

BREAKFAST

WE BAKE ALL OUR BREADS DAILY USING NATURAL STONE GROUND FLOUR
BREAKFAST SERVED EARLY MORNINGS UNTIL 11:30 AM

ROOSTER BREKKIE Char-toasted roosterkoek with fried egg, whipped herbed feta, tomato smoor and crispy bacon or mushrooms 	R70
CHEDDAR SCRAMBLED EGGS  Served with home-baked sourdough toast, peppadew dip	R85
SHAKSHUKA  (served all day) Middle Eastern dish with an egg baked in roasted tomato, red pepper, herbed cheese and mild spices. Served with roosterkoek on the side.	R95
BREAKFAST CROISSANT Scrambled egg, avocado, rocket, herb pesto	R105
GRANOLA   Oven-roasted peanut butter apricot muesli with triple thick yoghurt, fresh fruit	R85
AVO ON TOAST  (served all day) Lemony smashed avocado, sourdough slice, green salad, spiced pumpkin seeds, spekboom pickle Gluten-free option 	R80
BREAKFAST WAFFLE Crispy waffle, white cheddar, bacon bits, maple syrup Add scrambled egg	R125
MUSHROOMS ON TOAST  Soy-infused mushroom sauce, pan-fried mushrooms, sourdough toast, poached egg	R90
BOBOTIE BREKKIE Savoury mince with sultanas on turmeric rice toast, poached egg, curried garlic mayo	R135
EGGS BENEDICT Poached eggs, hollandaise sauce, crispy bacon, char-grilled roosterkoek	R115
GREEN BENEDICT  Poached eggs, char-grilled grilled baby marrow, wilted baby spinach, roasted broccolini, hollandaise, sourdough toast	R135
TROUT BENEDICT Poached eggs, smoked trout, avocado, hollandaise sauce, char-grilled roosterkoek	R175
LEKKER BREAKFAST Eggs to order, crispy bacon, grilled tomato, mushrooms, sourdough toast Add slice grilled halloumi	R135
	R155

KIDS MENU

MACARONI AND CHEESE  Oven-baked pasta in cheese sauce, topped with melted white cheddar Add bacon	R80
CHEESE & TOMATO TOASTIE  White cheddar and tomato on your choice of roosterkoek or sourdough, with potato wedges or a side salad	R60
CHEESE & BACON TOASTIE	R70
MINI BURGER Basic beef burger, fresh tomato on a mini roosterkoek, served with wedges	R90
ROOSTERKOEK  Warmed up with a side of apricot jam & grated cheddar	R55
KIDS SCRAMBLED EGG AND TOAST  Scrambled eggs with a slice of toast	R75

NJAM-NJAMS

SMALL PLATES
SERVED FROM 11:30 AM

MARINATED OLIVES  Marinated in herbs, lemon and extra virgin olive oil, with char-toasted bread on the side	R75
FRIKKADELS & SMOOR  Beef meatballs in tomato smoor, fresh herbs, drizzled with mild chilli oil (optional)	R90
HALLOUMI CHEESE   Grilled with mint & lemon zest gremolata and a side of Njam sweet chilli	R85
LOADED WEDGES   Potatoes, roasted corn, cheddar, jalapeños (optional)	R85
MUSHROOMS & CHEESE ON TOAST  Creamy mushrooms, crispy toast, matured Parmesan, herb oil	R90
LEMONY BROCCOLI   Long stem broccoli, toasted almonds, lemon dressing	R80
CHICKEN SOSATIE  Buttermilk marinated chicken thighs char-grilled, feta & corn salsa with lemon & herb or house chilli  (20 minutes preparation time)	R95
SEARED BEEF  Thin slices of beef served medium, mushrooms, greens, cheese shavings, baby tomatoes, balsamic & olive oil dressing	R140
MARINATED BABY CALAMARI  Avocado, tomato, cucumber, lemon zest, roasted red peppers, red onion, citrus dressing	R140
GRILLED PRAWNS Medium prawns (8), lemon butter & herb sauce, chilli (optional) with crispy bread croutons	R195








