

# THE Barn

## LUNCH MENU

Served from 11h00 until 17h00  
Trading hours: 07h00 - 17h00  
Irene farm is a cash free environment

Please note Irene Farm has a "Restaurant License".  
This means we can ONLY sell alcoholic beverages between  
10h00 & 17h00 with the purchase of a meal.

**B** Banting    **L** Low Carb     Vegan    **V** Vegetarian

Our food is prepared in a kitchen that uses wheat, dairy, peanuts, tree nuts, egg, soy, fish, shellfish & gluten. While we make every effort to ensure segregation of ingredients, your meal may contain traces of allergens. Please ask your waiter to call the Chef if you have any allergies or special dietary needs.



[www.irenefarm.co.za](http://www.irenefarm.co.za)

IRENE FARM

SINCE 1895



# STARTERS FROM THE PASTURE

- CREAMY TOMATO & BASIL SOUP** **V** ..... 65  
Pureed tomatoes simmered with cream, garlic, & basil, served with bread rolls
- TEMPURA PRAWNS** **L** ..... 95  
Prawn tails fried in tempura batter, served on crushed avocado with Japanese mayo & sweet chilli sauce
- GORGONZOLA SNAILS** **L** ..... 95  
Snails wrapped in spring roll pastry, served with a creamy blue cheese sauce
- ICEBERG BOWL** ..... 110  
Iceberg lettuce, blue cheese, candied bacon, roasted tomato, croutons, chives & our sensational sunshine dressing
- MUSHROOM BOWL** **L** **V** ..... 115  
Grilled black mushrooms on grilled courgette, served caprese style with roast cherry tomatoes, mozzarella, basil cream & balsamic glaze
- HUMMUS & AVOCADO** **B** **V** ..... 145  
Homemade hummus served on a bed of rocket & house salad with fresh avocado, cherry tomatoes, crunchy nachos, boiled egg, crumbled feta & sweet chilli sauce
- SPICY CAJUN CHICKEN & LYCHEE** ..... 145  
Served cold on our house salad mix with toasted almonds, balsamic bruschetta, crumbled feta & a tangy wild berry emulsion
- BUTTERNUT, BEETROOT & BILTONG** **L** ..... 190  
Oven roasted butternut & beetroot served with our house salad & finished with candied macadamias & a honey infused vinaigrette  
*Without biltong* ..... 150



# BURGERS

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

## **CHICKEN BURGER (225g)..... 115**

Flame grilled chicken breast fillet with BBQ mayo, sliced raw onions, lettuce & tomato on a sesame seed bun

*Add cheddar cheese ..... 120*

## **FARM BURGER..... 125**

## **CHEESE BURGER..... 135**

## **BACON - CHEESE BURGER..... 160**

## **CHICKEN NACHOS BURGER..... 150**

Flame grilled chicken breast with grilled cheese, spicy jalapeno salsa, crushed avocado, tomato nachos & sour cream

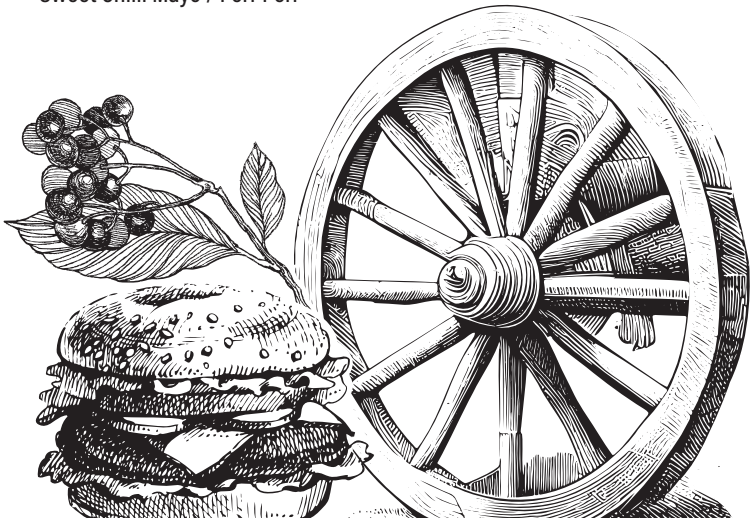
## **BARN GOURMET BURGER..... 170**

Homemade beef patty topped with whiskey bacon jam, cheese, guacamole, onion rings & mushroom sauce on a sesame seed bun with rocket, tomato & red onion

