

AUTUMN MENU

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

Full Farmer/ 85

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

Smoked Salmon on Corn Bread/ 125

Smoked Salmon, Two Poached Eggs, Zucchini Ribbons, Hollandaise
Sauce on Homemade Corn Bread

Sweet Pumpkin Fritters / 85

With Salted Caramel, Crispy Bacon, Poached Pear, Cinnamon Pastry
Crème, Walnuts & Date Port Puree

Wild Mushroom Omelette/ 90

Three Egg Omelette, Wild Mushrooms, Truffle Oil, Mozzarella
Cheese, Rocket, Chives & Toast | Add Bacon R20 Extra

Chorizo Potato Hash/ 95

Sautéed Chorizo Sausage with Cubed Potato, Roasted Peppers &
Onions with Garlic & Coriander, Avocado Pear & a Fried Egg

Parisienne Gnocchi/ 92

Choux Pastry Gnocchi, Zucchini, Tomato, Spinach, Red Onion,
Tomato Chipotle Sauce, Bacon, Parmesan & One Poached Egg

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

ONLY FREE RANGE EGGS ARE USED

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 ·

Groot Phesantekraal reserves the right to provide a limited menu where applicable

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

Pork Belly/ 140

Slow Braised Pork Belly, Parsnip Puree, Grilled Broccolini, Roast Butternut, Pickled Mushrooms & Coriander Sauce

Duck/ 165

Duck Breast Pan Fried with Schezuan Pepper, Smoked Butternut Veloute, Baby Carrots & Fennel with Honey, Confit Duck Meatball, Date & Port Puree

Chicken Ballantine / 135 (Vegetarian Possibility)

Chicken Breast with Parisienne Gnocchi, Creamed Wild Autumn Mushrooms, Truffle Oil, Pea Puree

Beef Steak/ 170

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

Cauliflower Gratin / 110 (Vegetarian)

Cauliflower & Leeks Baked in Cream & Parmesan Cheese, Deep fried Mozzarella Balls, Leeks & Almonds, Roast Pear & Pickled Cucumber

Fish Fillet/ 165

Pan Seared Line-caught Catch of the Day, Miso Glazed Aubergine, Labneh, Gem Squash Puree, Pickled Onion, Baby Beets, Green Vegetable

Order a Side Dish Extra:

Baby Root Vegetables with Labneh/ 65

Mixed Green Vegetables with Olive Oil & Toasted Nuts/ 55

Hand Cut Potato Fries, Chives and Shaved Parmesan/ 40

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

Fine Cheese & Meat Platter with Ciabatta/ 160

Sweet Pumpkin Fritters / 85

With Salted Caramel, Crispy Bacon, Poached Pear, Cinnamon Pastry Crème, Walnuts, & Date Port Puree

Parisiene Gnocchi/ 92 (can be a vegetarian option)

Choux Pastry Gnocchi, Zucchini, Tomato, Spinach, Red Onion Tomato Chipotle Sauce, Bacon, Parmesan & One Poached Egg

Smoked Salmon on Corn Bread/ 125

Smoked Salmon, Two Poached Eggs, Zucchini Ribbons, Hollandaise Sauce on Homemade Corn Bread

Chorizo Potato Hash/ 95 (can be a vegetarian option)

Sautéed Chorizo Sausage with Cubed Potato, Roasted Peppers & Onions with Garlic & Coriander, Avocado Pear & a Fried Egg

Carved Roasted Beef on Toast/ 125

Warm Slow Roasted Sirloin, Truffle Infused Field Mushrooms, Garlic Aioli, Rocket, Pesto, Toasted Brioche Bread | Add Poached Egg R10 Extra

Warm Crispy Chicken Quinoa Salad/ 115

(can be a vegetarian option)

Breaded Deep Fried Chicken Breast, Quinoa, Pumpkin, Beetroot, Pickled Cabbage, Parmesan, Aioli | Add Poached Egg R10 Extra

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

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