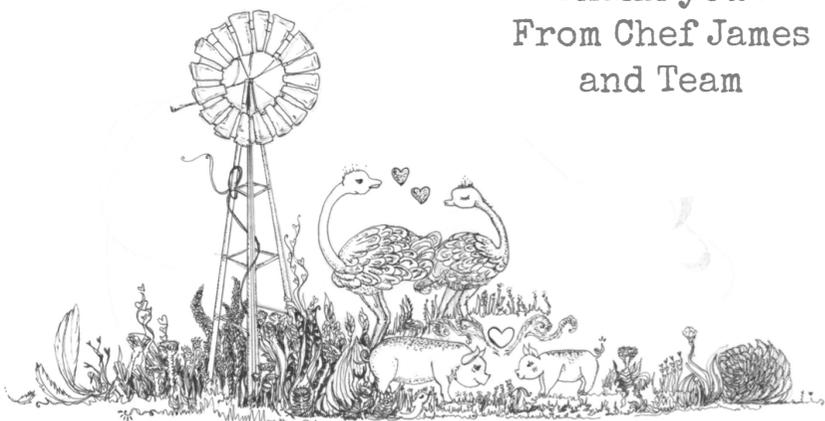


Thank you !
From Chef James
and Team



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STARTERS

Roasted tomato tartlet, fresh mozzarella, farm made ricotta and basil	75
Oven roasted bone marrow served with anchovy and garlic buttered toast and a herb pesto	85
Sticky BBQ pork loin served with falafel, hummus, a coconut and apple micro salad and fresh figs	90
Beef Carpaccio with crispy capers, radish, pine nuts, parmesan shavings and a truffle dressing	85
Brightside Chicken Liver Parfait with quince jelly, homemade chutney and brioche melba toast	90
Goats cheese soufflé, thyme creme, roast baby beetroots, granola and a beetroot and micro herb salad	80
Searred tuna, sesame arancini, wasabi and pea puree and a coriander micro salad	95
Suffolk Lamb samosa served with a masala, red onion and chickpea salsa, membrillo (quince paste) and pomegranates	80

Light Meals

served Tuesday to Saturday 12:00 to 16:00 &
Sunday 12:00 to 15:30

Free range acorn fed pork or Suffolk lamb bangers
served on a potato mash topped with a leek and
sherry gravy 115

Craft beer battered hake served with a farm micro
salad, tartar sauce and hand cut chips 130

Zucchini, leek and spinach frittata served with a
tomato chutney and a walnut and parmesan micro
salad 100

Coobs Club Sarmie: Chicken, bacon, tomato, lettuce
and fontina cheese served with salted crisps 85

DESSERTS

Mango and ginger mousse with mango sorbet and
tarragon 70

Caramelised white chocolate and apple 70

Textures of Chocolate and Fig 70

Baked yoghurt tart with lemon verbena ganache and
a sesame tuille 70

Ice Cream/Sorbet of the day 65

Cheese Board:
Homemade farm preserve served
with raw milk locally sourced cheeses R95

Dessert Wine

Millifera Noble Late Harvest (375ml)	370
Donkiesbaai Hooiwyn (375ml)	430
Tierhoek Desert Wine (375ml)	340
(GLASS)	74

Port (75ml serving)	
Boplaas Port	50

BRIGHTSIDE

The Diack Family Farm, Brightside, is based in the foothills of the ancient Magaliesberg Mountain Range. Blessed with rich, fertile soil,

the farm produces virtually all in-season vegetables used by both Coobs, the National & now the Federal kitchens.

Only organic methods - no poisons or inorganic fertilisers- are used to grow our vegetables.

We are working toward using our own seed, leaving a small portion of each crop to go to seed.

