

SPRING SAMPLE MENU FROM 11 SEPTEMBER 2018

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

SALMON TROUT BAGEL

125

Scrambled Eggs, Salmon Trout, Cream Cheese, Red Onion, Pickled Cucumber, Chives

SWEET BRIOCHE FRENCH TOAST 95

Egg Fried Brioche Bread with Chocolate Nut Spread, Bacon, Seasonal Fruit

OPEN OMELETTE

95

Three Egg Open Omelette, Venison Sausage, Potato, Mozzarella Cheese, Tomato Chutney, Peas, Spinach, Baby Marrow | Add Toast R10 Extra

FRUIT JAR

70

Seasonal Fresh Fruit, Plain Yoghurt, Fruit Compote, Granola Sprinkle

SOURDOUGH OPEN SANDWICH 95

Avocado, Spinach, Broccolini, Peas, Feta, Two Poached Eggs, Parsley Hollandaise | Add Egg R10 Extra

EXTRAS

Streaky Bacon 20

Toast 10

Egg (Only free range eggs are used) 10

WEEKDAY LUNCH

kitchen open from 12:00-15:00

PORK BELLY 150

Slightly Cured Slow Braised Pork Belly, Fondant Potato, Cajun Pineapple, Onion Puree, Spring Garden Greens, Jus

WINEMAKERS CHOICE: Phizante Kraal Shiraz

CHICKEN SALAD 120

Panco Crusted Chicken Breast, Pickled Vegetables, Peas, Baby Gem Lettuce, Shaved Croutons, Garlic Aioli

WINEMAKERS CHOICE: Groot Phesantekraal Sauvignon Blanc

LAMB BRIOCHE TOAST 145

Lamb Shoulder on Brioche Toast, Coriander Mayo, Fine Beans, Chakalaka Sauce, Rocket

WINEMAKERS CHOICE: Phizante Kraal Anna De Koning Barrel Fermented Chenin Blanc

BEEF STEAK 170

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

WINEMAKERS CHOICE: Groot Phesantekraal Cabernet Sauvignon

BASIL PARISIENNE GNOCCHI 100

VEGETARIAN

Basil Choux Pastry Gnocchi, Truffled Mushrooms, Pea Mint Puree, Mange Tout Onion Rings, Chives, Parmesan

WINEMAKERS CHOICE: Groot Phesantekraal Blanc de Blanc MCC

HAKE RISOTTO 155

VEGETARIAN OPTION AVAILABLE

Hake Fillet & Calamari Duo, Parmesan Risotto, Parsley Pesto, Carrot Puree, Pickled Baby Marrow

WINEMAKERS CHOICE: Groot Phesantekraal Chenin Blanc

ORDER A SIDE DISH EXTRA

Seasonal Side Salad 65

Mixed Green Vegetables with Olive Oil

& Toasted Nuts 55

Hand Cut Potato Fries, Chives and Shaved Parmesan 40

SATURDAY BRUNCH ONLY

kitchen open from 09:00-14:30

FINE CHEESE & MEAT PLATTER 160
WITH CIABATTA

SWEET BRIOCHE FRENCH TOAST 95

VEGETARIAN OPTION AVAILABLE

Egg Fried Brioche Bread with Chocolate Nut Spread, Bacon, Seasonal Fruit

BASIL PARISIENNE GNOCCHI 100

VEGETARIAN

Basil Choux Pastry Gnocchi, Truffled Mushrooms, Pea Mint Puree, Mange Tout
Onion Rings, Chives, Parmesan | Add Egg R10 Bacon R20 Extra

SOURDOUGH OPEN SANDWICH 95

VEGETARIAN OPTION AVAILABLE

Avocado, Spinach, Broccolini, Peas, Feta, Bacon, Parsley Hollandaise
| Add Egg R10 Extra

SALMON TROUT BAGEL 125

Scrambled Eggs, Salmon Trout, Cream Cheese, Red Onion, Pickled Cucumber,
Chives

CHICKEN SALAD 120

Panko Crusted Chicken Breast, Pickled Vegetables, Peas, Baby Gem Lettuce,
Shaved Croutons, Garlic Aioli

PORK BELLY ROSTI 135

Sliced Pork Belly on Potato Rosti, Mint Gaucamole, Feta, Green Vegetables,
Fresh Apple, Field Mushroom | Add Egg R10 Extra

SATURDAY LAWN MENU

kitchen open from 10:00-14:00

FINE CHEESE & MEAT PLATTER WITH CIABATTA 160

CHORIZO PIZZA PLATTER 110

Chorizo Sausage, Caramelised Onion, Rocket, Mozzarella

CAPRESE PIZZA PLATTER 100

VEGETARIAN

Fresh Ripped Mozzarella Cheese, Basil Pesto, Tomato, Fresh Basil

SWEET TREAT OF THE WEEK 65

Ask staff what is available

*Pizza toppings are fixed items therefor no changes can be made.

