

LUNCH MENU

Starters from the Pasture

- HUMMUS SALAD Banting/Vegetarian** 85
Homemade hummus with sesame crumbed brinjal and avocado mousse, sweet chilli and goji granola with roasted cherry tomatoes, wild baby rocket with crumbled feta
- BUTTERNUT, BEETROOT AND BILTONG SALAD** 100
Oven roasted butternut and beetroot served on seasonal greens and finished with candied macadamias and a honey infused vinaigrette
**Without biltong* 80
- CHICKEN SALAD** 80
Shredded smoked chicken breast on seasonal greens with avocado mousse, crumbled feta roasted pecans and redcurrant drizzle
- WALDORF WITH BLUE CHEESE** 75
Apples, grapes, walnuts and celery served on a bed of lettuce with honey & yogurt dressing and crumbled blue cheese. *Banting/Vegetarian*
- BAKED MUSHROOMS** 70
Black mushrooms stuffed caprese style with mozzarella and roasted cherry tomato, served on pool of basil cream and drizzled with balsamic reduction
- DUCK & CHICKEN LIVER PÂTÉ** 70
Smooth and creamy duck and chicken liver pâté infused with fresh dill and green fig preserve, served with crunchy bruschetta
- CRISPY SQUID** 60
Baby calamari tubes fried with a Cajun coating, served with avocado mousse, aioli, salsa and fresh cilantro



FRESH BAGUETTES & SANDWICHES

Freshly prepared to order

- BACON, CHEESE & GARLIC BAGUETTE** 80
Stuffed with homemade garlic herb butter, topped with whisky flambéed bacon jam and smothered in a mix of grilled cheddar and mozzarella
- RARE BEEF & HORSERADDISH** 95
Rare herbed and roasted sirloin, thinly sliced and served on fresh baguette with creamed horseradish, garnished with lettuce, sliced tomato and pickles, served with homemade pickled red cabbage and sweet potato crisps
- HICKORY HAM & CAMEMBERT** 95
Hickory ham and camembert cheese served on fresh greens with sliced tomato and onion, pickled dill cucumber, wholegrain mustard and gooseberry and cilantro emulsion, served with homemade pickled red cabbage and sweet potato crisps
**Change ham for smoked salmon* 120
- TOASTED SANDWICHES**
Served on brown, white or rye toast with homemade pickled red cabbage and rustic fries
- CHICKEN MAYO** 55
- HAM - CHEESE - TOMATO** 60
- CHEESE - TOMATO** 50



GOURMET FRIES

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

- CHEESE & SPRING ONION** 65
Topped with cheese sauce, spring onion and grilled mature cheddar
- ITALIANO** 75
Drizzled with Napolitano sauce, Kalamata olives, basil pesto and parmesan shavings
- SPICY MEXICAN** 80
Chili con carne, jalapeno, spicy salsa, grilled cheese
- SAUCY CHEESE & PEPPER** 75
Smothered in cheese and pepper sauce, topped with grilled cheese
- BOURBON BACON & CHEESE** 100
Smothered in cheese with sweet whisky flambéed bacon jam
- CHORIZO BBQ MELT** 90
Butter toasted red onion and chorizo, homemade barbeque sauce, smothered in mozzarella



BURGERS

Chef's secret recipe 200g burger patty grilled, sesame seed bun, lettuce, tomato, sliced raw onions, BBQ mayo, served with homemade pickled red cabbage and choice of rustic fries, or sweet potato crisps

- FARM BURGER** 100
- CHEESE BURGER** 120
- BACON - CHEESE BURGER** 130
- BARN BURGER SPECIAL (200g)** 160
A burger patty grilled topped with cheddar cheese, butter toasted red onion and chorizo, crushed avo, lettuce, tomato and pickles in a sesame seed bun
- CHICKEN BURGER (225g)** 90
Flame grilled chicken breast fillet with BBQ mayo, sliced raw onions, lettuce and tomato in a sesame seed bun
**Add cheddar cheese* 100
- 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** 80
Tender crumbed chicken strips served in a basket with rustic fries and sweet chili mayo dip
- PLOUGHMAN'S PLATTER** 160
Selection of local cheeses and cured meats, fresh fruits and preserves/pickles, breads and delicious dips
- SNACK BASKET** 100
Pork cheese grillers, crumbed chicken strips, mince samosas and vegetable spring rolls served in a basket with rustic fries and sweet chili mayo dip
- SPICY NACHOS** 90
Nachos smothered in cheese sauce and grilled cheese, spicy Mexican salsa and jalapenos served with avocado mousse and lemon soured cream
**Add chilli con carne* 110
**Add spicy chicken strips* 110
- FISH & CHIPS** 90
Tempura battered fillet of hake served with homemade tartar sauce.

Fish & Chips

FROM THE OVEN

- STEAK & KIDNEY POT PIE** 80
Homemade slow braised steak & kidney pie 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 Vegetarian** 85
Spinach, feta and eggs baked in a pastry case served with grilled tomato and wild rocket
**With cheese* 95
**With cheese & mushroom* 110



CHEF'S GRILL

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

- LAMB LOIN CUTLET (300g)** 190
Oven roasted and served medium with red wine jus, mint sauce, herbed mash and seasonal vegetables
- BEEF WELLINGTON (250g)** 190
Deconstructed grilled beef fillet served medium with a pastry wedge on herbed mash, topped with sautéed brown mushroom, seasonal veg and red wine jus
- RIB EYE STEAK (350g)** 230
- RIB EYE STEAK (175g)** 150
Grilled Highveld Steak, marinated in white wine with garlic and herbs, grilled medium, with a chermoula cream sauce, rustic fries and seasonal vegetables
- LINEFISH (250g)** 180
Freshly filleted, pan seared in lemon and herb butter and finished in the oven with sweet leek, sundried tomato, dill volute and grilled banana, served with saffron rice and seasonal vegetables
- PORK FILLET (250g)** 140
Grilled pork medallions served with caramelized pineapple and a sweet red wine cranberry glaze, herbed mash, red cabbage pickle and seasonal vegetables



PESTO GRILLED CHICKEN 140
Chicken breast medallions marinated in basil pesto, pan fried and served on saffron rice with Napolitano sauce and parmesan shavings.

CHEF'S VEGETABLE BAKE 110
Seasonal Vegetables, simmered in béchamel and Napolitano with a trio of cheese topping, served with side salad