basil pesto, olives and feta (v)
Pulled pork

De Kraal burger served with our signature basil pesto mayo and sliced cheddar cheese with your choice of onion rings or sweet potato fries

Smoked Springbok carpaccio roses served on fresh garden greens with zesty tomato salsa, spring onion slithers, deep fried salty capers and parmesan shavings accompanied by a garlicky toasted baguette

Dessert (all day)

Any three of our dessert options may be ordered from your server on the day of your event

ZOET

- Ⓥ **Our famous cloudy Pavlova** topped with silky luxurious double thick whipped cream, complimented by the chef's topping of the day 98
- Ⓥ **Decadent dark chocolate & pistachio brownies** served with citrus infused double cream 72
**contains nuts*
- Ⓥ **Creamy white chocolate cheesecake** topped with fruity berry compote & fresh mint 86

DE KRAAL BOTTER

32

Citrus, fig & rosemary
Blue cheese & honey
Mixed berries
Dulce de leche & caramelised pistachio nuts
Bacon & jalapeno
Garlic & thyme
Sundried tomato
Olive & feta

Our delicious infused butters are also sold separately for you to enjoy at home –
R85 per 150g sachet

**Note: a 10% service charge will be added to the bill for a table of 8 people or more*

THE BENTON

DE KRAAL
PIERNEEF RESTAURANT

H. P. P. P.

ONTBIJT MENU

Breakfast served from
07h30 – 11h00

SPECIALITEIT

- Ⓥ **Creamy slow-cooked hearty oats** 112
topped with salted caramelised pistachios served with cream and honey infused whiskey on the side
*contains nuts

- Ⓥ **Caramelised grapefruit halves** 136
lashed and roasted with sherry, served with honey-infused yoghurt and a dollop of Chef Victoria's berry and nut relish
*contains nuts

- Farm breakfast** 158
2 eggs, smoky bacon, beef sausage, fried tomato and toast served with your choice of De Kraal Botter

Bread options from our bakery:
Potbrood, Rye bread, Sourdough bread or Flatbread

- Bacon or smoked salmon** 141
Eggs Benedict served on a freshly baked English muffin with a generous lashing of homemade hollandaise sauce

- De Kraal zesty citrus buttered** 134
French toast with smoky bacon, fresh banana slices and creamy Brie cheese drizzled with golden maple syrup

- Our ontbijt stapel** served on a fresh bread option and stacked with a thick homemade De Kraal beef patty, Caprese (sundried tomato, mozzarella and fresh basil), smoky bacon, guacamole, an egg and golden Cheddar cheese 165

Bread options from our bakery:
Potbrood, Rye bread, Sourdough bread or Flatbread

3 EGG OMELETTES

- Ⓥ **Cheddar & mozzarella cheese** 95
Bacon, beef sausage & Cheddar cheese 139
Ⓥ **Feta cheese & olives** 128
Ⓥ **Mozzarella cheese, baby spinach, fresh tomatoes & guacamole** 128

Add a bread option with a De Kraal Botter of choice 35

Bread options from our bakery:
Potbrood, Rye bread, Sourdough bread or Flatbread

GEROOSTERD BROOD

Toasted sandwiches served on your bread option:

- Golden Cheddar cheese** 65
Salami & Cheddar cheese 82
Egg, bacon & Cheddar cheese 92

Bread options:
White bread, Brown bread, Rye bread or Sourdough bread

POTBROOD & SCONES

Our freshly baked "potbrood" or scone served with a choice of De Kraal Botter 67

Add on options:

- Ⓥ Silky and luxurious double thick whipped cream 35
Ⓥ Strawberry or apricot jam 18
Ⓥ* Homemade lemon marmalade 32
Chorizo picante 55
Salami 55
Venison biltong 55
Ⓥ Golden Cheddar cheese 35

**Please note that our potbrood is vegan.*

VEGAN * VEGETARIAN Ⓥ

POTBROOD & SCONES

Our freshly baked “potbrood” or scone served with a choice of De Kraal Botter **67**

