

Breakfast

Health Breakfast

R 55.00

Die Ou Pastorie home-made muesli, served with yoghurt, a fresh fruit and mint skewer and honey

Die Ou Pastorie Chicken Liver Pâté

R 60.00

Our famous chicken liver pâté, served with Melba toast, microgreens and Rooibos tea jelly

Omelettes

R 65.00

Choose three fillings from the following: bacon, cheese, tomato, fried onions, ham, mushroom, savoury mince

Bolognaise on French toast

R 70.00

Two slices of French toast with poached eggs, cheese and microgreens with sugo sauce on the side

French Toast Waffle

R 75.00

Crispy French toast waffle stack with bacon, cheddar cheese, Maple syrup and cream

Continental tray

R 80.00

Croissant, mini waffle, health bread, and melba toast. Cheese selection, cold meats, pâté and homemade jams and preserves

Ou Pastorie breakfast

R 85.00

Two eggs, bacon, tomato, mushroom, pork sausage, savoury mince, fried onions, rosti potatoes, toast and homemade jams and preserves

Pastorie Benedict

R 80.00

Warm English muffin, poached eggs, microgreens, hollandaise sauce and your choice of smoked chicken, ham, or bacon

Pastorie Salmon Benedict

R 95.00

Warm English muffin, poached eggs, microgreens, hollandaise sauce and smoked salmon

Salmon and Avo Health Option

R 95.00

Salmon trout with avo, lemon wedge, cream cheese and parsley pesto with microgreens. Served with seed toast/bread on the side

Ou Pastorie Croissants

Cheeky Croissant

R 75.00

Croissant filled with chicken, microgreens, parmesan cheese and roasted romanita tomatoes, drizzled with mayo

Avo and Bacon Croissant

R 85.00

Fresh avo, bacon, microgreens and mozzarella with sugo sauce on the side

Salmon Croissant with scrambled eggs

R 95.00

Toasted croissant, smoked Salmon and scrambled eggs, served with basil pesto, cream cheese and microgreens

Breakfast Menu – until 11.00am



We reserve the right to add a 10% gratuity on bookings of 8 or more guests

Dinner, Sundays & Events Menu

Starters

Soup of the day	R 45.00
Duo of soups served with toasted French loaf	
Die Ou Pastorie Chicken Liver Pâté	R 60.00
Our famous chicken liver pâté. Served with Melba toast, microgreens and Rooibos Tea jelly	
Pear and Gorgonzola ⑤	R70.00
Phyllo cup with red wine pear slices, creamy gorgonzola sauce and microgreens	
Country Garden Salad ⑤	R 65.00
Homegrown microgreens and garden leaves, confit tomatoes, shaved parmesan and avocado	
Bruschetta Indulgence ⑤	R 55.00
Bruschetta loaf covered in basil pesto, roasted tomatoes and mozzarella cheese, topped with home grown microgreens	
Baked camembert with cranberry	R 75.00
Oven baked camembert with rosemary, toasted French loaf, chopped cranberries and nuts and served with mulled wine jelly	
Home seared beef	R 80.00
Thinly sliced fillet served with Parmesan, homegrown microgreens, cranberry compote, toasted bread, Olive oil and balsamic reduction	
Chilli Bomb	R 75.00
Creamy, chicken livers fried to perfection, with onions and chili, served with toasted baguette	
Creamy Escargots	R 70.00
Served in a phyllo cup with grated parmesan and microgreens and toasted French loaf on the side	

Mains

Prawn and Chicken Curry	R 195.00
Mildly spiced creamy coconut curry; Succulent chicken breast, 6 Argentine king prawns basmati rice and sambals	
Kingklip	R 195.00
Pan fried and juicy 220g Kingklip, served with roasted potato wedges and fresh vegetables. Served with your choice of lemon butter or creamy garlic mussels	
Chicken Pomodoro Pasta	R 95.00
Tender chicken breast prepared in a creamy white wine sauce, with a confit of tomato and mushroom. Served with fresh pasta	
Chicken Florentine	R 115.00
Succulent pan seared chicken breast topped with creamed spinach and mushrooms, grilled Mozzarella and seasonal vegetables	
Gourmet Steak Roll	R 125.00
Rump and Sirloin Strips, prepared in a barbecue sherry sauce, with caramelized onions, mixed peppers. Served on a ciabatta roll, with chips and a microgreen salad	
Ou Pastorie Beef and Red Wine Pie	R 125.00
A classic homemade flaky pastry pie. Served with homemade chutney and side salad	



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Mains Continued..