*Add patty..... 210*

## **SAUCES..... 25**

Creamy Mushroom / Cheddar Cheese Creamy Peppercorn / Sweet Chilli Mayo / Peri-Peri



# FARM SANDWICHES

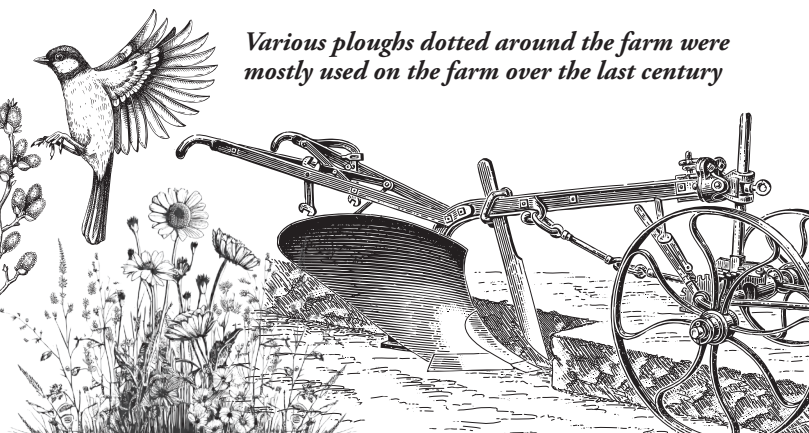
*Brushed with butter & grilled to order, served with rustic fries*

<b>CHEESE &amp; TOMATO</b> <b>V</b> .....	80
<b>CHICKEN &amp; MAYO</b> .....	85
<b>HAM, CHEESE &amp; TOMATO</b> .....	85
<b>BACON &amp; CHEESE SUB</b> .....	130
Baguette stuffed & baked with sweet homemade whiskey bacon jam, cheddar & mozzarella	

# GOURMET FRIES

*Home cut potato fries, baked with an array of gourmet topping options - choose from our sensational selection*

<b>CHEESE &amp; SPRING ONION</b> <b>V</b> .....	120
Topped with cheese sauce, spring onion & grilled mature cheddar	
<b>CHORIZO BBQ MELT</b> .....	125
Butter toasted red onion & chorizo, homemade barbeque sauce, smothered in mozzarella	
<b>BOURBON BACON &amp; CHEESE</b> .....	125
Smothered in cheese with sweet whiskey flambéed bacon jam	



*Various ploughs dotted around the farm were mostly used on the farm over the last century*

# AFTERNOON BARN DELIGHTS

<b>CHICKEN STRIP BASKET</b> .....	<b>110</b>
Tender crumbed chicken strips, rustic fries & sweet chilli mayo dip	
<b>SNACK BASKET</b> .....	<b>110</b>
Pork cheese grillers, crumbed chicken strips, mince samoosas & vegetable spring rolls with rustic fries & sweet chilli mayo dip	
<b>SPICY NACHOS</b> <b>V</b> .....	<b>140</b>
Nachos smothered in cheese sauce, grilled cheese, spicy Mexican salsa & jalapenos served with guacamole & lemon soured cream	
<i>Add chicken strips</i> .....	170
<b>PLOUGHMAN'S TO SHARE</b> .....	<b>400</b>
Selection of local cheeses & cured meats, fresh fruits & preserves/pickles, breads & delicious dips	