WAFFLES

FRESHLY PREPARED, MADE WITH A NATURAL STARTER, LIGHT AND CRISPY
ALL WAFFLES INCLUDE MAPLE SYRUP ON THE SIDE

CLASSIC - DUSTED WITH ICING SUGAR	R70
ICE CREAM OR CREAM	R90
OVER THE TOP Ice-cream or cream, banana slices, toasted almonds, chocolate sauce	R125

SALADS

ALL SALADS ARE MAIN COURSE SIZE

ROASTED CORN  Toasted corn, baby marrow, greens, spiced pumpkin seeds, crispy onions, lemon dressing	R115
ROASTED ROOT VEG   Beetroot, butternut, carrot, sweet potato, rocket, marinated feta, fresh herb pesto	R120
LENTIL, BROCCOLI & AVO   Charred broccolini, lentils, avocado, baby spinach, basil, mustard dressing	R125
TOMATO & CROUTON  Tomatoes, olives, cucumber, red onion, parsley, sourdough croutons, lemon & olive oil	R110
ROAST CHICKEN  Char-grilled chicken, peppadew, baby gem lettuce, tomato, red onion, carrot, garlic dressing (20 minutes preparation time)	R155

NJAMS

LUNCH, SERVED FROM 11:30 AM
ADD A SIDE DISH IF YOU ARE FEELING HUNGRY

ROOSTER BURGER Beef patty, char-grilled roosterkoek, pickled onion, crispy onion, tomato jam, gherkins, greens	R105
CHEESE OR BACON BURGER	R120
JALAPEÑO CHEESE BURGER 	R125
BLT Crispy bacon or smokey chargrilled sweet potato  , lettuce, tomato jam, fresh tomato on gluten-free or sourdough toast, homemade mayo on the side	R100
VEGGIE BURGER  Lentil & vegetable patty, pickled onion, gherkin, crispy onion, tomato jam, greens	R100
VEGETABLE PASTA  Egg pasta ribbons with char-grilled baby marrow, tomato, basil, herb pesto, mushrooms, olive oil, shaved Parmesan	R135
CHICKEN & MUSHROOM CREAM PASTA Homemade fettuccine, roasted chicken, mushrooms, onion, white wine, garlic, Parmesan	R160
SMOKED TROUT PASTA Trout, charred broccolini, fresh basil, white wine & cream sauce, orange zest, shaved Parmesan	R185
DOUBLE CHICKEN SOSATIE  Oven-roasted chicken thigh kebabs, char-grilled cabbage, garlic sauce (20 minutes preparation time)	R195
PORK CHOP  Char-grilled with fresh mint gremolata, Dijon mustard, fresh apple, sultana & cabbage slaw	R150
STEAK SANDWICH Char-grilled beef steak (order medium or well-done) on toasted sourdough with mustard mayo, rocket, red onion, tomato and Parmesan shavings	R160
RIBEYE STEAK Matured beef (200g), mushroom sauce, pan-fried mushrooms, broccolini	R220
PRAWN PASTA Prawns (8), homemade linguine pasta, cream, tomato, hint of chilli, baby spinach	R240



Vegan



Vegetarian



Chilli



Gluten-Free

SIDE DISHES

ROASTED GARLIC AIOLI	R25
POTATO WEDGES	R40
ROOSTERKOEK	R10
GREEN SALAD	R40
ROASTED VEGETABLES	R45
CAULIFLOWER CHEESE BAKE	R50
GARLIC BUTTER ROOSTERKOEK	R25
SPEKBOOM PICKLE	R25
MUSHROOM SAUCE	R30

