

BREAD BOARD

HOMEMADE BREAD BOARD

85

Homemade bread, flavoured butter, dips and confit garlic

SMALL PLATES

MARINATED SMOKED OLIVES

45

Smoked Kalamata olives mixed with ginger and garlic marinated green olives

BABY MARROW & PARMESAN ARANCINI

75

Served with pumpkin seed pesto

GRILLED MOROCCAN CHICKEN KEBABS

75

Wedged with mebos and crispy onion, served with onion seed flatbread

SPICY GRILLED CHICKEN WINGS

85

Marinated and basted in hot honey and coriander

LAMB RIBS

115

Glazed with soy, honey and mint

GOCHUJANG GLAZED PORK BELLY SKEWER

90

Served with spring onion, sesame and Japanese mayo

OXTAIL CROQUETTES

95

Served with homemade wholegrain mustard and compressed apple

SEASONAL SALADS

GRILLED PRAWN & MANGO SALAD **165**

Slightly spicy with a compressed cucumber and coriander dressing

WALDORF BLUE CHEESE SALAD **120**

Complimented with grapes, celery, walnuts and cranberries

ROASTED PICKLED BEETS **105**

Served on a feta mousse with candied walnuts and balsamic syrup

ROASTED VEGETABLE & BULGUR WHEAT SALAD **125**

Roasted seasonal vegetables mixed with nutty bulgur wheat, tossed in a zesty lemon vinaigrette and garnished with fresh herbs and crumbled feta cheese

CLASSIC CAESAR SALAD **130**

Crisp romaine lettuce tossed in a creamy, tangy Caesar dressing, topped with shaved Parmesan cheese and crunchy garlic croutons

WINTER WARMERS

CHICKEN & CORN CHOWDER **110**

Tender chicken, sweet corn kernels, and diced potatoes simmered in a rich, creamy broth with a touch of smoky bacon, fresh herbs, and a hint of garlic

SEAFOOD BISQUE **165**

A rich and creamy soup with prawns, line fish, and mussels, infused with herbs and a touch of tomato, garnished with fresh chives. Served with warm, crusty bread.

WEST COAST MUSSELS **125**

Served with Cape Malay sauce, coconut crumble, coriander and homemade flatbread

CREAMY ROASTED BUTTERNUT SOUP **95**

Velvety roasted butternut soup with sweet, nutty flavours, fresh cream, aromatic spices, and a hint of sage. Topped with truffle oil and toasted pumpkin seeds, served with crusty bread.

MAINS

PAN FRIED LINE FISH **240**

Served with steamed mussels, buttered mash potatoes, confit fennel and sauce vin blanc

FISH & CHIPS **175**

Battered fried hake with homemade tartar sauce, crispy chips and minted peas

SLOW COOKED LAMB SHANK **285**

Served with creamy mash and seasonal sautéed vegetables

BOEREWORS BEEF BURGER **165**

On a toasted brioche bun with smoked cheddar, onion jam, Parmesan fries and onion rings

BUTTERMILK FRIED CHICKEN BURGER **155**

On a toasted brioche bun with tomato and ginger jam, pickled cucumber, onion rings, Parmesan fries and coleslaw

OSSOBUCO **210**

Served with creamy risotto topped with Parmesan

FRAGRANT BUTTER CHICKEN **175**

Served with sambals

SLOW ROASTED PORK BELLY **185**

Served with Asian slaw

FARM FAVOURITES

CHICKEN & MUSHROOM PIE **145**

Served with triple cooked chips or salad

BRAISED BEEF PIE **155**

Served with triple cooked chips or salad

TRADITIONAL BEEF BOBOTIE **155**

Served with yellow rice, toasted coconut, sambals and Mrs. Balls chutney

TRADITIONAL LASAGNA **155**

With our slow-cooked, rich beef, creamy béchamel sauce and topped with melted cheese served with a fresh green salad

GRILLS

Served with a side and sauce of your choice

Aged beef sirloin **245**

Beef fillet **310**

Ribeye **295**

SIDES

Pumpkin fritters	45
Crispy hand-cut chips	45
Roasted butternut & cinnamon	45
Winter roasted vegetables	45
Creamed spinach	45

SAUCES

Brandy and green peppercorn	45
Mushroom and truffle	45
Red wine jus	45
Blue cheese sauce	45

DESSERT

BREAD & BUTTER PUDDING 105

Orange and cinnamon infused bread and butter pudding, served with warm custard

VANILLA SAGO PUDDING 105

Served with warm custard

BAKED CHEESECAKE 95

Served with blueberry compote and Amarula ice cream

DEATH BY CHOCOLATE 110

Fondant served with spiced orange ice cream, chocolate olive oil Aero and dehydrated chocolate mousse

ZEVENWACHT CHEESE BOARD 125

Local cheese, preserves, seed and nut loaf, seeded and sour dough crackers and fresh grapes