

<div>BREAKFAST</div> <div>SERVED FROM 7:00AM TILL 11:30AM</div> <div>WE BAKE ALL OUR BREADS DAILY USING NATURAL STONE GROUND FLOUR</div>		<div>NJAM-NJAMS</div> <div>SMALL PLATES</div> <div>SERVED FROM 11:30AM</div>		<div>NJAMS</div> <div>LUNCH</div> <div>SERVED FROM 11:30AM</div> <div>ADD A SIDE DISH IF YOU ARE FEELING HUNGRY</div>	
ROOSTER BREKKIE	R60	MARINATED OLIVES 	R65	ROOSTER BURGER	R80
Char-toasted roosterkoek with fried egg, whipped herbed feta, tomato smoor and crispy bacon or mushrooms 		Marinated in herbs, lemon and extra virgin olive oil, with char-toasted bread on the side		Beef patty, char-grilled roosterkoek, pickled onion, crispy onion, tomato jam, gherkins, greens	
CHEDDAR SCRAMBLED EGGS 	R75	FRIKKADELS & SMOOR	R85	CHEESE OR BACON BURGER	R95
Served with home-bake sourdough toast, peppadew dip		Beef meatballs in tomato smoor, fresh herbs, drizzled with mild chili oil (optional)		JALAPEÑO CHEESE BURGER	R100
SHAKSHUKA 	R90	HALLOUMI CHEESE 	R75	HALLOUMI SOSATIE 	R90
Middle Eastern dish with an egg baked in roasted tomato, red pepper and mild spices. Served with roosterkoek on the side.		Grilled with mint & lemon zest gremolata and a side of Njam sweet chili		Red pepper, charred onion, roasted root vegetables, roosterkoek	
GRANOLA 	R80	LOADED WEDGES  	R80	VEGGIE BURGER 	R80
Oven-roasted peanut butter apricot muesli with triple thick yogurt, fresh fruit		Potatoes, roasted corn, cheddar, jalapeños		Vegan sorghum & lentil patty, pickled onion, gherkin, crispy onion, tomato jam, greens	
AVO TOAST 	R80	BEER-BRAISED MUSHROOMS 	R85	VEGETABLE PASTA 	R125
Lemony smashed avocado, green salad, spiced pumpkin seeds, spekboom pickle		Creamy mushrooms, crispy toast, matured Gruyere, herb oil		Egg pasta ribbons with char-grilled baby marrow, tomato, basil, herb pesto, mushrooms, olive oil, shaved Parmesan	
MUSHROOMS ON TOAST 	R80	LEMONY BROCCOLI 	R65	CHICKEN & MUSHROOM CREAM PASTA	R155
Soy-infused mushroom sauce, pan-fried mushrooms, sourdough toast, poached egg		Long stem broccoli, toasted almonds, lemon dressing		Homemade fettuccine, roasted chicken, mushrooms, onion, white wine, garlic, Parmesan	
BLT	R90	CHICKEN SOSATIE	R85	SMOKED TROUT PASTA	R155
Crispy bacon or smokey chargrilled sweet potato  , lettuce, tomato jam, fresh tomato on gluten-free or sourdough toast, homemade mayo on the side		Buttermilk marinated chicken thighs char-grilled, feta & corn salsa with lemon & herb or house chili  (20 minutes preparation time)		Trout, charred broccolini, fresh basil, white wine & cream sauce, naartjie zest, shaved Parmesan	
BOBOTIE BREKKIE	R120	SEARED BEEF	R105	DOUBLE CHICKEN SOSATIE	R165
Savoury mince with sultanas on turmeric rice toast, poached egg, curried garlic mayo		Ribeye slices served medium, mushrooms, greens, cheese shavings, baby tomatoes, balsamic & olive oil dressing		Oven-roasted chicken thigh kebabs, char-grilled cabbage, garlic sauce (20 minutes preparation time)	
EGGS BENEDICT	R85	MARINATED BABY CALAMARI	R125	PORK CHOP	R130
Poached eggs, hollandaise sauce, crispy bacon, char-grilled roosterkoek		Avocado, tomato, cucumber, lemon zest, roasted red peppers, red onion, citrus dressing		Char-grilled with fresh mint gremolata, Dijon mustard, fresh apple, sultana & cabbage slaw	
GREEN BENEDICT 	R110	<div>NJAM = YUM = LEKKER</div>		STEAK SANDWICH	R135
Poached eggs, char-grilled grilled baby marrow, wilted baby spinach, roasted broccolini, hollandaise, sourdough toast				Char-grilled beef steak (order medium or well-done) on toasted sourdough with mustard mayo, rocket, red onion, tomato and parmesan shavings	
TROUT BENEDICT	R150			RIBEYE STEAK	R175
Poached eggs, smoked trout, avocado, hollandaise sauce, char-grilled roosterkoek				Matured beef (200g), mushroom sauce, pan-fried mushrooms, broccolini	
LEKKER BREAKFAST	R115			<div>  Vegan  Vegetarian  Chilli </div>	
KIDS MENU		SALADS		SIDE DISHES	
		ALL SALADS ARE MAIN COURSE SIZE			
MACARONI AND CHEESE 	R70	ROASTED CORN SALAD 	R95	ROASTED GARLIC AIOLI	R25
Oven-baked pasta in cheese sauce, topped with melted white cheddar		Toasted corn, baby marrow, greens, spiced pumpkin seeds, crispy onions, lemon dressing		POTATO WEDGES	R40
Add bacon	R90	ROASTED ROOT VEG 	R100	ROOSTERKOEK	R10
CHEESE & TOMATO TOASTIE 	R50	Beetroot, butternut, sorghum, sultanas, green pesto dressing		GREEN SALAD	R40
White cheddar and tomato on your choice of roosterkoek or sourdough, with potato wedges or a side salad		LENTIL, BROCCOLI & AVO 	R105	ROASTED VEGETABLES	R45
CHEESE & BACON TOASTIE	R60	Charred broccolini, lentils, avocado, baby spinach, basil, mustard dressing		CAULIFLOWER CHEESE BAKE	R45
CHICKEN SOSATIE	R80	SORGHUM & LENTIL 	R95	TOMATO JAM	R20
Buttermilk marinated, char-grilled, served with potato wedges and garlic mayo		Cucumber, red onion, avocado, cherry tomatoes, fresh coriander, lemon dressing		SOURDOUGH TOAST SLICE	R8
MINI BURGER	R80	TOMATO & CROUTON 	R90	GARLIC BUTTER ROOSTERKOEK	R25
Basic beef burger, fresh tomato on a mini roosterkoek, served with wedges		Tomatoes, olives, cucumber, red onion, parsley, sourdough croutons, lemon & olive oil		SPEKBOOM PICKLE	R25
ROOSTERKOEK 	R35	ROAST CHICKEN	R125	MUSHROOM SAUCE	R30
Warmed up with a side of apricot jam & grated cheddar		Char-grilled chicken, peppadew, baby gem lettuce, tomato, red onion, carrot, garlic dressing (20 minutes preparation time)			
KIDS SCRAMBLED EGG AND TOAST 	R60				
Scrambled eggs with a slice of toast					