COLD BEVERAGES

FRESH PRESSED JUICE Choose any of the 4 below to create your own: Orange, Naartjie, Pineapple, Carrot, Beetroot, Ginger, Celery, Apple, Spinach, Mint, Turmeric, Cucumber	R62
DOUBLE SHOT ICED TEA Cling Peach, Light Lemon	R50
KOMBUCHA Rooibos, Konfettibos, Lemongrass, Wild Dagga Lion's Mane	R40 R45
PAMPAM Energy drink made with coffee leaf tea, hibiscus, elderflower	R50
ICED COFFEE Layered, with espresso, milk, ice and a touch of sweetness Blended, the original Frappé	R42 R62
MILKSHAKES Vanilla Soft-serve Strawberry, Real Chocolate, Peanut Butter, Banana, Coffee (decaf available), Zoo Cookie	R44 R55
FRULATA Fresh fruit blended with ice-cream	R52
SODA FLOATS Cream Soda / Coke / Fanta	R56
HOMEMADE GINGER BEER Natural ginger beer made with fresh ginger, sultanas, sugar, yeast	1 Litre R55 250 ml R20

HOT BEVERAGES

ALMOND / OAT MILK ALTERNATIVE AVAILABLE - ADD R8	DECAF COFFEE - ADD R8
CAPPUCCINO	R38
RED CAPPUCCINO	R40
ESPRESSO	R32
AMERICANO (DOUBLE SHOT)	R40
FLAT WHITE (DOUBLE SHOT)	R40
CAFÉ LATTE	R38
DOUBLE ESPRESSO	R38
CORTADO	R34
REAL HOT CHOCOLATE	R46
REAL CHAI LATTE	R45
WHITE HOT CHOCOLATE	R46

NAUGHTY CORNER

ALL OUR DESSERTS, CAKES & SWEET TREATS ARE MADE ON-SITE DAILY
WE USE STONE GROUND FLOUR, BELGIAN CHOCOLATE & REAL BUTTER

DON'T FORGET TO VISIT THIS CORNER
IF YOU ARE FEELING NAUGHTY!

BEERS & CIDERS

ZWAKALA LIMPOPO LAGER (330 ml)	R55
CBC PILSNER (340 ml)	R55
CASTLE LITE (330 ml)	R45
HEINEKEN (330 ml)	R55
CORONA (355 ml)	R60
DEVIL'S PEAK HERO (NON-ALCOHOLIC - 330 ml)	R50
SAVANNA DRY (330 ml)	R50
REKORDERLIG STRAWBERRY & LIME (500 ml)	R95

GIN INFUSIONS

SIX DOGS BLUE	R50
COPPER REPUBLIC AFRICAN DRY	R50
SIX DOGS KAROO	R50
COPPER REPUBLIC ROOIBOS & GRAPEFRUIT	R50
TOP UP WITH YOUR FAVOURITE MIXER Dry Lemon / Pink Tonic / Classic Tonic / Sugar Free Tonic	R35
CONCLUDE WITH A SEASONAL COMBINATION OF FRESH Naartjie, Lemon, Thyme & Rosemary / Blueberry, Strawberry & Basil Cucumber, Pineapple & Mint	

SPIRITS & LIQUEURS

JAMESON IRISH WHISKEY	R 40	EL JIMADOR TEQUILA GOLD	R 40
GLENMORANGIE 10 YEAR OLD	R 70	JÄGERMEISTER	R 40
JACK DANIELS	R 35	KAHLUA	R 35
SKYY VODKA	R 30	AMARULA	R 30
BACARDI	R 25	OLD BROWN SHERRY	R 20
JOHNNY WALKER BLACK LABEL	R 45	GRAPPA ALLA RUTA	R 45
KLIPDRIFT	R 35		
1920 PORTUGUESE BRANDY	R 45		

AFTER DINNER

DON PEDROS (WHISKEY / KAHLUA)	R65
SPIKED COFFEES (IRISH / KAHLUA)	R65
AFFOGATO (ICE-CREAM WITH A SHOT OF ESPRESSO)	R50

VILLAGE TABLE

THE HARVEST TABLE HAS A DISPLAY OF FRESHLY BAKED SAVOURY PASTRIES,
QUICHES, PIES, SOURDOUGH BREADS AND OTHER DELICACIES

AVAILABLE FROM EARLY IN THE MORNING UNTIL SOLD OUT!

