

Breakfast 9:00 – 11:30

Farmhouse Breakfast

R159

Eggs of your choice served with a perfectly cooked boerewors, bacon, grilled mushrooms and grilled tomato with a side of sourdough.

On the Go

R79

Your choice of eggs with a side of bacon and sourdough.

Black Mushroom with Creamed Spinach

R145

Grilled black mushroom layered with cream spinach cheese, poached eggs and brushed with hollandaise sauce.

Eggs Benedict

A breakfast classic with poached eggs and hollandaise sauce served on toasted sourdough with a choice of:

-Ham or Bacon

R135

-Salmon Trout 40g

R165

Flapjack stack of the day

R105

Fluffy flapjacks served with your choice of toppings.

-Fresh berries drizzled with a berry compote

-Nutella and banana

Tapas

Croquettes of the day / Croquetas del dia

R99

Crispy, golden bites filled with a bechamel mixture of the day.

Potatoes Bravas and Aioli / Bravas Con Alioli

R89

Crispy potato cubes topped with a creamy garlic aioli and a spicy bravas sauce.

Calamari poppers / Poppers de Calamares

R95

Pockets of calamari stuffed with cream cheese, feta and chilli, crumbed and fried golden, served with a beetroot puree.

Calamari / Chipirones

R135

Tender calamari, lightly battered and fried to golden perfection and served with tar-tar sauce.

Garlic mushrooms / Champiñones al ajillo

R85

Mushrooms sautéed in butter and fresh garlic.

Galician-style Octopus / Pulpo a la Gallega

R235

Tender octopus slices seasoned with smoked paprika, olive oil, sea salt served on a bed of potatoes.

Whitebait / Pescaito Frito

R99

Crisp, golden-fried whitebait with a delicate crunch. Perfectly paired with aioli.

Chicken Livers / Higaditos de pollo

R95

Tender chicken livers sautéed in a rich garlicky peri-peri sauce, with just the right balance of heat and depth.

Garlic snails / Caracoles al Ajillo

R85

Snails cooked in a cheesy garlic sauce with fresh parsley

10% service charge for parties of 6 or more.
No split bills

Pork loin ribs / Costillas de lomo de cerdo **R79**

Slow braised ribs marinated in barbeque sauce and grilled to perfection.

Meatballs / Albóndigas **R89**

Soft bite-sized meatballs in our signature tomato sauce.

BBQ Pulled Chicken Taco **R95**

Soft-shell taco filled with shredded BBQ Chicken, served with salsa, guacamole and a special home-made dipping sauce.

Beef Ragu Taco **R95**

Soft-shell taco filled with slow cooked, served with salsa, guacamole and a special home-made dipping sauce.

Fried Shrimp Taco **R95**

Soft-shell taco filled fried Shrimp, served with salsa, guacamole and a special home-made dipping sauce.

Mains from 12:00

Seafood Paella

A typical authentic Spanish dish with a medley of seafood and saffron infused rice. – 45 min wait

-Serves 2 R485

-Serves 4 R960

For more than 4, please enquire

Tacos **R245**

3 Soft-shell tacos filled with a variety of slow cooked beef ragu, shredded BBQ Chicken and pan-fried shrimp, served with salsa, guacamole and a special home-made dipping sauce.

Cheesy Beef Burger **R165**

Flame-grilled beef topped with cheese, served with fries.

Camembert and Bacon Burger **R185**

Camembert cheese and crispy bacon strips and roasted pepper served with fries.

Pork Loin ribs (500g) **R295**

Slow braised ribs marinated in barbeque sauce and grilled to perfection. Served with fries and onion rings.

Linefish **R245**

Freshly caught linefish, grilled to perfection and served with savoury rice and seasonal vegetables.

Calamari **R245**

Flash grilled with garlic, coriander, ginger and olive oil served with savoury rice.

250g Sirloin **R245**

28-day matured sirloin grilled and served with herb butter, onion rings and fries.

Choice of sauce: **Cheese, Mushroom, or Pepper sauce** **R42**

Exotic Mushroom pasta **R165**

Featuring a variety of exotic mushrooms sautéed with garlic, herbs, baby spinach and finished off with feta cheese.

Pizzas from 11:00

Focaccia

R115

Thin baked olive oil and garlic bread with a crispy crust topped with feta and herbs.

Margherita

R135

A simple yet satisfying classic with napolitana, fresh mozzarella and fragrant basil leaves.

BBQ Pulled Chicken

R175

Tender smoky BBQ pulled chicken with caramelised onion, topped with peppadew. Sweet, tangy.

FAB (Bacon, Feta, Avo)

R185

A favourite topped with crispy bacon, fresh avocado and crumbled feta on a golden mozzarella base.

Biltong

R195

A proudly South African twist, thin slices of tender biltong, cream cheese, coriander seeds, biltong spice, avocado and feta.

Desserts

Walnut Praline Cheesecake

R145

A rich and creamy cheesecake that is enhanced with a decadent walnut and praline topping.

Belgian Chocolate Con Churros

R89

Golden, crispy churros dusted with cinnamon sugar and served with home-made Belgian chocolate sauce for dipping.

Belgian Dark Chocolate Tart

R105

Belgian dark chocolate tart with a velvety cinnamon and white pepper ganache, finished with a luscious raspberry compote.