THE Barn

LUNCH MENU

IRENE FARM

SINCE 1895

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.

FARM IN THE CITY

IRENE FARM

SINCE 1895

www.irenefarm.co.za

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**

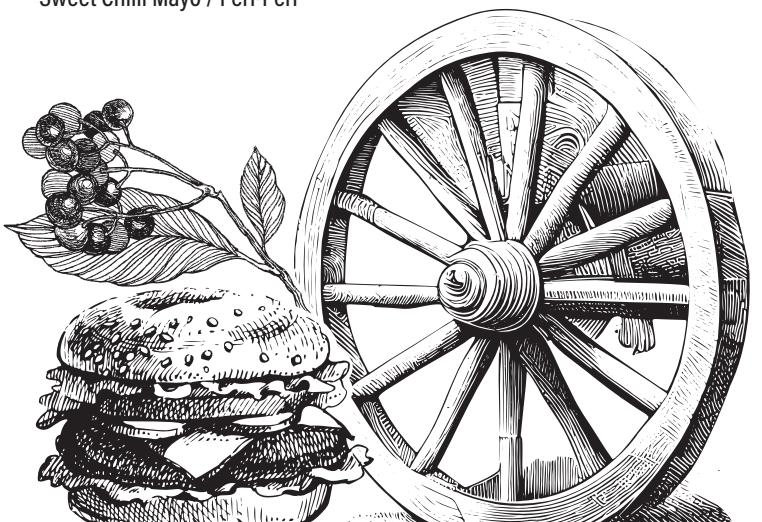
CHEESE BURGER **135**

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

CHEESE & TOMATO (V) **80**

CHICKEN & MAYO **85**

HAM, CHEESE & TOMATO **85**

BACON & CHEESE SUB **130**
Baguette stuffed & baked with sweet homemade whiskey bacon jam, cheddar & mozzarella

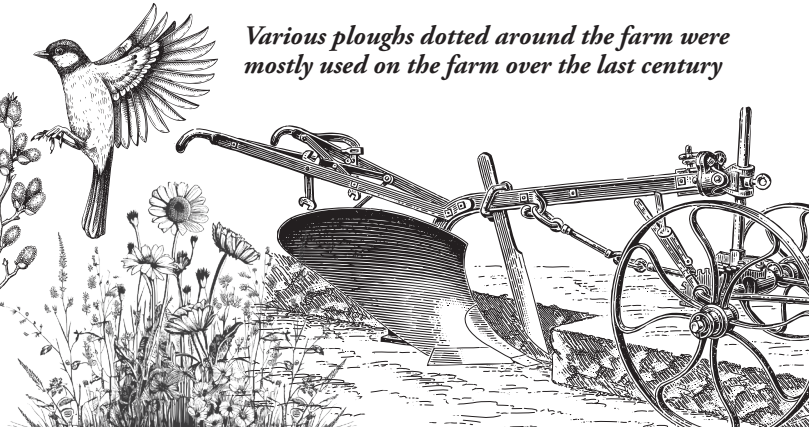
GOURMET FRIES

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

CHEESE & SPRING ONION (V) **120**
Topped with cheese sauce, spring onion & grilled mature cheddar

CHORIZO BBQ MELT **125**
Butter toasted red onion & chorizo, homemade barbeque sauce, smothered in mozzarella

BOURBON BACON & CHEESE **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

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) **140**
Nachos smothered in cheese sauce, grilled cheese, spicy Mexican salsa & jalapenos served with guacamole & lemon soured cream
Add chicken strips 170

PLOUGHMAN'S TO SHARE **400**
Selection of local cheeses & cured meats, fresh fruits & preserves/ pickles, breads & delicious dips

FROM THE OVEN

QUICHE LORRAINE **95**
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) **95**
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

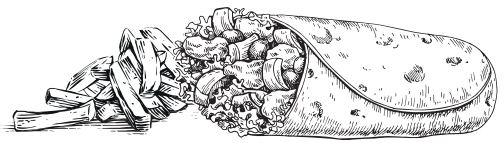
FULLY LOADED WRAPS

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

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

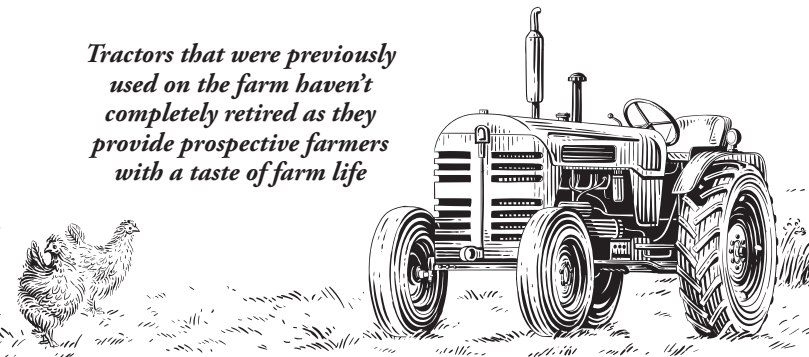
CHICKEN CHIMICHURRI (300g) B **170**
Grilled chicken breast served on grilled courgette, feta & grilled cherry tomato, topped with chimichurri sauce

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

PIZZA MENU

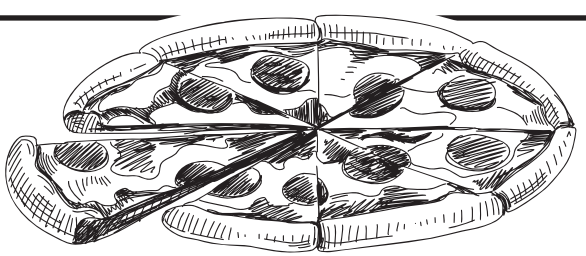
Add R55 for Low Carb, Sugar-, Gluten- & Grain-Free Vegetable Pizza Base
Medium Only 25cm

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

(V) EGETARIAN PIZZA

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

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



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

CERTIFIED RAW MILK CERTIFIED

PANTRY

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

CHOCOLATE MOUSSE (V) **80**
Dark mousse topped with ganache, vanilla ice cream & homemade orange syrup

NOUGAT PARFAIT (V) **95**
Homemade parfait with bursts of nougat, served on a pool of Nachtmusik with piped chocolate mousse & crushed macadamia praline

APPLE CRUMBLE (V) **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 (V) **70**
Classic homemade vanilla custard with caramelized sugar & berry compote

CAPE BRANDY PUDDING (V) **70**
Served with homemade salted caramel sauce & Irene Farm Cream

www.irenefarm.co.za

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