

# THE Barn

## LUNCH MENU

*Served from 11h00 until 17h00  
Trading hours: 08h00 - 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

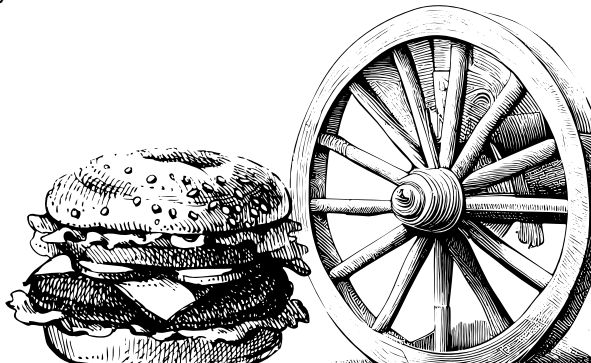
- CREAMY TOMATO & BASIL SOUP** **V** ..... 65  
Pureed tomatoes simmered with cream, garlic, & basil, served with bread rolls
- GORGONZOLA SNAILS** **L** ..... 95  
Snails in a phyllo basket, served with a creamy blue cheese sauce
- TEMPURA PRAWNS** **L** ..... 110  
Prawn tails fried in tempura batter, served on crushed avocado with Japanese mayo & sweet chilli sauce
- ICEBERG BOWL** ..... 110  
Iceberg lettuce, blue cheese, candied bacon, roasted tomato, croutons, chives & our sensational sunshine yoghurt 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** ..... 150  
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** ..... 150  
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*

<b>CHICKEN BURGER (225g)</b> .....	<b>115</b>
Flame grilled chicken breast fillet with BBQ mayo, sliced raw onions, lettuce & tomato on a sesame seed bun	
<i>Add cheddar cheese</i> .....	120
<b>FARM BURGER</b> .....	<b>130</b>
<b>CHEESE BURGER</b> .....	<b>140</b>
<b>BACON - CHEESE BURGER</b> .....	<b>165</b>
<b>NAKED CHICKEN BURGER <b>L</b></b> .....	<b>145</b>
Flame grilled chicken breast served without the bun, on a bed of lettuce, tomato, onion & crushed avocado, topped with a mushroom sauce & crumbled feta.	
<b>CHICKEN NACHOS BURGER</b> .....	<b>150</b>
Flame grilled chicken breast with grilled cheese, spicy jalapeno salsa, crushed avocado, tomato nachos & sour cream	
<b>BARN GOURMET BURGER</b> .....	<b>180</b>
Homemade beef patty topped with whiskey bacon jam, cheese, guacamole, onion rings & mushroom sauce on a sesame seed bun with rocket, tomato & red onion	
<i>Add patty</i> .....	210
<b>SAUCES</b> .....	<b>25</b>
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> .....	135

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
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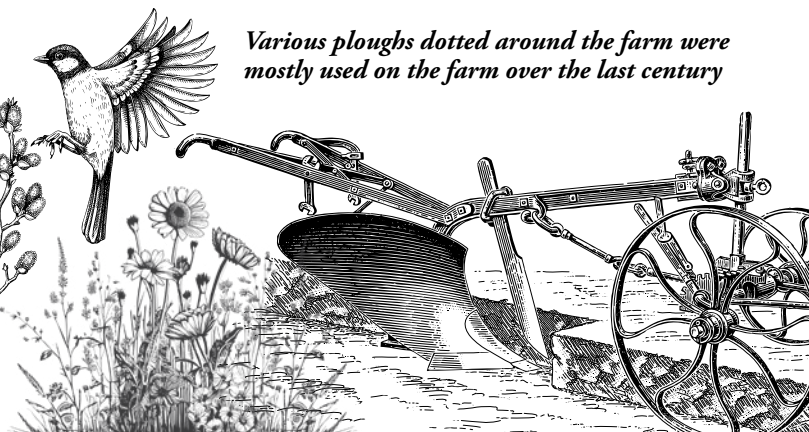
Topped with cheese sauce, spring onion & grilled mature cheddar

<b>CHORIZO BBQ MELT</b> .....	125
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Butter toasted red onion & chorizo, homemade barbeque sauce, smothered in mozzarella

<b>BOURBON BACON &amp; CHEESE</b> .....	130
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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

- CHICKEN STRIP BASKET** ..... 110  
Tender crumbed chicken strips, rustic fries & sweet chilli mayo dip
- SNACK BASKET** ..... 110  
Pork cheese grillers, crumbed chicken strips, mince samoosas & vegetable spring rolls with rustic fries & sweet chilli mayo dip
- SPICY NACHOS** **V** ..... 145  
Nachos smothered in cheese sauce, grilled cheese, spicy Mexican salsa & jalapenos served with guacamole & lemon soured cream  
*Add chicken strips* ..... 175
- PLOUGHMAN'S TO SHARE** ..... 470  
Selection of local cheeses & cured meats, fresh fruits & preserves/  
pickles, breads & delicious dips

