

THE Deck

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

IRENE FARM

SINCE 1895

APPETIZERS & LIGHT BITES

CREAMY TOMATO & BASIL SOUP **V** 65

Pureed tomatoes simmered with cream, garlic, and basil, served with bread rolls

CHICKEN, ZUCCHINI & FETA LOLLIPOPS 80

With basil pesto dipping sauce

GREEK DOLMADES **V** 100

Vine leaves stuffed with flavoured rice, served with tzatziki

QUICHE LORRAINE 100

Smoked back bacon, onions, eggs & cheddar cheese baked in a pastry case, served with sweet potato fries, grilled tomato & wild rocket

MOZAMBICAN STYLE CHICKEN LIVERS 100

Tender livers simmered in creamy homemade peri-peri with onions, peppers & origanum, served with cocktail panini

DUCK PARCELS **L** 105

Honey & ginger soy infused pulled duck spring rolls, served with Asian slaw & hoisin sauce

TUNA STUFFED AVOCADO 120

Fresh avocado stuffed with mayo-bound tuna salad with onions, chives & a side of crisp sourdough

STICKY BBQ SOY CHICKEN WINGS **B** 135

6 Sticky wings glazed in a bbq, lemon & ginger infused honey soy with a sprinkle of sesame seeds

CRISPY SALMON CAKES 135

Flavoured with coriander, lemon & herb served with a celery, apple & walnut slaw & spicy mayo dressing

BAKED WHOLE CAMEMBERT 150

Wrapped in streaky bacon with crispy bread, rocket, walnuts, caramelized honey nut & cranberry drizzle

CUCUMBER, SMOKED SALMON & AVO STACK **L** 160

With a zesty dill & chive vinaigrette, topped with tomato & capers

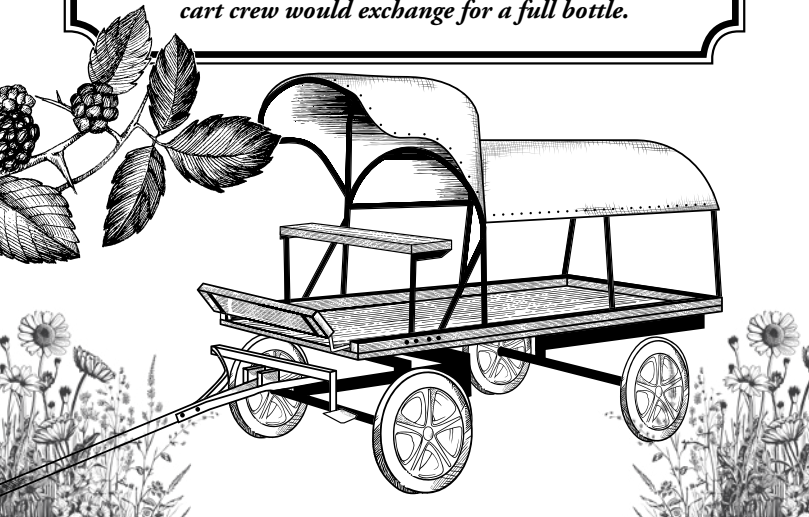
GREENS

HOUSE SALAD (L V)	65
Seasonal lettuce, grated carrot & beetroot, red cabbage, cherry tomatoes, spaghetti cucumber, pumpkin seeds & a creamy Dijon mustard dressing	
<i>Add fried halloumi</i>	125
<i>Add biltong</i>	105
<i>Add BBQ chicken strips</i>	105

BUTTERNUT & ROCKET SALAD (L V)	85
Romaine lettuce, roasted butternut, beetroot, with red cabbage, rocket, walnuts & a caramelized honey dressing	
<i>Add biltong</i>	125
<i>Add BBQ chicken strips</i>	125
<i>Add fried halloumi</i>	145

RARE PEPPERED BEEF SALAD (200g) (L)	195
Sliced rare beef fillet coated in creamy horseradish & rainbow pepper, with sun dried tomato, julienne carrots & salad greens	

This mule-drawn cart was used by Irene Farm until the mid 1960's for daily milk deliveries to houses in the village of Irene. Residents would leave a coupon in an empty glass milk bottle at their gate which the cart crew would exchange for a full bottle.



