

# 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.

## Breakfast served 08h00 until 16h00

### 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 (v) \*add fried egg for R12  R70
- Berries, sesame seeds, homemade granola, Bulgarian yogurt    R75
- Pastry, cheese & preserves - please ask your waiter for our daily selection R55

### Something substantial

- Turkish eggs | Two poached eggs, sautéed garden greens, lemon and dill yogurt, sesame seeds, chilli oil, ciabatta toast (vg)     R95
- Two eggs of your choice, farm bacon, toast    R80
- Eggs Benedict | Angus shaved beef, sourdough toast, garlic emulsion, garden greens, hollandaise    R90
- Bacon Benedict | Farm bacon, sourdough toast, garlic emulsion, garden greens, hollandaise    R90
- Mushrooms on toast | Creamy sautéed mushrooms, hummus, rye toast, rocket and radish (vg) \*add fried egg for R12   R85
- Farmers Breakfast | Two eggs, beef or pork sausage, farm bacon, sautéed garden greens & crispy potatoes     R140
- Banana flapjacks | Three vegan flapjacks, vanilla and citrus poached apples, toasted almonds, citrus mascarpone, cinnamon (vg) \*Add maple bacon for R45     R75
- Angus beef sausage and tomato bake | Baked beef sausage and mozzarella, tomato sauce, two fried eggs, sourdough gremolata, capers     R98

## Lunch served 11h00 until 16h00

- Roasted tomato and basil soup | Toasted mozzarella sandwich, garlic emulsion (vg)   R75
- Charred beets salad | Roasted garden beets, bulgar wheat, goats cheese mousse, orange and fennel dressing, toasted chickpeas (vg)   R105
- Farm bowl | Curry spiced deep fried cauliflower, sticky coconut rice, garden lettuce, falafel balls, hummus, toasted cashew nuts (v)    R95
- Smoked local trout salad | Local trout, charred broccoli, garden lettuce, herbs, sourdough gremolata   R115
- Roasted butternut & feta cannelloni | Radish and fennel salad, sage burnt butter, dukkah spice (vg)      R120
- Angus beef burger | Pickled red onions, smoked mozzarella, hand cut chips, homemade mayonnaise     R140
- Braised Angus beef tagliatelle | Mushroom, baby onions, homemade pasta, deep fried garlic, grana padano     R135
- Angus beef curry | Pearl barley, tomato and cucumber salsa, garlic flatbread  R130
- Pan fried local hake | Coconut and ginger curried mussels, spinach, roast baby potatoes  R140

### Sides

- Side garden salad, grated parmesan  R35
- Hand cut chips, homemade mayonnaise  R40

### Desserts

- 3 Scoops of homemade ice cream - ask your waiter for the daily selection  R55
- Malva pudding, homemade ice cream    R65
- 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