The farm also provides both restaurants with free-range chickens, ducks, and eggs, acorn fed pigs and wild boar as well as grass

fed Suffolk Lamb and Dexter Beef. The plates of delicious food in the restaurant are decorated with beautiful flowers

harvested in the garden. The farm is a perfect circle in as much as all the manure from the animals is used on the garden as well as the

composted cuttings. The restaurant egg shells which we put in the soil as well as all the edible waste

that the pigs love! Even empty milk bottles adorn the soft fruit trees, filled with natural bug lure, to safeguard our fruit.

The farm kitchens produce chutneys and jellies, some cheeses and charcuterie products.

Brightside is a magical, happy place with all manner of livestock foraging all over the place, staff working with a song on their lips and, of course, the remarkable gardens.

Brightside Salad: Fennel, cucumber, spring onions, parmesan, avocado and organic salad leaves (table salad also available)

Asian chopped salad: Organic cabbage, radish, kale, carrots and spring onions served with either crispy siracha chicken or togarashi spiced tofu tossed with a sweet miso dressing

Coriander and chilli spiced pumpkin salad served with a walnut, red onion, saltana tabouleh and grilled rabiola served with a hummus dressing

Organic tomato salad served with fresh and roasted baby tomatoes, fresh herbs, baby leaves, pine nuts, red quinoa and a roast garlic vinaigrette

Baby leaves served with walnut, green fig, blue cheese, sunflower, linseed and pumpkin seeds, fennel and sprouts served with a red wine vinaigrette

Coobs Ceaser: free range chicken, poached free range eggs, crispy wild boar bacon, avo (seasonal), and rustic croutons topped with a parmesan dressing

MAINS

Spicy Vietnamese coconut chicken curry, pickled paw paw, a sweet chilli and peanut micro herb salad served with a side of coconut rice 140

Imam Bayildi; charred aubergine, roasted cherry tomatoes, pomegranate tabbouleh and hummus 135

Fresh farmed kob with blackened crispy skin served with zucchini spaghetti, roasted organic tomatoes, ginger steamed mussels and a smokey paprika broth 205

Grass fed Lowlands Ribeye (350g) served with creamed spinach, leek rings, port jus and a side of hand cut potato chips 250

Asian Confit Brightside pork belly and crispy pork shoulder served with roast garlic puree, sprout and shoot salad, charred tatsoi, ginger jus with puffed crackling 195

Pan-fried lamb liver served with a potato mash, onion rings and a sherry jus 115

Free-Range beef burger served with hot leek marmalade, farm relish, grilled homemade halloumi and a side of hand cut potato chips 105
 ADD WILD BOAR BACON 30

Cumin and nutmeg seared duck breast, confit duck leg, pumpkin puree, walnut tabbouleh, roast apple and fresh figs 230

Grass fed Lowlands Cut of your choice served with bone marrow puffed rice, honey roasted parsnip, gremolata and a side of hand cut potato chips

250g Sirloin 180
 200g Fillet 215

Coriander and chilli crispy fried tofu or Crispy Sriracha dressed chicken with glass noodles, crunchy organic veg and a coconut lemon grass broth 140

PASTA

All our pasta is home-made with free-range eggs

Free-range pork bolognese served with home made tagliatelle 115

Coobs Arrabiata: Roasted organic cherry tomatoes, fresh chili, and basil served with fettuccini 90

Homemade gnocchi served with cherry tomatoes, rabiola, fresh mozzarella and crispy basil 115

Slow braised acorn fed wild boar ragu served with pappardelle 130

Coobs Alfredo: free range chicken, sautéed oyster mushrooms served with a parmesan crème and thyme infused pappardelle 120

Risotto of the day: Melanzane with fresh mozzarella Spicy Seafood (mussels, line fish & calamari) 120 145

Organic pumpkin panzerotti served with a burnt sage butter 115

Carbonara: smokey bacon and free range eggs served with homemade spaghetti 105

Aglia Olio; fettucini served with olive oil, chilli, garlic, parsley, wild rocket and parmesan 95

Sides (all R30)

- Steamed organic veg
- Craft beer battered onion rings
- Hand cut potato chips
- Organic baby leaf salad
- Zucchini Spaghetti
- Truffle potato bake