

APPETIZER

Farm Soup of the Day	85
Please ask your waiter for the soup of the day.	
Calamari	95
Calamari tubes & tentacles pan seared in a lemon and garlic butter with green olives served with fresh lemon & parsley.	
Chicken Livers	85
Garlic & rosemary marinated chicken livers pan tossed in olive oil with sliced red onion fresh parsley and a touch of cream served with homemade farm style toasted bread	
Beef Carpaccio	100
Thinly sliced beef medallions, fresh farm rocket, sliced parmesan with pickled radish & red onion, black pepper and salt flakes served with a herb vinegarette	
Mussels	95
Mussels pan tossed in an organic heirloom tomato & garlic sauce and a touch of cream served with a crispy bruschetta and freshly chopped parsley	
Caprese Salad (V)	95
Organic sliced tomato, pulled buffalo mozzarella, thyme balsamic reduction with basil pesto and farm rocket. Complimented by a crispy dry white Protea Chenin Blanc.	
Gnocchi Cheese Dumplings	90
Soft gnocchi dumplings cooked in a gorgonzola & mascarpone crème finished with a pecorino and parsley crumble	

Please enquire by your waiter about our gourmet pizzas and desserts

CHILDREN

Light Bites	
Crudites with hummus (v) (gf)	48
Halloumi fingers & chips	75
Pizzas	
Margerita - tomato, napoli and mozzarella	55
Hawaiian - ham, pineapple and mozzarella	65
Regina - ham, mushrooms and mozzarella	65
Hunger Busters	
Homemade bolognese sauce tossed in spaghetti with grated pecorino	70
Crumbed chicken tenders served with crispy chips, mayo & tomato sauce	95
Battered fish deep fried with crispy chips, mayo & tomato sauce	85
Macaroni pasta cooked in a cheesy bechamel sauce	70

MAIN COURSE

Oxtail Ragu		195
12hr Slow cooked Oxtail pieces cooked in a tomato and red wine ragu served with creamy parmesan risotto or seasonal vegetables		
Grilled Ribeye		250
with salt roasted baby potatoes, organic farm green medley served with a crushed peppercorn creme		
Line Fish of the Day		SQ
Please ask your waiter for the fish of the day and a wine to compliment it with.		
Seared Chicken Fillet		180
with pan seared artichokes, sundried tomatoes in a garlic butter sauce served with, roasted baby potatoes and mixed organic vegetable medley		
Confit Pork Belly		195
With dijon mustard mashed potato, Grilled broccoli, sauteed red onion & crispy cracking served with a brandy apple sauce		
Lamb Shank		280
Dry rubbed 500g Lamb shank slow cooked in a port & rosemary jus served with organic farm vegetables and green mint sauce		
Seafood Pasta		185
Mixed seafood selection of prawn meat, calamari, mussels, & hake tossed in a garlic and cream napolitana sauce with fresh penne pasta		
Vegetarian Tagliatelle		150
Organic farm vegetable variety of mixed peppers, blistered cherry tomato, mushrooms, and red onion cooked in a garlic butter sauce with a touch of cream & micro greens		
Lamb Chops		295
350g lamb chops marinated in a paprika, garlic & bay leaf olive oil flam grilled on an open fire served with crème spinach and roasted baby potatoes, red wine jus		
Homemade Lasagne		155
Shredded beef meat cooked in a fragrant & herb infused napolitana sauce layered between homemade pasta sheets with bechamel sauce, oven baked with grated pecorino and chopped parsley		

EXTRAS

Hand cut chips	25	Chicken	35
Side farm salad	25	Bacon	30
Side spinach	25	Feta	20
Mixed vegetables	40	Kalamata olives	20
Avo (subject to availability)	25	Mashed potatoes	20