## FROM THE OVEN

- QUICHE LORRAINE** ..... 100  
Smoked back bacon, onions, eggs & cheddar cheese baked in a pastry case, served with sweet potato fries, grilled tomato & wild rocket
- SPINACH & FETA QUICHE** **V** ..... 100  
Spinach, feta & eggs baked in a pastry case, served with sweet potato fries, grilled tomato & wild rocket  
*With cheese* ..... 120  
*With cheese & mushroom* ..... 125
- PEPPER STEAK POT PIE** ..... 120  
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

## **HUMMUS & HALLOUMI** **V** .....140

Hummus, halloumi, Shimeji mushroom, peppers, crushed avocado, 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**

Cheddar Cheese .....	+15
Gypsy Ham .....	+20
Seasonal Vegetables.....	+25
Crushed Avocado.....	+25
Regular Fries .....	+30
Sweet Potato Fries.....	+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 VEGAN 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

**CRISPY PORK BELLY (300g)** ..... 170

Slow cooked & then deep fried until crispy, tossed in a sticky Hong Kong sauce with caramelized apple, red cabbage, & spring onion, served with mash & vegetables.

**CHICKEN CORDON BLEU**  ..... 165

Hickory ham, mozzarella & chicken breast crumbed together served with a house salad

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

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

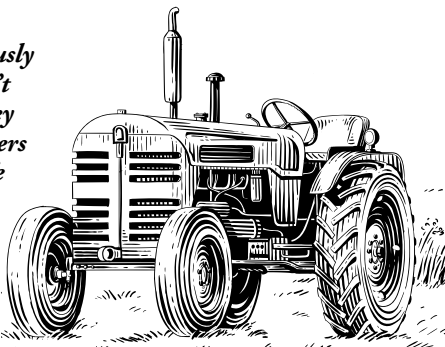
**CHEF'S STEAK (300g)** ..... 245

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
- ROASTED VEGETABLE ALFREDO** **V** ..... 170  
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** ..... 170  
Tempura battered fillet of hake served with homemade tartar sauce & rustic fries  
*Add 3 prawns (Combo)* ..... 210
- GRILLED PRAWNS (6)** ..... 180  
Butterflied, lightly dusted in seasoned flour & grilled in lemon herb butter  
*Add 6* ..... 275
- SEAFOOD PLATTER FOR 1** ..... 335  
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** ..... 600  
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>115</b>
Margherita topped with sliced Pepperoni		
<b>BOLOGNAISE</b> .....	<b>100</b>	<b>130</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 & Button Mushroom		
<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>LA MED</b> .....	<b>135</b>	<b>165</b>
Anchovies, Olives, Basil Pesto, Feta & Peppers		
<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

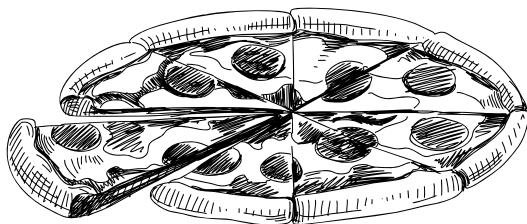
*Add R55 for Low Carb, Sugar-, Gluten- & Grain-Free Vegetable Pizza Base  
Medium Only 25cm*

	25cm Ⓜ	30cm Ⓛ
<b>THE PORKY "THAT'S ALL FOLKS"</b> .....	<b>135</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 Ⓜ	30cm Ⓛ
<b>FOCACCIA - GARLIC &amp; HERB</b>  .....	<b>30</b>	<b>35</b>
<b>MARGHERITA</b>  .....	<b>75</b>	<b>90</b>
Classic Napolitana, topped with Mozzarella & Italian Herbs		
<b>MY FAIR LADY</b>  .....	<b>95</b>	<b>120</b>
Caramelised Onion, Blue Cheese & Rocket		
<b>THE BIG CHEESE</b>  .....	<b>95</b>	<b>110</b>
Trio of Mozzarella, Camembert, & Blue Cheese		
<b>THE VEGETARIANO</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

**APPLE CRUMBLE** (V) ..... 70

Fresh apples, stewed & spiced with cinnamon, baked in an oats crumble shell & served with vanilla ice cream

**CARAMEL CHOC CRUMBLE** (V) ..... 75

Homemade vegan chocolate brownie topped with frozen caramel dessert, macadamia praline, coconut foam & berry compote

**CRÈME BRULEE** (V) ..... 80

Amarula Crème brulee served with coffee madeleines & a chocolate sorbet

**MARMALADE MALVA PUDDING** (V) ..... 80

Served with butterscotch sauce & Irene Farm cream or vanilla ice-cream

**SCONES** (V) ..... 75

Irene Farm's old favorite served with Irene Farm Cream, strawberry jam & grated cheddar cheese

**FRESH FRUIT COCKTAIL** (V) ..... 75

Selection of fresh fruit served with thick Irene Farm Cream, berry compote & crushed macadamia praline

**DUO OF CHOCOLATE MOUSSE** ..... 85

Dark & white mousse topped with ganache, vanilla ice cream & homemade berry sauce

**IRENE FARM BANANA SPLIT** ..... 85

Caramelized banana topped with an array of ice-creams & sauces, caramel popcorn & nut praline.

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

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