Add on options:

- (V) Silky and luxurious double thick whipped cream **35**
- (V) Strawberry or apricot jam **18**
- (*) (V) Homemade lemon marmalade **32**
- Chorizo picante **55**
- Salami **55**
- Venison biltong **55**
- (V) Golden Cheddar cheese **35**

ZOET

- (V) **Our famous cloudy Pavlova** **98**
topped with silky luxurious double thick whipped cream, complimented by the chef's topping of the day
- (V) **Decadent dark chocolate & pistachio brownies** served with citrus infused double cream **72**
**contains nuts*
- (V) **Creamy white chocolate cheesecake** topped with fruity berry compote & fresh mint **86**

DE KRAAL BOTTER **32**

Citrus, fig & rosemary
Blue cheese & honey
Mixed berries
Dulce de leche & caramelised pistachio nuts
Bacon & jalapeno
Garlic & thyme
Sundried tomato
Olive & feta

Our delicious infused butters are also sold separately for you to enjoy at home – R85 per 150g sachet

**Note: a 10% service charge will be added to the bill for a table of 8 people or more*

INFUSED

DE KRAAL
PIERNEEF RESTAURANT



H. Pienaar

LUNCH MENU

Served from 11h00


SOEP

Seasonal soup of the day served with your choice of bread and De Kraal Botter **135**

  ***a vegan or vegetarian option is available on request** **115**

Bread options from our bakery:
Potbrood, Rye bread, Sourdough bread or Flatbread

SALADE

 **Juicy citrus segments marinated in lemon-honey** served on a bed of garden greens with guacamole and a zesty vinaigrette **138**


Smoked salmon slivers served on a bed of garden greens with cream cheese, a dollop of guacamole and salty deep-fried capers **165**

Smoked springbok carpaccio roses served on fresh garden greens with tomato salsa, spring onion slivers, salty deep-fried capers and parmesan shavings accompanied by a balsamic reduction and a garlicky toasted baguette **165**

GALETTE

Our golden crispy puff pastry open pies with:

Slow cooked deboned oxtail in a rich red wine and tomato sauce accompanied with a helping of traditional stewed fruit **182**

 **Sundried tomato, basil pesto, olives and feta cheese** **163**
**contains nuts*

Smoked pulled pork rounded off by a helping of traditional stewed fruit **176**

Add a side salad **42**

 **VEGAN**

 **VEGETARIAN**

SCHOTELS

Mediterranean platter for two **330**
with marinated feta cheese and olives, Caprese (sundried tomato, mozzarella and fresh basil), Chorizo picante, baked Brie cheese with pear and walnut relish served with our freshly baked "potbrood" and flatbread with your choice of De Kraal Botter
**contains nuts*

Meaty platter for two **340**
with salami, venison biltong, chorizo picante, bacon, beef sausage, pickles, salsa and basil pesto mayo served with our freshly baked "potbrood" and flatbread with your choice of De Kraal Botter
**contains nuts*

BURGERS

Our thick homemade De Kraal beef patty served on a fresh bun with a side.

De Kraal burger smothered with our signature basil pesto mayo, topped with sliced golden Cheddar cheese **152**
**contains nuts*

Smoky bacon and guacamole burger **165**

Hearty burger topped with our creamy mushroom sauce **165**

Side options: Blushing beetroot crisps or sweet potato fries or homemade battered onion rings

GEROOSTERD BROOD

Toasted sandwiches served on your bread option:

Golden Cheddar cheese **65**

Salami & Cheddar cheese **82**

Egg, bacon and Cheddar cheese **92**

Bread options: White bread, Brown bread, Rye bread or Sourdough bread

Add a side: Blushing beetroot crisps or sweet potato fries or homemade battered onion rings **38**

