



BREAKFAST & LUNCH MENU

Breakfast

SUNRISE BREAKFAST (including a free filter coffee) R46
Scrambled eggs, rump frites, bacon strips and your choice of toast.

PAP EN KAIINGS OR CHICKEN LIVERS R58
Slow pan fried pork belly or spicy chicken livers. Served with Maize Meal.

STEPHNE'S MELKKOS R66
Proudly South African milk-based porridge with cinnamon.

THE MAESTRO BREAKFAST AND CAPPUCCINO R82
Two eggs, bacon, boerewors, grilled tomato and potato rostie. Served with toast and a cappuccino.

ROOSTERKOEK EGGS BENEDICT R84
Traditional South African roosterkoek, crispy Parma ham, rocket, poached eggs and paprika hollandaise.

BOERE ONTBYT R99
Maize Meal and kaiings, two eggs, boerewors, grilled tomato and bacon. Served with toast.

EDITH PIAF'S BREAKFAST R90
French toast topped with Camembert, bacon and red onion marmalade. Served with honey.

VANILLA GREEK YOGHURT PANNA COTTA AND CHIA SEED R82
Vanilla Greek yogurt chia seed surprise served with home-made granola, fresh fruit and drizzled with honey. (Vegetarian)

OUR FAMOUS OMELETTES

Please allow 20 min

R86 Chorizo sausage, spring onion, tomato and mozzarella cheese

R85 Bacon, feta, olives, sun-dried tomato and rocket

R85 Cocktail tomatoes, basil pesto, fried onions & mozzarella (Vegetarian)

EGG, FIG & CAMEMBERT ON ROOSTERKOEK R94
Fried eggs, Camembert cheese and preserved fig rocket on a freshly baked roosterkoek. Finished with herb aioli.

JENNIFER ANISTON'S BREAKFAST (Vegetarian) R72
Fresh fruit salad with Greek style yogurt and honey.

BOEREKOFFIE R58
A duo of rusks and filter coffee. Served with condensed milk. Add: Rusk R9

SCONE R38
Home-made scone or freshly baked French croissant with farm butter.

LUNCH TIME MEALS

Served from 12:00 - 17:00

Salads

CRACKLED PORK BELLY & PEAR SALAD R98
Oven baked pork belly, slices of pear, pecan nuts, rocket, gorgonzola, sundried tomato and red onion. Served with a balsamic reduction.

GRILLED CHICKEN CAESAR SALAD R105
Grilled chicken breast, garlic croutons and crispy bacon on a bed of fresh lettuce with parmesan. Finished with a Caesar dressing.
Add: Anchovy R13

OLIVE MARINATED CHICKEN AND HALLOUMI SALAD R109
Olive-marinated sweet chilli chicken strips with fried halloumi, pepper dews, cashew nuts, green figs and mixed garden greens.
Finished with a fig and sherry sauce.

Lunch specialities

SOUP OF THE DAY SERVED WITH ROOSTERKOEK R74
Chef specialty soup for the day. Served with freshly baked roosterkoek.

HOME-MADE QUICHE OF THE DAY (Please ask your waiter) R75
A selection of freshly made quiche. Served with garden salad or fries. Finished with a balsamic reduction.

STEPHNE'S BOBOTIE R90
A South African delicacy made with coarsely ground beef, dried apricots, a hint of curry and almond flakes. Served with saffron basmati rice.

CHICKEN AND MUSHROOM POT PIE R95
Creamy spiced chicken with mushrooms and red pepper corn. Topped with butter puff pastry. Served with seasonal vegetables.

ROOSTERKOEK & SAVOURY MINCE R70
A tomato-based semi-glazed sauce with ground beef and Pimento served with roosterkoek and Parmesan.

Stephnie's burgers

All burgers can be ordered as a naked burger with a side salad/potato fries or add R5,00 for sweet potato fries.

BOEREBURGER WITH A MUSHROOM SAUCE R98

Home-made beef burger with fried egg, drizzled with a salsa sauce. Topped with cheddar cheese, mixed greens, tomato and pineapple. Finished with a mushroom cream sauce.

CHICKEN BURGER WITH A BACON-PARMESAN SAUCE R93

Grilled chicken fillet, crispy bacon, grilled pineapple, cheddar cheese and mixed greens. Finished with a bacon-parmesan sauce.

Pastas

BEETROOT LINGUINI R110

Home-made pasta infused with beetroot, tossed in a creamy basil pesto with chicken strips and fresh avocado (in season).

HOME-MADE KAROO LAMB LASAGNE R115

Fresh herb and roasted spice lean lamb mince layered with pasta sheets, romesco and mornay sauce. Topped with fresh parmesan cheese.

ITALIAN SPAGHETTI BOLOGNAISE R105

Traditional Bocce family ground beef with tomato sauce and a few secret spices and herbs on a bed of fresh spaghetti. Finished with parmesan.

Your lunch hour break Platters

Choice of potato / add R5,00 for sweet potato fries.

FISH & FRENCH FRIES R79

Steamed, battered or grilled hake with lemon butter & fresh green salad. Substitute your french fries with sweet potato fries for R5,00.

ROASTED CHICKEN SCHNITZEL, AVO AND FRIED HALLOUMI R79

Halloumi chicken schnitzel breast, topped with roasted cocktail tomatoes and avo served on fresh basil. Served with a Romesco sauce.

LAMB SOSATIES R79

Duo of Lamb sosaties flavoured with dried apricot, red onion and peppers on a bamboo stick, marinated in mango and ginger glaze served with fries

200g SIRLOIN SERVED WITH FRIES R79

Olive and herb marinated sirloin, served with fries.
Add : Egg R5,00
Substitute: Sweet potato fries R5,00

Toasted sandwiches

Served with potato / add R5,00 for sweet potato fries
Bread selection : White, brown, rye, tramezzini, wrap

- ♦ Cheese and tomato R53 / R30 (half portion)
- ♦ Cheese, tomato and bacon R56 / R33 (half portion)
- ♦ Chicken mayo R60 / R35 (half portion)

Platters

All platters are suitable for two persons.

Please ask your waitron for the available items.

Desserts

THE FAMOUS ORANGE AND CHOCOLATE CRÈME BRÛLÉE R70

Egg custard infused with orange zest and 90% chocolate. Finished with spun sugar and berries.

STEPHIE'S MALVA PUDDING R70

Served with vanilla crème anglaise and vanilla ice cream.

BELGIAN WAFFLE (Please allow 20 minutes) R70

Home-made waffle. Served with a choice of peppermint, vanilla, chocolate, strawberry or chocolate-nougat ice cream.

CARAMEL BANANA & PECAN NUTS WAFFLE R76

Caramelised banana with vanilla ice-cream, pecan nuts and caramel sauce.

MILK TART R70

Traditional milk tart with cinnamon ice cream.

STEPHIE'S CREAMY SAGO R70

Sago baked in egg custard with a hint of orange and topped with a baked meringue. Served with vanilla gelato.

DECADENT PEPPERMINT CRISP TART R70

Sugar peppermint, caramel condense milk, Chantilly cream and coconut biscuits. Finished with Belgium chocolate shavings.

LE BOULANGER (THE BAKER) SLICE OF CAKE R56

Please ask your waitron for speciality cakes.

WHOLE CAKE

Whole cakes are available, please enquire with your waiter.

Carrot; Red Velvet; Baked Cheese Cake; Chocolate; Chocolate-caramel cheesecake; Lemon Meringue; Apple Pie, Vanilla-Milo Chocolate cake

High tea options

Please ask your manager for Covid-19 rules & regulations regarding high teas.