## FROM THE OVEN

<b>QUICHE LORRAINE</b> .....	<b>95</b>
Smoked back bacon, onions, eggs & cheddar cheese baked in a pastry case, served with sweet potato fries, grilled tomato & wild rocket	
<b>SPINACH &amp; FETA QUICHE</b> <b>V</b> .....	<b>95</b>
Spinach, feta & eggs baked in a pastry case, served with sweet potato fries, grilled tomato & wild rocket	
<i>With cheese</i> .....	120
<i>With cheese &amp; mushroom</i> .....	125
<b>PEPPER STEAK POT PIE</b> .....	<b>120</b>
Homemade slow braised pepper steak pot pie with a golden brown pastry crust served with rustic fries & seasonal vegetables	



# FULLY LOADED WRAPS

*Served warm from the sandwich press with house garnish & rustic fries*

## **CUBAN DUO** .....135

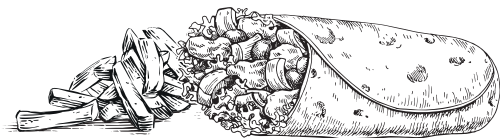
Country ham, barbecue pulled pork, Dijon mustard, cheddar cheese, tangy dill pickle, lettuce & tomato

## **CHICKEN CHERMOULA** .....145

Spicy grilled chicken, chermoula, cream cheese, peppadew, lettuce & tomato

## **PREGO** .....160

Thinly sliced beef fillet steak marinated in homemade peri-peri with fried onion, lettuce & tomato



## EXTRAS

Egg.....	+10
Tomato.....	+10
Cheddar Cheese.....	+15
Gypsy Ham.....	+20
Seasonal Vegetables.....	+25
Crushed Avocado.....	+25
Pork Sausage / Boerewors.....	+25
Regular Fries.....	+30
Sweet Potato Fries.....	+30
Mushrooms.....	+30
Bacon (3 Strips).....	+35
Greek Side Salad.....	+40
Biltong.....	+40
BBQ Chicken Strips.....	+40
Beef Patty (200g).....	+55
Sirloin Steak (150g).....	+65
Salmon & Trout Roulades.....	+105

# CHEF'S GRILL

**MALAY STYLE VEGETABLE CURRY**  ..... 125

Medley of baby vegetables gently simmered in a Malay style curry sauce, served with a poppadum, rice & sambals

**DURBAN STYLE LAMB CURRY** ..... 160

Mild to hot, made with garum masala & authentic whole spices, served with rice, poppadum & sambals

**PORK FILLET (250g)** ..... 165

Grilled pork medallions served with caramelized pineapple & a sweet red wine cranberry glaze, herbed mash, pickled red cabbage & seasonal vegetables

**CHICKEN CHIMICHURRI (300g)**  ..... 170

Grilled chicken breast served on grilled courgette, feta & grilled cherry tomato, topped with chimichurri sauce

**T-BONE (500g)** ..... 275

Grilled in lemon herb butter with your choice of sauce, served with veg of the day & rustic fries

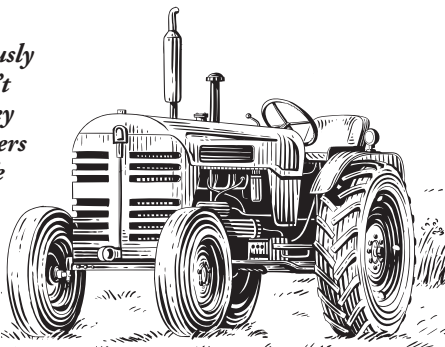
**CHEF'S STEAK (300g)** ..... 245

Aged rump steak grilled in lemon herb butter, topped with chermoula cream sauce & avocado, served with veg of the day & rustic fries

**SURF & TURF (200g)** ..... 330


200g beef fillet steak with 3 mussels in creamy white wine sauce, 3 grilled prawns, herbed mash, & seasonal vegetables

