

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.

STEPHNIE'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.

SCOTCH EGGS R86

A duo of boiled eggs wrapped with pork sausage, bacon and Parmesan bread crumbs. Finished with a hollandaise sauce.

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)

POACHED EGG, FETA AND AVO ON RYE R68

1 Poached egg, feta and avo, smoked paprika, and fresh basil on rye bread. Drizzled with balsamic glaze.

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 & CEMBERT 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

Homemade scone or freshly baked French croissant with farm butter.

POACHED EGG & CHERRY BACON R68

Two poached eggs with cherry bacon sausage and sweet potato rosties.

LUNCH - served from 12:00 - 17:00

SOUP OF THE DAY SERVED WITH ROOSTERKOEK R75

Chef specialty soup for the day. Served with freshly baked roosterkoek.

OUR FAMOUS VEGETABLE CREPELLE (Vegetarian) R76

Spinach, feta and butternut wrapped in pancake. Served with tomato and pepper sauce, topped with olive tapenade and parmesan shavings.

HOMEMADE QUICHE OF THE DAY R75

Please ask your waiter

A selection of freshly made quiche. Served with garden salad or fries. Finished with a balsamic reduction.

STEPHNIE'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 & tomato jam.

CALAMARI AND SAFFRON RICE R78

Crumbed or pan-fried calamari with saffron basmati rice. Finished with home-made tartare sauce and fried capers.

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.

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.

GREEK LAMB BURGER WITH FETA, MINT & TZATZIKI R102

Lean lamb mince, red onion marmalade, rocket, chilli jam, tzatziki and mixed lettuce. Finished with a mint jus.

PASTAS

BEETROOT LINGUINI R110

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

HOMEMADE 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 and served with vegetables.

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.

BABY MARROW RIBBONS R95 (Vegetarian)

Baby marrow ribbons, baby spinach with creamy coconut cream, roasted cashew nuts and basil pesto. Finished with olives and parmesan shavings.

Add: Chicken R12,50

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.



YOUR LUNCH HOUR BREAK

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. Served with fries.

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 for a half portion

CHEESE, TOMATO AND BACON R56

R33 for a half portion

CHICKEN MAYO R60

R35 for a half portion

SALADS

CRACKLED PORK BELLY & PEAR SALAD R98

Oven baked pork belly, slithers of pear, pecan nuts, rocket, gorgonzola, sun-dried tomato and red onion. Served with a balsamic reduction.

Recommended Wine Hermanuspietersfontein Bloos: Salmon pink with coral blue shading. Aroma is filled with strawberries and cream, fresh red fruit. The palate is supple and round, fresh and complex.

GRILLED CHICKEN CAESAR SALAD R105

Grilled lemon and herb chicken breast, garlic croutons, crispy bacon on a bed of fresh lettuce with parmesan. Finished with a Caesar dressing.

Add: Anchovy R13

Recommended Wine Kleine Zalze Family Reserve: Delicate, fresh and perfumed. Kiwi, gooseberries and "kakie bos" on the nose with mineral edge on the palate. Full but elegant.

OLIVE MARINATED CHICKEN AND HALLOUMI SALAD R109

Olive-marinated sweet chilli chicken strips with fried halloumi, pepper dewes, cashew nuts, green figs and mixed garden greens. Finished with a fig and cherry sauce.

Recommended Wine Hermanuspietersfontein Bloos: Salmon pink with coral blue shading. Aroma is filled with strawberries and cream, fresh red fruit. The palate is supple and round, fresh and complex.

BILTONG, CAMEMBERT AND STRAWBERRY SALAD R105

South African biltong on a bed of fresh lettuce, rocket, camembert, strawberries and almonds. Drizzled with a strawberry vinaigrette.

Recommended Wine Allesverloren Tinta Rose: A pomegranate pink, with an alluring nose of strawberries and raspberries, a palate of raspberries and cherries with a hint of vanilla. It exhibits a perfect sugar/acid balance with a lingering aftertaste.

BUTTERNUT, AVOCADO & ROCKET SALAD R98

Roasted butternut, avocado (in season), sun-dried tomato, rocket, mixed greens, pumpkin seeds, feta, almonds, olives and red onion. Finished with a balsamic fig reduction.

Recommended Wine Spier Sauvignon Blanc: Pale straw in colour with a greenish hue, intense aromas of gooseberries, passion fruit, green & yellow peppers. Hints of tropical fruit on the nose.

DESSERTS

THE FAMOUS ORANGE AND CHOCOLATE CRÈME BRÛLÉE R70

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

STEPHNIE'S MALVA PUDDING R70

Served with vanilla crème anglaise and vanilla ice cream.

BELGIAN WAFFLE R70 (Please allow 20 minutes)

Home-made waffle. Served with ice-cream. Ask your waitron for our selection of ice-cream.

CARAMEL BANANA & PECAN NUTS WAFFLE R76

(Please allow 20 minutes)

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

MILK TART R70

Traditional milk tart with ice-cream. Ask your waitron for our selection of ice-cream.

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

PANCAKES

CINNAMON SUGAR R30

Soft sugar with cinnamon powder & chocolate sauce.

CHICKEN LEMON & HERB PANCAKE R70

Grilled chicken with lemon & herb spice served in a pancake.

SAVOURY MINCE & CAMEMBERT PANCAKE R79

Savoury mince with Camembert, rocket and confit tomatoes.

Finished with a touch of lemon and Romesco sauce.

PLATTERS

All platters are suitable for two persons.

CHEESE PLATTER R175

Deep fried halloumi, camembert, fermented blue cheese, cheddar and emmenthal cheese with seasonal fruit. Finished with home-made preserves, hummus, a selection of crackers, petit home-made rolls and mini-roosterkoek.

Recommended Wine Land's End Syrah: Rich aromas of black cherry, sandalwood, truffle and black pepper with a hint of roast beetroot. A soft velvety palate with silky texture and fine tannins, plum and cherry fruit flavours and a long savoury finish.

MEATY PLATTER R175

Grilled chorizo, chicken strips, cherry bacon sausage, beef koftas, drywors and sliced biltong. Served with hummus, red onion marmelade and petit home-made rolls and mini-roosterkoek.

Recommended Wine La Vierge antheia: This elegant expression of cool climate Syrah exhibits soft plum, dark cherry and complex spicy notes of cinnamon, cloves and crushed coriander. The palate is full and lush, broad on entry.

STEPHNIE'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.

ITALIAN KISSES R70

A selection of italian kisses on a bed of our special decadent chocolate brownie crumbs. Served with berries and vanilla gelato.

AMARETTO GELATO R70

Indulge in our ice cream surprise with a difference. Vanilla pod ice cream, Amaretto liqueur, crushed shortbread and chocolate shavings.

LE BOULANGER (THE BAKER) SLICE R56

Please ask your waitron for speciality cakes.

WHOLE CAKES

Whole cakes are available please enquire with your waiter. Carrot; Red Velvet; Baked Cheese Cake; Chocolate Caramel cheesecake, Lemon Meringue; Apple Pie; Redvelvet-Chocolate cake.

Ask your waitron for the speciality cake of the day.