



Breakfast Menu

The Farmhouse R90

2 Farm eggs cooked to order, 2 rashers of bacon, 1 pork or 1 beef sausage, mushrooms, grilled tomato & fried onions served with 2 slices of toasted homemade toast & butter with preserves.

The Benedict

Traditional Eggs Benedict with sliced ham R90

Smoked Trout Eggs Benedict R115

The Plain Omelette R50

3 Farm eggs, plain omelette served with 2 slices of toasted homemade toast & butter with preserves.

On the Go R70

2 Eggs, 2 rashers of bacon and grilled tomato served with 2 slices of toasted homemade toast & butter with preserves.

French Toast with Bacon and Syrup R60

2 pieces of bread dipped in egg wash, golden fried topped with bacon and syrup.

Flapjacks R75

Fluffy vanilla scented flapjacks topped with vibrant berry compote, citrus sauce and whipped cream.

Vegetarian Omelette R80

3 Eggs, spinach, feta cheese & toast with butter & preserves.

Health Breakfast R75

Layers of fresh, plain farm yoghurt, mixed berries, muesli and honey.

Optional Extra's & Fillings for omelettes

2 Rashers of Bacon R30

1 Pork Sausage R20

1 Beef Sausage R20

Mushrooms R17

Cheddar Cheese R25

Tomato R7

Onion R6

2 Slices of toasted homemade bread with butter and jam on the side R18

Grilled Tomato



Starters

Baked Brie Pot **R90**

Delicious baked brie served with homemade cranberry sauce, Pita bread, and a fresh salad.

Wine pairing suggestion: Rupert & Rothschild Classique

Pot Bread Bunny Chow **R70**

Mini pot bread filled with creamy peri-peri chicken livers. Hot, or Not!

Wine pairing suggestion: Pierre Jourdan Tranquille

Squid Heads **R85**

Lightly crumbed and flash fried served with a Peri-Peri Mayonnaise

Wine pairing suggestion: Petit Chenin Blanc by Ken Forrester

Salads

Greek Salad

Full portion **R70**

Half portion **R53**

Crispy fresh lettuce, olives, feta, onions, tomato, cucumber & peppers together with Greek dressing

Classic Ceasar **R115**

Half Portion **R65**

Classic and staple Crispy fresh lettuce, grilled chicken, crispy bacon, boiled egg, parmesan shaving, crunchy croutons tossed together in Ceasar dressing

Burgers

Gourmet Burgers

Our homemade 200g patties on a freshly baked brioche bun, layered with lettuce, pickles, cheddar cheese and relish. Served with chips

Beef or Chicken **R135**

Vegetarian Burger **R105**

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Our homemade vegetable patties on a freshly baked bun, layered with seasonal greens and pickles, and cheddar cheese. Served with a portion of hand-cut potato wedges or chips.

Add a sauce **R20**

Cheese, mushroom or pepper sauce.

Extras

Bacon **R22**

Cheese **R20**

Egg **R10**



Seafood

Crispy Battered Hake **R170**

Deep fried or pan-fried hake served with chips & coleslaw with lemon butter sauce or tartare sauce.

Wine pairing suggestion: L'Ormarins Brut Classique

Pastas

Served with Penne, Spaghetti or Fettucine.

Prawn Aglio e Olio **R185**

A delicious garlic, olive oil, burst cherry tomatoes, parsley, and a touch of chilli prawn pasta

Wine pairing suggestion: Warwick The First Lady Chardonnay

Chicken, Mushroom & Bacon **R165**

Tender chunks of chicken, mushrooms, crispy bacon tossed with pasta in an incredible creamy napolitana sauce.

Wine pairing suggestion: Petit Chenin Blanc by Ken Forrester

Grills

Lamb Shank **R290**

Succulent oven-roasted 450 - 500g lamb shank in a rich red wine sauce, served with creamed potato mash and seasonal farm-to-table vegetables.

Wine pairing suggestion: Saronsberg Provenance Shiraz

Rump Steak

300g **R195.00** 200g **R155**

Grilled prime farm-reared rump steak served with chips and seasonal farm-to-table vegetables. Wine pairing suggestion: Great Heart Swartland Red Blend

Add a sauce to your steak **R25**

Blue cheese, creamy pepper, creamy mushroom, classic cheese

Grilled Brisket **R195**

400g with creamed spinach and creamed potato mash or pap with rich gravy or Chakalaka sauce. Wine pairing suggestion: L'Avenir Pinotage

Sweet and Spicy Pork Ribs **R185**

Served with chips. Wine pairing suggestion: Paul Clüver Village Pinot Noir

Quarter Chicken **R150**

2 x 250g quarter legs, served with mash and cream spinach. Choice of Lemon & Herb, barbecue or peri-peri. Wine pairing suggestion: Petit Chenin Blanc by Ken Forrester



Curries

Spicy Durban Lamb Curry **R189**

Authentic succulent pieces of lamb cooked in rich and fragrant sauce with a heady combination of intense spices served with rice, sambals and poppadom.

Wine pairing suggestion – Paul Clüver Village Pinot Noir

Cape Malay Chicken Curry **R170**

Sweet and savoury flavoured spiced chicken, in South African curry packed aroma nestled with potatoes served with rice, sambals and poppadom.

Wine pairing suggestion – Warwick The First Lady Chardonnay

Desserts

Ultimate Crème Brulé. **R75**

Rich & creamy vanilla custard with a crunchy caramelised topping.

Butterscotch Baked Cheesecake. **R85**

Delightful dessert with silky perfection, rich and creamy on a biscuit crust paired with butterscotch topped with Bavarian cream.

Ice Cream & Chocolate Sauce **R50**

Consider one of our Speciality Coffees from our drinks menu to round off your meal!

Kids Meals

Homemade Cheeseburger **R65**

100g chicken or beef, served with chips.

Spaghetti Bolognese **R65**

Corn Dogs **R60**

Crispy, slightly sweet hot dogs skewered on sticks dipped in corn batter.

Pepperoni Pizza **R82**

Pepperoni, cheese, sausage



Kids Desserts

Milkshake. **R35**
Vanilla, Chocolate, Lime,
Strawberry, Banana, Bubble gum

Cookie Monster **R40**

Ice Cream **R39**
Vanilla or chocolate