

LUNCH MENU

Starters from the Pasture

HUMMUS & AVOCADO FLAPIACK (V)	85
Homemade hummus served on a gluten free cheesy peppadew and spring onion quinoa flapjack, garnished with our house salad, avocado, crumbled feta and sweet chilli sauce.	
BUTTERNUT, BEETROOT AND BILTONG SALAD	100
Oven roasted butternut and beetroot served with our house salad and finished with candied macadamias and a honey infused vinaigrette	
<i>*Without biltong (V)</i>	80
SPICY CAJUN CHICKEN & LYCHEE	95
Served cold on our house salad mix with toasted almonds, balsamic bruschetta, crumbled feta and a tangy wild berry emulsion	
ICEBERG BOWL	72
Iceberg lettuce, blue cheese, candied bacon, roasted tomato, croutons, chives and our sensational sunshine dressing	
MUSHROOM BOWL (V)	84
Grilled black mushrooms on sautéed courgette, served caprese style with roast cherry tomatoes, mozzarella, basil cream and balsamic glaze.	
DUCK & CHICKEN LIVER PÂTE	70
Smooth and creamy duck and chicken liver pâté infused with fresh dill and green fig preserve, served with crunchy bruschetta	
SWEET CHILLI SQUID	79
Tender baby squid sautéed in our home infused sweet chilli butter, topped with fried noodles and finished with a sprinkle of sesame	

FULLY LOADED PANINIS

Brushed with butter and grilled to order, served with house salad

BACON & CHEESE SUB	79
Baguette stuffed and baked with sweet homemade whiskey bacon jam, cheddar and mozzarella	
THE PREGONINI	75
Thinly sliced beef steaks marinated in homemade peri peri, pan fried and topped with onion, hot pressed in a French baguette	
THE CUBAN DUO	84
Country ham, barbecue pulled pork, Dijon mustard, cheddar cheese and tangy dill pickle.	

FARM TOASTED SANDWICHES

Brushed with butter and grilled to order, served with rustic fries

CHICKEN MAYO	55
HAM - CHEESE - TOMATO	60
CHEESE - TOMATO (V)	50

GOURMET FRIES

Rustic fries, baked with an array of gourmet topping options. Choose from our sensational selection

CHEESE & SPRING ONION (V)	79	BOURBON BACON & CHEESE	100
Topped with cheese sauce, spring onion and grilled mature cheddar		Smothered in cheese with sweet whisky flambéed bacon jam	
ITALIANO (V)	85	CHORIZO BBQ MELT	90
Drizzled with Neapolitano sauce, Kalamata olives, basil pesto and parmesan shavings		Butter toasted red onion and chorizo, homemade barbeque sauce, smothered in mozzarella	
SPICY MEXICAN	80	SAUCY CHEESE & PEPPER (V)	79
Chilli con carne, jalapeno, spicy salsa, grilled cheese		Smothered in cheese and pepper sauce, topped with grilled cheese	

BURGERS

Chef's secret recipe 200g burger patty, sesame seed bun, lettuce, tomato, sliced raw onions, BBQ mayo, served with rustic fries.

FARM BURGER	109
CHEESE BURGER	120
BACON - CHEESE BURGER	130
BARN GOURMET BURGER	159
Homemade beef patty topped with whiskey bacon jam, cheese, guacamole, onion rings and mushroom sauce on a sesame seed bun with rocket, tomato & red onion	
<i>*Add patty</i>	199
CHICKEN BURGER (225g)	90
Flame grilled chicken breast fillet with BBQ mayo, sliced raw onions, lettuce and tomato in a sesame seed bun	
<i>*Add cheddar cheese</i>	100
BEYOND BURGER (225g) (V)	165
Beyond™ plant based burger patty served on a sesame seed bun with crisp house salad, tomato, sliced avocado and red onion marmalade	
<i>*Add cheddar cheese</i>	175
SAUCES - why not add a sauce to your burger?	25
Creamy mushroom, cheddar cheese, creamy peppercorn, sweet chilli mayo	

AFTERNOON BARN DELIGHTS

CHICKEN STRIP BASKET	86	SPICY NACHOS (V)	98
Tender crumbed chicken strips with rustic fries and sweet chilli mayo dip		Nachos smothered in cheese sauce and grilled cheese, spicy Mexican salsa and jalapenos served with guacamole and lemon soured cream	
<i>*Add chilli con carne</i>	119	<i>*Add spicy chicken strips</i>	119
SNACK BASKET	102	PLOUGHMAN'S PLATTER	199
Pork cheese grillers, crumbed chicken strips, mince samosas and vegetable spring rolls with rustic fries and sweet chilli mayo dip		Selection of local cheeses and cured meats, fresh fruits and preserves/pickles, breads and delicious dips	