SANDWICHES

Served with parmesan & herb fries / sweet potato fries

PASTRAMI ON BAGEL 110

Thinly sliced pastrami with hot English mustard, shredded coleslaw & garlic mayo

CRUSHED AVOCADO CIABATTA **V** 125

Fresh avocado, crushed & lightly seasoned on ciabatta with cream cheese, sweet chilli & chives

Add mushrooms 135

Add smoked chicken 145

Add smoked salmon 195

CHUNKY GRILLED CHICKEN MAYO BAGUETTE 150

Tarragon flavoured chicken, chopped & bound with red onions, celery & a Dijon mustard mayo, served with lettuce & tomato

SMOKED SALMON ON TOASTED RYE 180

Spring onion cream cheese with rocket, caperberries & pickled lemon



**IRENE ESTATE
DAIRY**

MILK: 45c per gallon
6c per pint

CREAM: 30c per ½ pint

CHICKENS: 30c per lb

CIRCA 1965
4:30 - 6:00 pm



BURGERS & SLIDERS

Served with parmesan & herb fries / sweet potato fries / house salad & fried onion rings

NAKED CHICKEN BURGER **L** 145

Flame grilled chicken breast served without the bun, on a bed of lettuce, tomato, onion & crushed avocado, topped with a mushroom sauce & crumbled feta

DECK BURGER 150

Our own recipe 200g Highveld beef patty or 200g chicken breast in a sesame seed bun with lettuce, tomato, BBQ mayo, & cheddar cheese topped with fried onion rings & served with Parmesan & herb tossed French fries

FIERY CHICKEN SLIDERS 160

Cajun spiced chicken breast with lettuce & sriracha mayo

BEEF SLIDERS 160

Our own recipe Highveld beef patties with mushroom, onion & cheddar cheese

HALLOUMI SLIDERS **V** 160

Fried halloumi with rocket, tomato, sweet chilli mayo

The word Irene is derived from a Greek word meaning Peace.

Irene
Nellmapins



EXTRAS

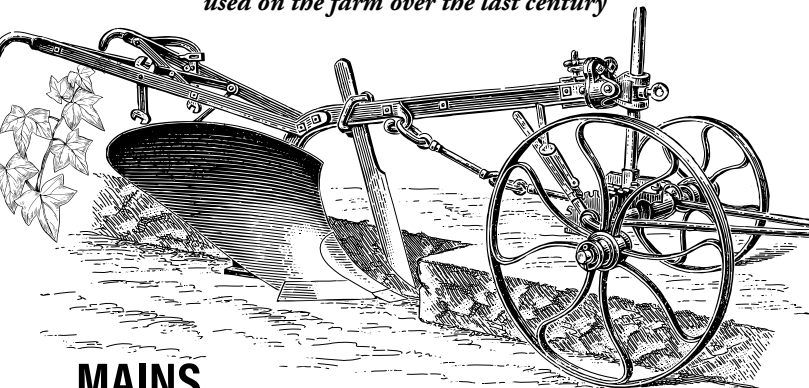
Extras can only be ordered as an addition to a main meal

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
Halloumi.....	+60
Salmon & Trout Roulades.....	+105

The cow and calf sculpture stood for 40 years at the intersection of Nellmapius drive and Main road and was moved back home twenty years ago after being vandalized many times.



