

SUMMER MENU

WEEKDAY BREAKFAST

kitchen open from 08:00-11:00

FULL FARMER 95

Scrambled Eggs, Streaky Bacon, Farm-made Boerewors, Fried Mushrooms, Cooked Tomato, Ciabatta Bread with Butter & Jam

OPEN SALMON OMELETTE 125

with Peas, Broccolini, Baby Spinach, Pickled Red Onion, Feta

CROISSANT FRENCH TOAST 95

VEGETARIAN OPTION AVAILABLE

with Bacon, Cocoa Hazelnut Cream, Almond Brittle, Salted Caramel, Fruit Compote

MOSBOLLETJIE EGGS BENEDICT 125

Toasted Mosbolletjie Bread with Thinly Sliced Gammon, Poached Eggs, Tomato Salad Hollandaise Sauce

HOMEMADE GRANOLA 80

served with Yoghurt, Fresh Berries, Honey & Compote

ISRAELI BREAKFAST COUS COUS 95

VEGETARIAN OPTION AVAILABLE

Corn Puree, Green Vegetables, Biltong Dust, Crispy Onion, Parmesan, Parsley Pesto | Add Egg R10 Extra

EXTRAS

Streaky Bacon 20

Toast 10

Egg (Only free range eggs are used) 10

SUMMER MENU

WEEKDAY LUNCH

kitchen open from 12:00-15:00

PORK BELLY 155

Asian Rubbed Pork Belly, Pork Mince Wonton, Fresh Apple Slaw with Asian Dressing, Pickled Red Onion, Pea Puree & Jus

WINEMAKERS CHOICE: Groot Phesantekraal Berliet Pinotage

CHICKEN SALAD 125

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

WINEMAKERS CHOICE: Groot Phesantekraal Sauvignon Blanc

LAMB MEATBALL GNOCCHI 145

VEGETARIAN OPTION AVAILABLE

Homemade Coriander Gnocchi with Lamb Meatballs, Roasted Tomato Sauce, Baby Spinach, Asparagus, Blue Cheese Cremona Cream

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

BEEF STEAK 175

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

WINEMAKERS CHOICE: Groot Phesantekraal Cabernet Sauvignon

ISRAELI COUS COUS 100

VEGETARIAN

Corn Puree, Pickled Vegetables, Dukha Spice, Roast Cauliflower, Broccolini, Parsley Pesto

WINEMAKERS CHOICE: Groot Phesantekraal Sauvignon Blanc

HAZELNUT HAKE 155

Pan Fried Hake Fillet with Hazelnut Crumb, Onion Puree, Light Vegetable Broth, Charred Leeks, Cannellini Beans, Tempura Fine Beans

WINEMAKERS CHOICE: Groot Phesantekraal Chenin Blanc

LIGHT LUNCHES

Pickled Vegetable Salad with Cos Salad, Croutons & Parmesan Cheese 85

Salt & Pepper Calamari with Asian Slaw & Garlic Aioli 95

Pea & Parmesan Risotto with Asparagus, Parmesan, Tempura Fine Beans, Parsley Pesto 110

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

SUMMER MENU

SATURDAY BRUNCH ONLY

kitchen open from 09:00-14:30

FINE CHEESE & MEAT PLATTER 170
WITH CIABATTA

CROISSANT FRENCH TOAST 95

with Bacon, Cocoa Hazelnut Cream, Salted Caramel, Fruit Compote & Almond Brittle
VEGETARIAN OPTION AVAILABLE

LAMB MEATBALL GNOCCHI 145

VEGETARIAN OPTION AVAILABLE

Homemade Coriander Gnocchi with Lamb Meatballs, Roasted Tomato Sauce, Baby Spinach, Asparagus, Blue Cheese Cremona Cream

MOSBOLLETJIE EGGS BENEDICT 125

Toasted Mosbolletjie Bread with Thinly Sliced Gammon, Poached Eggs, Tomato Salad Hollandaise Sauce

SALMON RISOTTO 145

VEGETARIAN OPTION AVAILABLE

Mustard Salmon Flakes, Asparagus, Poached Egg, Dukha Spice, Pea Puree, Pickled Red Onion

CHICKEN SALAD 125

Panko Crusted Chicken Breast, Pickled Vegetables, Peas, Baby Gem Lettuce, Shaved Croutons, Garlic Aioli | Add Egg R10 Extra

ISRAELI COUS COUS 95

VEGETARIAN OPTION AVAILABLE

Corn Puree, Green Vegetables, Biltong Dust, Crispy Onion, Parmesan, Parsley Pesto, Roasted Field Mushroom
| Add Egg R10 Extra

SUMMER MENU

DESSERT