FROM THE OVEN

PEPPER STEAK PIE	95
Homemade slow braised pepper steak with a golden brown pastry crust served with rustic fries and seasonal vegetables	
QUICHE LORRAINE	85
Smoked back bacon, onions, eggs and cheddar cheese baked in a pastry case served with grilled tomato and wild rocket	
SPINACH AND FETA QUICHE (V)	85
Spinach, feta and eggs baked in a pastry case served with grilled tomato and wild rocket	
<i>*With cheese</i>	95
<i>*With cheese & mushroom</i>	110

CHEF'S GRILL

If you want Banting - please request courgette tagliatelle as an alternative starch option

WILD MUSHROOM STEAK (250g)	199
Beef fillet grilled with lemon herb butter, smothered in shimeji mushroom jus, served with herbed mash and vegetables	
CHEF'S STEAK (350g)	189
Aged rump steak grilled in lemon herb butter, topped with chermoula cream sauce and chunky marinated avocado. Served with veg of the day and rustic fries.	
PORK FILLET (250g)	160
Grilled pork medallions served with caramelized pineapple and a sweet red wine cranberry glaze, herbed mash, pickled red cabbage and seasonal vegetables	
DURRAN STYLE LAMB CURRY	145
Mild to hot, made with garam masala and authentic whole spices, served with rice, poppadum and sambals	
CHICKEN CHIMICHURRI	145
Grilled chicken breast served on sautéed courgette, feta and grilled cherry tomato, topped with chimichurri sauce and a poached egg	
CHEF'S VEGETABLE BAKE (V)	119
Seasonal vegetables, simmered in béchamel and Neapolitano with a trio of cheese topping, served with side salad	

FROM THE SEA

Served with rice, chips, house salad, trio of sauces

GRILLED PRAWNS (6)	145
Served with rice, house salad and trio of sauces	
<i>*Add 6</i>	235
FISH & CHIPS	69
4-6 ounce Tempura battered fillet of hake served with homemade tartar sauce.	
<i>*Add 3 prawns (Combo)</i>	109
SEAFOOD PLATTER FOR 1	199
4-6 ounce Tempura battered hake fillet, 3 grilled prawns, 3 mussels in creamy white wine, 120g baby sweet chilli squid	
SEAFOOD PLATTER FOR 2	359
2 x 4-6 ounce Tempura battered hake fillet, 6 grilled prawns, 6 mussels in creamy white wine, 240g baby sweet chilli squid	

PANTRY

SCONES	59	CRÈME BRÛLÉE	64
Irene Farm's old favorite served with Irene Farm cream, strawberry jam and grated cheddar cheese		Classic homemade vanilla custard with caramelized sugar and berry compote	
CAPE BRANDY PUDDING	79	APPLE CRUMBLE	64
Served with homemade salted caramel sauce and "Irene Farm Cream"		Fresh apples, stewed and spiced with cinnamon, baked in an oats crumble shell and served on a pool of creme anglaise	
CHOCOLATE MOLOTOV	79	NOUGAT PARFAIT	89
Dark and white mousse topped with Belgian chocolate ganache and Seville orange ice cream		Homemade parfait with bursts of nougat, served on a pool of Nachtmusic with piped chocolate mousse and crushed macadamia praline	
KNICKERBOCKER GLORY	69	FRESH FRUIT COCKTAIL	75
Chocolate, vanilla and strawberry ice cream with berry compote and chocolate sauce		Selection of fresh fruit served with thick "Irene Farm Cream", berry compote and crushed macadamia praline	

• KIDS MENU •

UNDER 10 ONLY

Irene Farm Kids Activity Pack included in all R60 meals.

All kiddies' meals are accompanied by a glass of Irene Farm full cream milk. Add some delicious flavour to our Farm Fresh Milk (+R8).

EGG & VIENNA	60
Scrambled egg and chicken vienna served with rustic fries or veggies	
FISH CAKES	60
Crumbed fish cakes, served with rustic fries or veggies	
CHICKEN STRIPS	60
Grilled in lemon herb butter, or crumbed and fried. Served with rustic fries or veggies	
CHICKEN MAYO MINI SLIDERS	60
Cocktail slider rolls filled with chicken mayonnaise. Served with rustic fries or veggies	
TOASTED CHEESE (V)	60
Kiddies toasted cheese sandwich on brown or white toast. Served with rustic fries or veggies	
KIDS PIZZA (V)	60
Freshly baked mini margarita pizza. Served with rustic fries or veggies	
<i>*Add ham / mushrooms / pineapple</i>	9



• LUNCH • MENU

Served from 11:00 till 17:00
Kindly note that we are a cashless environment



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