

SATURDAY BRUNCH ONLY KITCHEN OPEN FROM 09:00-14:30

Fine Cheese & Meat Platter with Ciabatta/ 150

Sweet French Toast/ 75

Croissant Egg Dipped & Fried, Poached Pear, White Chocolate Ganache, Toasted Nuts & Crispy Bacon

Lamb Meatball Shaksuka/ 85

Locally Sourced Lamb on a Spiced Tomato Roast Red Pepper Sauce
One Poached Egg with Ciabatta Toast

Salmon Bowl/ 90

Scrambled Eggs, Mustard Baked & Flaked Salmon, Ciabatta Toast

Polenta Breakfast/ 78

Mustard Polenta, Wild Mushrooms, Baby Spinach, Peas, Labneh Cheese, Crispy Onions, Add Poached Egg R10 Extra

Roast Vegetables & Coconut Cream/ 80 (vegetarian)

Pumpkin Coconut Cream, New Season Baby Root Vegetables
Feta, Candied Nut, Add Bacon R20 Extra

Pork Belly Breakfast Blini/ 120

Spring Onion Pancake, Pork Belly, Crushed Avocado
Feta Cheese, Tomato Chilli Jam & a Fried Egg

Extra: Streaky Bacon/20 ▪ Toast/10 ▪ Egg/10

no menu item can be substituted, menu items can only be added where applicable ·

12% service fee for tables of 8 & more · only items on the menu are what is available ·

menu might change due to seasonal availability and popularity ·

Phizante Kraal reserves the right to provide a limited menu where applicable

AUTUMN MENU

Weekday Breakfast KITCHEN OPEN FROM 08:00-11:00

Full Farmer/ 72

Scrambled Eggs, Streaky Bacon, Farm-made Boerewors
Fried Mushrooms, Cooked Tomato,
Toasted Country Style White Bread with Butter & Jam

Sweet French Toast/ 75

Croissant Egg Dipped & Fried, Pear, White Chocolate Ganache,
Toasted Nuts & Crispy Bacon

Lamb Meatball Shaksuka/ 85

Locally Sourced Lamb on a Spiced Tomato Roast Red Pepper Sauce,
One Poached Egg with Ciabatta Toast

Fruit Jar/ 65

Seasonal Cut Fruit with Greek Yoghurt, Granola Cereal & Cape
Gooseberry Compote

Breakfast Blini/ 75

Spring Onion Pancake, Streaky Bacon, Crushed Avocado
Feta Cheese, Tomato Chilli Jam & a Fried Egg

Polenta Breakfast/ 78

Mustard Polenta, Wild Mushrooms, Baby Spinach, Peas, Labneh
Cheese, Crispy Onions

Extra: Streaky Bacon/20 ▪ Toast/10 ▪ Egg/10

ONLY FREE RANGE EGGS ARE USED

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AUTUMN MENU

Weekday Lunch KITCHEN OPEN FROM 12:00-15:00

Pork Belly/ 120

Slow Braised Pork Belly, Potato Fondant, Cauliflower, Fine Beans, Pickled Cabbage, Pineapple Chutney, Silky Jus

Labneh Roast Vegetables/ 95 (vegetarian)

Pumpkin Coconut Cream, New Season Baby Root Vegetables
Yoghurt Cheese Balls, Candied Nuts & Crispy Onion Rings

Duck Breast / 145

Szechuan Peppered Duck Breast, Spiced Butternut Puree,
Wild Fungi, Pak Choi, Cranberry Jus

Beef Steak/ 160

250g Sirloin Steak, Double Fried Potatoes, Garlic Herb Butter,
Dusted Onion Rings, Mushroom Sauce

Lamb Tagliatelle / 110 (vegetarian possibility)

Locally Sourced Lamb Meatballs on Fresh Homemade Pasta, Tomato
Red Pepper Sauce, Feta Cheese

Fish Fillet/ 130

Pan Seared Line-caught Catch of the Day, White Bean & Garlic
Puree, Braised Leeks, Chipotle Butter Cream

Order a Side Dish Extra:

New Season Baby Root Vegetables with Labneh/ 55

Broccoli & Green Beans with Olive Oil & Toasted Nuts/ 40

Hand Cut Potato Fries, Chives and Shaved Parmesan/ 30

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