*Tractors that were previously used on the farm haven't completely retired as they provide prospective farmers with a taste of farm life*



# PASTA

*Your choice of spaghetti or tagliatelle*

- PASTA BOLOGNAISE** ..... 120  
Rich tomato, garlic & herbed beef sauce topped with parmesan cheese & basil pesto
- BAOBAB BOLOGNAISE**  ..... 150  
Mushroom based vegan mince simmered in red wine & napolitana, topped with vegan cashew parmesan, garnished with kale crisps
- ROASTED VEGETABLE ALFREDO**  ..... 155  
Seasonal roasted vegetables simmered in a creamy parmesan butter sauce

## FROM THE SEA

*Prawns & Seafood Platters served with rice, chips,  
house salad & a trio of sauces*

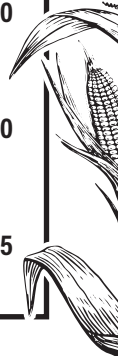
- FISH & CHIPS** ..... 160  
Tempura battered fillet of hake served with homemade tartar sauce & rustic fries  
*Add 3 prawns (Combo)* ..... 200
- GRILLED PRAWNS (6)** ..... 180  
Butterflied, lightly dusted in seasoned flour & grilled in lemon herb butter  
*Add 6* ..... 275
- SEAFOOD PLATTER FOR 1** ..... 325  
4-6 Ounce Tempura battered hake fillet, 3 grilled prawns, 3 mussels in creamy white wine, 120g sweet chilli baby squid
- SEAFOOD PLATTER FOR 2** ..... 595  
2 x 4-6 Ounce Tempura battered hake fillet, 6 grilled prawns, 6 mussels in creamy white wine, 240g sweet chilli baby squid



# PIZZA MENU

Add R55 for Low Carb, Sugar-, Gluten- & Grain-Free Vegetable Pizza Base  
Medium Only 25cm

	25cm Ⓜ	30cm Ⓛ
<b>PEPPERONI</b> .....	<b>95</b>	<b>110</b>
Margherita topped with sliced Pepperoni		
<b>BOLOGNAISE</b> .....	<b>100</b>	<b>125</b>
Beef Mince simmered in Red Wine & Tomato, topped with Mozzarella		
<b>LOCAL IS LEKKER</b> .....	<b>100</b>	<b>120</b>
Boerewors & Chakalaka		
<b>HAWAIIAN</b> .....	<b>105</b>	<b>130</b>
Hickory Ham & Pineapple		
<b>FOUR SEASONS</b> .....	<b>105</b>	<b>125</b>
Ham, Mushrooms, Olives & Peppers		
<b>REGINA</b> .....	<b>115</b>	<b>140</b>
Hickory Ham & Porcini Mushroom		
<b>LA MED</b> .....	<b>120</b>	<b>150</b>
Anchovies, Olives, Basil Pesto, Feta & Peppers		
<b>CARIBBEAN QUEEN</b> .....	<b>120</b>	<b>145</b>
Diced Streaky Bacon, Banana & Pineapple		
<b>NO DISCUSSION</b> .....	<b>125</b>	<b>150</b>
Biltong, Feta, Peppadew, Japanese Mayo, Sweet Chilli, Sesame Seeds		
<b>SWEET CHILLI CHICKEN</b> .....	<b>140</b>	<b>170</b>
Sweet Chilli Glazed Chicken, Peppadew, Crumbled Feta & Sesame		
<b>LE BACON</b> .....	<b>140</b>	<b>165</b>
Bacon, Feta, Peppers & Avocado		




# PIZZA MENU

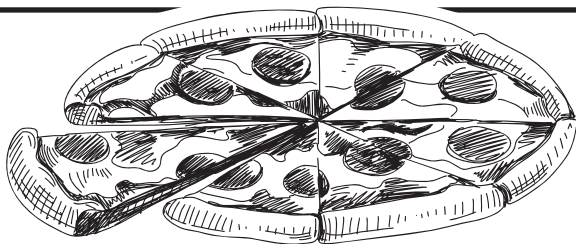
*Add R55 for Low Carb, Sugar-, Gluten- & Grain-Free Vegetable Pizza Base  
Medium Only 25cm*