Add a side salad **42**

WIJN

S E N K J E R A N D

GLAS FLES

MCC

De Kraal Chenin Blanc
MCC Brut (Bemind) 380

SAUVIGNON BLANC

Somerbosch 78 234
Cape Fern (Truter Family) 78 234

CHENIN BLANC

Bemind 245
Somerbosch 78 215

WHITE BLENDS

Agaat Christina
(Truter Family) 308

ROSÉ

Somerbosch 78 205
Taste Rosé 78 205

PINOT NOIR

Somerbosch 312

MERLOT

Somerbosch 78 220

PINOTAGE

Somerbosch 250

CABERNET SAUVIGNON

Bemind 380

CINSAULT

Bemind 300

SHIRAZ

Bemind 320

RED BLENDS

Taste Shiraz Cabernet
(Truter Family) 250
Agaat John David
(Truter Family) 308
Kylux Flagship Blend
(Somerbosch) 470

PORT

Late Bottled Vintage 45
(Somerbosch)

**Note: a 10% service charge will be added to the bill for a table of 8 people or more.*

Note: Corkage fee of R150 per bottle

DE KRAAL
PIERNEEF RESTAURANT

J.H. Pierneef

DRANKJES

KOFFIE & ROOD

	SHORT	REGULAR	LARGE
Single Espresso	25		
Double Espresso	30		
Cappuccino		35	38
Café Latte			38
Flat White		35	
Americano		33	35
Red Cappuccino		38	42
Mochaccino			42
Red Latte			38
Hot Chocolate			38
Spiced Chai Latte			42
Cortado			38
Irish Coffee			55
Iced Coffee			38

Change options: 10

*Add a shot of Vanilla or Hazelnut

*Switch selected coffee to decaf

*Change to Almond milk or Oat milk

*Add or replace with cream

THEEPOT 32

Five Roses
Rooibos
Earl Grey
Rooibos & Chamomile
Green Tea

FRISDRANK 36

Soft Drinks
Please consult your waiter for our selection

TIZERS 42

Appetizer
Grapetizer

SAP & IJSTHEE 38

Cappy Fruit Juice
Lipton Ice Tea
Fruit Juice 42
Please consult your waiter for our selection

BOTTLED WATER

Still/Sparkling (500ml) 29
Still/Sparkling (750ml) 39

SMOOTHIES 72

Our delicious smoothies are made with fresh dairy:

VERY BERRY – strawberry, blueberry, raspberry & cranberry

TROPICAL – mango & pineapple

PERFECT PEAR – peach & pear

ALCOHOLISCH

MIMOSAS

Classic Mimosa 68

Bubbles with orange juice

Bellini 72

Bubbles with a dash of your choice of flavoured syrup

Radler 72

Pilsner with a dash of your choice of flavoured syrup

Syrup options: Elderflower, White peach, Lavender, Strawberry, Pineapple

COCKTAILS

*Available as a non-alcoholic option

STANDARD COCKTAILS 85

Long Island

Pina Colada*

Minty Mojito*

Rock Shandy 45

DE KRAAL COCKTAILS 94

Salvia Blossom Picasso*

Mango & Orange juice, Strawberry syrup & Jack Daniel's Whiskey

Lychee Snap Dragon Daiquiri*

Fresh Lychee's & Bacardi Carta Blanca

Elderflower Sangria*

Siesta in a glass

BIER VAN DE TAP 62

Hazeldean Milkstout

Hazeldean Premium Pale Pilsner

BIERFLESJES 45

Castle Lite, Black Label, Amstel, Windhoek, Heineken

CIDERS 45

Savanna Dry, Hunters Dry, Hunters Gold

SPIRITS

Jameson Whisky 44

Jack Daniel's 39

Tennessee Whiskey

Buffelsfontein brandewyn 22

Richelieu brandy 23

Gordon's dry gin 22

Tanqueray gin 36

NIET ALCOHOLISCH 35

Heineken Zero

Roses cordial & Lemonade



CONTACT US

info@pierneefskraal.co.za

www.pierneefskraal.co.za

060 778 3450

DE KRAAL

PIERNEEF RESTAURANT

J.H. Pierneef



Pierneef Estate
30 Knoppiesdoorn Avenue
Lynnwood Manor
Pretoria
South Africa