



RHEBOKSKLOOF PIZZERIA

Homemade pizza dough made with 00 flour and rested overnight for extra flavour and a crispier crust.

All our pizzas are named after something unique to the farm.

We support our local suppliers for all our ingredients.

RHEBOKSKLOOF MARGHERITA 90

Homemade tomato sauce, basil, Fior de latte mozzarella

ST FELIX VEGETARIAN 85

Harissa paste, Kalamata olives, mushrooms, peppers, red onions and cherry tomatoes

SONNE ESPOIR BACON 95

Bacon and pineapple

THE PEARL TRUFFLE 95

Dried button mushrooms, Fior de latte mozzarella, origanum and truffle oil

ST PETER CHORIZO 95

Chorizo, sweet corn, spring onion, feta and chili

WATERPOEL CLASSIC 110

Bacon, avocado and feta

ST MARTIN PROSCIUTTO 115

Brie, prosciutto, caramelized onion, pecorino and fresh rocket

THE LITTLE BUCK PIZZA 45

Let the little one choose between the Sonne Espoir or Rhebokskloof Margherita

