












Dinner served 16h30 until 17h30 (Takeaways until 18h30)





Tomato gazpacho, toasted ciabatta, fior di latte | Garlic emulsion, basil, tomato salad (vg)   R95



Garden beets, curried aubergine, hummus and falafel farm bowl (v) R95

Garden lettuce, avocado and radish salad | Soft boiled egg, parmesan (vg)    R95

Farmers Breakfast | Two eggs, beef or pork sausage, farm bacon, sautéed garden greens & pesto potatoes     R140

Marinated Angus steak, egg and chips | Sautéed greens, chimichurri   R165

Angus beef cheese burger, hand cut chips, mayonnaise     R140



Fried local fish, hand cut chips, coriander tartar, garden salad   R135

Sides

Side salad (v)  R35

Hand cut chips  R40


Pizzas

Margherita *Vegan option available    R105

Fire roast aubergine (vg)    R130

Salami, avo & feta    R140

Desserts

Baked dried fruit and Camembert with seed crackers   R80

Cake and pastries     

Please ask your waiter for our daily selection

Keep an eye out for allergen ingredients:

 Dairy  Gluten  Nuts  Seeds  Shellfish  Fish  Egg

The DELI



Our meat is grass fed & free-range.
Menu items may contain traces of nuts.

v - vegan
vg - vegetarian

Please inform your waiter of any dietary requirements.