



BREAKFAST

09:00 – 11:30

butter scones

served with fresh cream, jam & cheese

45

mixed berry & banana smoothie bowl (vg)

home toasted granola, chia seeds, seasonal fruit, nuts & seeds, honey

89

vegan french toast (vg)

fried banana, cranberries, roasted nuts, pumpkin seeds, raw honey

78

classic french toast

cream cheese, fried banana, mixed berry compote, cinnamon, raw honey

85

gourmet toast (vg)

in-house kimchi, mushrooms, hummus, rocket pesto, roasted aubergine, black salt, microgreens

add poached eggs + R18

92

savoury mince shakshuka with feta

poached eggs, fresh coriander, toast

90

free-range egg croissant

scrambled egg, rocket pesto, mushroom, sundried tomato, swiss chard

85

farmstyle

venison sausage, scrambled or poached eggs, pan fried baby potato, tomato & onion smoor, homemade toast

98

LUNCH | 12:00 – 15:00

flatbread platter for one

beetroot hummus, rocket & sundried tomato pesto, white cheddar, caramalized onion, roasted aubergine *plant-based option available +10
85

quiche of the day (v)

roasted beetroot, garden salad
95

quinoa & chickpea salad (v)

black eyed beans, olives, plant-based cream cheese, beetroot, cucumber, coriander, greens
105

spicy free-range chicken salad

apple, farm tomatoes, peppers, roasted pecan nuts, feta, caramalized onion
110

chef's delight burger (v)

lentil & sweet potato patty, rocket pesto, plant-based cheese, red onion, tomato, roasted aubergine, mango salsa, roasted potato – and sweet potato
110

100% kudu burger

cheese, tomato, onion relish, mushroom & wholegrain mustard sauce, coleslaw, roasted potato – and sweet potato
130

fresh handmade pasta: tagliatelle or pappardelle

creamy brie, roasted butternut, pumpkin seeds & sundried tomato

pomodoro, aubergine, mushrooms, grilled zucchini, parmesan or plant based cheese
125

chickpea & sweet potato curry (v)

brown rice, seasonal vegetables, sambals
105

traditional beef bobotie

turmeric rice, seasonal vegetables, sambals
120

free-range chicken schnitzel

crushed potato, seasonal vegetables, wholegrain mustard & mushroom sauce
129

braised springbok shank

red wine jus, crushed potatoes, seasonal vegetables
139

SWEET

all day

apple crumble

fresh cream or ice cream
48

carrot cake

walnuts, pumpkin seeds & cranberries
48

lemon meringue pie

42

fridge lemon cheesecake

mixed berry compote
48

decadent chocolate mousse cake (gluten-free)

fresh cream
59

plant-based cheesecake selection (gluten & refined sugar free)

blueberry vanilla / cookies 'n cream / salted caramel
55

plant-based mylk tart

35

dark chocolate brownie

fresh cream or ice cream & berry compote
38

cinnamon pancakes

add cream or ice cream
25 / 35

butter scones

fresh cream/ jam / cheese
38 / 45