	25cm (M)	30cm (L)
<b>THE PORKY "THAT'S ALL FOLKS"</b> .....	<b>130</b>	<b>175</b>
Slow Braised Pork Belly tossed in Sticky Soy Sauce, Sesame Seeds, Caramelised Apple, Ginger & Fresh Coriander		
<b>THE IRENE COWBOY</b> .....	<b>160</b>	<b>200</b>
Grilled Steak, Onion, Salami, Peppers & Smoked Chipotle		

## **V** EGETARIAN PIZZA

*Add R55 for Low Carb, Sugar-, Gluten- & Grain-Free Vegetable Pizza Base  
Medium Only 25cm*

	25cm (M)	30cm (L)
<b>FOCACCIA - GARLIC &amp; HERB</b>  .....	<b>30</b>	<b>35</b>
<b>MARGHERITA</b> <b>V</b> .....	<b>70</b>	<b>85</b>
Classic Napolitana, topped with Mozzarella & Italian Herbs		
<b>MY FAIR LADY</b> <b>V</b> .....	<b>95</b>	<b>120</b>
Caramelised Onion, Blue Cheese & Rocket		
<b>THE BIG CHEESE</b> <b>V</b> .....	<b>90</b>	<b>110</b>
Trio of Mozzarella, Camembert, & Blue Cheese		
<b>THE VEGETARIANO</b> <b>V</b> .....	<b>110</b>	<b>130</b>
Onions, Olives, Peppers, Mushrooms, Avocado & Rocket		



# PIZZA MENU

*Add R55 for Low Carb, Sugar-, Gluten- & Grain-Free Vegetable Pizza Base  
Medium Only 25cm*

## GUEST GASTRONOME

*Add your own toppings to a medium or large Margherita pizza*









Onions, Peppers, Fresh Coriander, Chilli, Garlic, Rocket ..... 15

Caramelised Apple, Avocado, Banana, Pineapple,  
Anchovies, Basil Pesto, Caramelised Onion, Jalapeno,  
Mushrooms, Olives, Mozzarella, Peppadew, Chakalaka,  
Japanese Mayo, Sweet Chilli Sauce ..... 20

Hickory Ham, Smoked Chipotle, Braised Pork Belly, Salami,  
Grilled Steak, Pepperoni, Sweet Chilli Chicken, Bolognaise  
Mince, Bacon, Boerewors, Biltong, Feta, Blue Cheese ..... 30



# PANTRY

- SCONES**  ..... 75  
Irene Farm's old favorite served with Irene Farm Cream, strawberry jam & grated cheddar cheese
- FRESH FRUIT COCKTAIL**  ..... 75  
Selection of fresh fruit served with thick Irene Farm Cream, berry compote & crushed macadamia praline
- CHOCOLATE MOUSSE**  ..... 80  
Dark mousse topped with ganache, vanilla ice cream & homemade orange syrup
- NOUGAT PARFAIT**  ..... 95  
Homemade parfait with bursts of nougat, served on a pool of Nachtmusik with piped chocolate mousse & crushed macadamia praline
- APPLE CRUMBLE**  ..... 70  
Fresh apples, stewed & spiced with cinnamon, baked in an oats crumble shell & served with vanilla ice cream
- CARAMEL CHOC CRUMBLE**  ..... 70  
Homemade vegan chocolate brownie topped with frozen caramel dessert, macadamia praline, coconut foam & berry compote
- CRÈME BRULEE**  ..... 70  
Classic homemade vanilla custard with caramelized sugar & berry compote
- CAPE BRANDY PUDDING**  ..... 70  
Served with homemade salted caramel sauce & Irene Farm Cream

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