Pizzas are cut & served on a wooden platter.

Please allow sufficient time for the preparation of the food.

ALL DAY DESSERTS

WARM WINTER FRUIT CRUMBLE 65

Individually Baked Mixed Winter Fruit Pies served with Lavender Crème Anglaise

DARK CHOCOLATE FONDANT WITH HOMEMADE RASPBERRY ICE CREAM & HONEY COMB 75

A Decadent 70% Couverture Chocolate Cake with Oozing Molten Centre

TREAT OF THE WEEK 65

Ask your waiter what is available

DRINKS

CAPPUCCINO	Double Shot				28
FLAT WHITE	Single Shot				28
MACCHIATO	Single Shot				26
MOCHACCINO					38
AMERICANO	Single Shot				24
FILTER COFFEE	peculator				20
ESPRESSO	Single	20	Double		26
DECAF AMERICANO	Single Shot				26
DECAF CAPPUCCINO	Single Shot				32
DECAF FLAT WHITE	Single Shot				32
LOOSE LEAF TEA					24
Rooibos/Ceylon/Green/Earl Grey					
FRESH HOMEMADE ROOIBOS ICE TEA					
Lemon	28	Apple Mint	28	Berry Mint	32
HOT CHOCOLATE	with Marshmallows				35
WHITE MELTED HOT CHOCOLATE					40
CHAI LATTE					40
JUICE	Season depended				22
SOFT DRINKS	Coke, Tab, Coke Light,				
	Crème Soda, Soda Water, Lemonade				18
CORDIAL	Lime, Passion fruit, Cola				12
APPETIZER & GRAPETIZER	can				22
STERI STUMPIE MILK	Strawberry				16
STERI STUMPIE MILK	Chocolate				16
STILL & SPARKLING WATER	350ml				20
STILL & SPARKLING WATER	750ml				40
EXTRA CREAM	(pouring or whipped)				6
*ALMOND MILK	is available for an extra				5

WINE LIST

GROOT PHESANTEKRAAL SAUVIGNON BLANC

A fruit-driven dry white wine, dominated by guava and passionfruit flavours, with a full, lingering mouthfeel.

PER GLASS 35 | PER BOTTLE 115

GROOT PHESANTEKRAAL CHENIN BLANC

A crisp, fun-loving dry white wine, characterised by intense tropical fruit flavours and a balanced acidity.

PER GLASS 35 | PER BOTTLE 100

PHIZANTE KRAAL ANNA DE KONING

BARREL FERMENED CHENIN BLANC

A rich barrel-aged white wine, with hints of honey and spice, rounded off by a velvety aftertaste of oaky notes.

PER GLASS 45 | PER BOTTLE 170

GROOT PHESANTEKRAAL BLANC DE BLANC MCC 2015

100% Chardonnay bottle-fermented sparkling wine. Gorgeous aromas of green apple and citrus combine with biscuity notes from the lees maturation, to create a wine that is both complex and refreshing. holding up against the creaminess of most cheeses.

PER BOTTLE 170

GROOT PHESANTEKRAAL CABERNET SAUVIGNON

Intense ruby colour, with characteristic blackcurrant and cigar box aromas. The palate is juicy and elegant.

PER GLASS 45 | PER BOTTLE 150

PHIZANTE KRAAL SHIRAZ

Plum and white pepper aromas compliment the spice- laden palate, finishing with an elegant tannin structure.

PER GLASS 45 | PER BOTTLE 130

GROOT PHESANTEKRAAL BERLIET PINOTAGE 2016

Made from the uniquely South African variety, this limited release Pinotage displays ripe red fruit, subtle toasty oak and an elegant tannin structure.

PER BOTTLE 175

WINE TASTING Available in the Tasting Room - not in the Restaurant

TUESDAY TO FRIDAY TASTING ROOM HOURS: 08:00 -16:00. *Sales until 16:30

SATURDAY TASTING ROOM HOURS: 09:30 - 14:30. *No tasting will start after 14:30