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



MAINS

- CHICKEN SOUVLAKI BOWL** **L** 115
Tender chicken marinated with paprika, oregano, garlic, & lemon, served with greek style salad & tzatziki
- PASTA BOLOGNAISE** 120
Tagliatelle pasta with rich tomato, garlic & herbed beef sauce topped with parmesan cheese & basil pesto
- BEEF, STOUT & MUSHROOM POT PIE** 120
Tender beef simmered in tomato & stout beer with rosemary & black pepper, served with seasonal vegetables & fries
- MALAY VEGAN VEGETABLE CURRY** **V** 125
Medley of baby vegetables gently simmered in a Malay style curry sauce, served with a poppadum, rice & sambals
- BANTING CHICKEN ALFREDO** **B** 130
Simmered with mushrooms, cream, white wine & thyme, served over julienne vegetables
- CHICKEN SCHNITZEL** 130
Crispy crumbed chicken served on wilted spinach & mashed potato with a creamy wholegrain mustard & cheese sauce
- SLOW BRAISED PORK BELLY (300g)** 140
Slow cooked Chinese 5 spiced pork belly sliced over potato puree drizzled with a honey infused jus

MAINS

SPANAKOPITA **V** 150

Savoury spinach pie with feta & golden phyllo pastry, served with a Greek style side salad

DURBAN STYLE LAMB CURRY 160

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

FISH & CHIPS 170

Crispy tempura battered hake with Parmesan & herb tossed French fries, lemon & tartare sauce

CRANBERRY KASSLER (250g) 190

Smoked pork chop grilled in lemon herb butter with grilled pineapple, cranberry jelly, barbeque basting, mashed potato & seasonal vegetables

BEEF FILLET (250g) 250

Seared beef fillet served with sliced grilled courgettes, potato puree & topped with a sauce chasseur

MUSTARD CRUSTED SIRLOIN (300g) 230

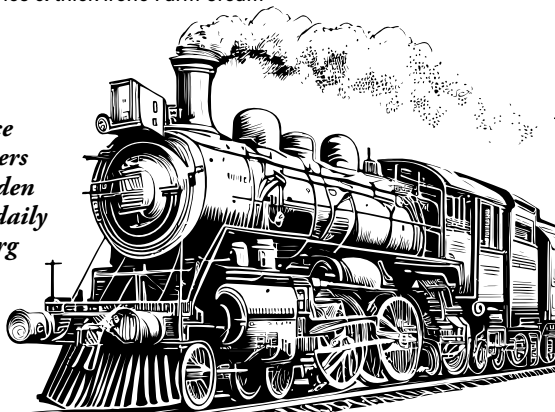
Grilled wholegrain mustard crusted Highveld beef, served with seasonal vegetables, French fries & a rich jus



DESSERTS & SWEET TREATS

- BAKLAVA** **V** 65
Layers of phyllo pastry & chopped nuts, bound in a honey & nutmeg syrup, topped with vanilla ice cream
- ETON MESS** **V** 65
Smashed meringues, red berry compote & Irene Farm Cream
- MILK TART** **V** 65
Burger's milk tart served with fresh Irene Farm Cream
- APPLE CRUMBLE** **V** 70
Fresh apples, stewed & spiced with cinnamon, baked in an oats crumble shell & served with vanilla ice cream
- CHOCOLATE BROWNIE** **V** 75
Rich homemade chocolate walnut brownie topped with ice cream OR vegan brownie topped with frozen caramel dessert - both served with macadamia praline, coconut foam & berry compote
- HOMEMADE SCONES** **V** 75
Irene Farm Cream, homemade strawberry jam, country fresh butter & grated cheddar
- FLAPJACK STACK** **V** 80
3 Freshly made flapjacks sandwiched with fruit compote & topped with Irene Farm Cream
- CHOCOLATE CROISSANT** **V** 90
With fresh strawberries & thick Irene Farm Cream

Fresh farm produce including cut flowers from the farm garden was sent by train daily to the Johannesburg market



The Surge Bucket Milker

Prior to milking, a large wide leather strap called a surcingle was put around the cow, across the cow's lower back. The surge bucket milker device and collection tank hung underneath the cow attached to the strap. These milking devices were used here in The Dairy until 1966.

**IRENE FARM HAS BEEN PRODUCING AND
SELLING CERTIFIED RAW MILK TO THE
PUBLIC FOR OVER**

120 YEARS



www.irenefarm.co.za

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