COLD BEVERAGES

FRESH PRESSED JUICE R48
Choose any of the 4 below to create your own:
Orange, Naartjie, Pineapple, Carrot, Beetroot, Ginger, Celery, Apple, Spinach, Mint

DOUBLE SHOT ICED TEA R38
Cling Peach, Light Lemon

PAMPAM R40
Energy drink made with coffee leaf tea, hibiscus, elderflower

ICED COFFEE R34
Layered, with espresso, milk & ice
Blended, the original Frappe R48

LOCAL BREWS R34
Gemmerkat Ginger Beer, Porcupine Pineapple Beer, Gecko Grapefruit Beer
– naturally fermented

MILKSHAKES R38
Vanilla R45
Fresh Strawberry, Real Chocolate, Peanut Butter,
Coffee (Decaf available), Zoo Cookie

FRULATA R45
Fresh fruit blended with yogurt or ice cream

SODA FLOATS R52
Cream Soda / Coke / Fanta

HOT BEVERAGES

ALMOND / OAT MILK ALTERNATIVE AVAILABLE - ADD R8 DECAF COFFEE - ADD R8

CAPPUCCINO R34

RED CAPPUCCINO R34

ESPRESSO R28

AMERICANO R32

CAFÉ LATTE R34

DOUBLE ESPRESSO R34

CORTADO R30

REAL HOT CHOCOLATE R38

REAL CHAI LATTE R38

WHITE HOT CHOCOLATE R42

VILLAGE TABLE

THE HARVEST TABLE HAS A DISPLAY OF FRESH BAKED SAVOURY PASTRIES,
QUICHES, PIES, SOURDOUGH BREADS & OTHER DELICACIES.

AVAILABLE FROM EARLY IN THE MORNING UNTIL SOLD OUT!

BEERS

ZWAKALA LIMPOPO DRAUGHT (330ML) R45
(500ML) R60

CBC PILSNER (340ML) R45
CASTLE LITE (330ML) R40
HEINEKEN (330ML) R45
DEVILS PEAK HERO (NON-ALCOHOLIC - 330ML) R50

CIDERS

LOXTONIA CRISPY APPLE, DRY (340ML) R60
LOXTONIA STONEFRUIT, SWEET (340ML) R60
REKORDERLIG STRAWBERRY & LIME (500ML) R90
SAVANNA DRY (330ML) R45

GIN INFUSIONS

SIX DOGS BLUE R45
COPPER REPUBLIC AFRICAN DRY R45
SIX DOGS KAROO R45
COPPER REPUBLIC ROOIBOS & GRAPEFRUIT R45

TOP UP WITH YOUR FAVORITE MIXER R30
Dry Lemon / Pink Tonic / Classic Tonic / Sugar Free Tonic

CONCLUDE WITH A SEASONAL COMBINATION OF FRESH
Naartjie, Lemon, Thyme & Rosemary / Blueberry, Strawberry & Basil
Cucumber, Pineapple & Mint

AFTER DINNER

DON PEDROS (WHISKEY / KAHLUA) R65
SPIKED COFFEES (IRISH / KAHLUA) R65
AFFOGATO (ICE CREAM WITH A SHOT OF ESPRESSO) R50
AMARULA R25

NAUGHTY CORNER

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

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

