

Breakfast served 08h00 until 17h30

Smoothies (vg)

Berry, yogurt and chia 🥛

Banana and peanut butter 🥛

R55

Something quick (vg)

Organic oats, toasted coconut, almonds and apple (v) 🌿 🥛

R55

Seasonal fruit bowl, mint, toasted pumpkin seeds (v) 🌿

R52

Smashed avocado on toast *add fried egg for R15 🌿

R65

Berries, sesame seeds, homemade granola, Bulgarian yogurt 🥛 🥛 🌿

R75

Something substantial

Garden kale and spring onion hash | Crispy potatoes, two fried eggs, chili oil and garlic emulsion (vg) 🥛 🌿

R95

Two eggs of your choice, farm bacon, toast 🥛 🌿 🌿

R80

Eggs Benedict | Angus shaved beef, sourdough toast, garlic emulsion, spinach, hollandaise 🥛 🌿 🌿

R90

Bacon Benedict | Farm bacon, sourdough toast, garlic emulsion, spinach, hollandaise 🥛 🌿 🌿

R90

Marrow griddle cakes & soft fried egg | Whipped goats cheese, foraged herbs (vg) 🥛 🌿 🌿

R95

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

R140

Local smoked trout scramble | Rye toast, crème fraiche, garden herbs and red onion 🥛 🌿 🌿 🌿

R130

Lunch served 11h00 until 17h30

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

Roast tomato, garden greens and basil spaghetti 🥛 🌿

R105

Angus beef cheese burger, hand cut chips, mayonnaise 🥛 🌿 🌿 🌿

R140

Marinated Angus steak, egg and chips | Sautéed greens, chimichurri 🥛 🌿

R165

Asian BBQ rump espetada | Soy, honey and ginger slaw, miso cream, baby potatoes 🥛

R155

Fried local fish, hand cut chips, coriander tartar, garden salad 🥛 🌿

R135

Side Salad (v) 🥛

R35

Hand cut chips 🌿

R40

Desserts

3 Scoops of homemade ice cream - ask your waiter for the daily selection 🥛

R55

Baked dried fruit and Camembert with seed crackers 🥛 🌿

R80

Cake and pastries - please ask your waiter for our daily selection 🥛 🌿 🥛 🌿

Soft Drinks

Granadilla Cordial

R5

Seasonal Juice

R45

Fizz Apple / Grape

R3

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.