Ou Pastorie Duck Pie	R 145.00
A classic homemade flaky pastry pie. Served with homemade jelly and side salad	
Pork Belly	R 165.00
Slow cooked in ginger and orange sauce. Served with mashed potatoes, vegetables and slaw	
Beef Fillet	R 195.00
250g fillet pan seared with a fresh pepper sauce, field mushrooms, potato blini and fresh vegetables	
Rogan Josh	R 185.00
Deboned leg of lamb with a spicy curry undertone served with basmati rice and sambals	
Oxtail	R 195.00
Traditional Ou Pastorie favourite served with mashed potatoes and vegetables	
Lamb Shank	R 195.00
450g Ou Pastorie Lamb shank, served on a bed of bulgar wheat, pea and mint puree and vegetables	

Vegetarian

Brinjal and Cashew stack ⑤	R 80.00
Baked with creamy tomato and a Mozzarella cheese topping served with fresh vegetables and side salad	
Melanzane ⑤	R 90.00
Oven baked brinjal, in a rich homemade tomato sauce with basil, Mozzarella and Parmesan cheese. Served with a side salad	
Butternut, Quinoa, Lentil Burger ⑤	R 90.00
With grilled Halloumi cheese, chilli tomato jam and home-grown microgreens	

Children

Chicken strips and chips	R 75.00
Succulent homemade chicken strips crumbed and deep fried. Served with chips; sweet and sour sauce and mayo	
Mini Lasagne	R 70.00
Layered pasta with ground beef and béchamel, topped with cheese and baked. Served with a mini side salad	
Burger and Chips	R 75.00
100g homemade beef burger with cheese sauce and relish. Served with chips or side salad	
Macaroni cheese	R 65.00
Fresh pasta with homemade bolognese sauce and cheddar cheese	

Cakes and Sweet Treats

Ou Pastorie cheesecake	R 55.00
... legendary and addictive	
Chocolate peanut butter pie	R 65.00
Decadent dessert! Chocolate fondant, caramelized peanut butter filling on a rich biscuit base served with cream	
Ou Pastorie Chocolate Mud Cake	R 60.00
Rich and moist double fudge chocolate cake served with cream	
Mozart Cake	R 65.00
Rich and decadent layered almond meringue with coffee and Lindt chocolate ganache....	
Assiette of Chocolate	R 70.00
Chocolate mousse, white chocolate crème Brûlée and Mozart cake	
Carrot cake	R 55.00
... an Ou Pastorie favourite	
Lemon Meringue	R 60.00
Layered lemon curd, buttery crumble, soft meringue in a jar and delicious lemon meringue fudge on the side...	
Greek Milk Tart (Ernest's specialty)	R 55.00
... in phyllo with homemade syrup. Served with cream or ice cream	
White Chocolate Crème Brûlée	R 60.00
.... Served with berry coulis	
Creamed Nougat and Honey Comb	R 55.00
.... Served with poached pear	

Café

Café Americano	R 20.00
Cappuccino	R 24.90
Café Latte	R 26.90
Espresso	R 15.90
Double Espresso	R 20.00
Teas - Five Roses, Rooibos,	R 17.90
Speciality Teas - Earl Grey, Green Tea, Camomile	R 19.90
Hot Chocolate	R 26.90

Soft Drinks

Coke, Coke Light, Coke Zero, Tab, Sprite, Sprite Zero, Fanta Orange, Fanta Grape, Crème Soda, Stoney	R 19.90
Appletiser, Red Grapetiser, White Grapetiser	R 24.90
Lipton Ice Tea, Peach or Lemon	R 22.90
Lemonade, Dry Lemon, Soda Water, Tonic Water, Ginger Ale	R 15.90
Tomato Cocktail	R 22.90
Fruit Juice, Orange, Cranberry and Apple, Mango and Fruit Cocktail	R 22.90
Passion Fruit, Lime, Kola Tonic with either Soda, or Lemonade [DBL Tots Only]	R 23.50
Rock Shandy	R 35.00
Steelworks	R 38.50
Soda Float	R 25.00

Light Meals

Country Chicken Salad	R 85.00
Grilled chicken breast, served with homegrown microgreens and garden leaves, confit tomatoes, onion rings, cucumber, shaved parmesan and avocado	
Die Ou Pastorie Chicken Liver Pâté	R 60.00
Our famous chicken liver pâté. Served with Melba toast, microgreens and Rooibos Tea jelly	
Cheese or Spinach phyllo triangles ⑤	R 55.00
Phyllo parcels with spicy cheese or fresh spinach and Feta served with guacamole and sweet chilli sauce	
Ou Pastorie Nachos	R 70.00
Layers of tortilla nachos, tomato salsa, and cheese. Served with guacamole and sour cream	
Ou Pastorie Chicken Nachos	R 85.00
Layers of tortilla nachos, tomato salsa, grilled chicken breast and cheese. Served with guacamole and sour cream	
Chicken Wrap	R 85.00
Smoked chicken with avocado, feta cheese, salsa, homegrown microgreens. Served with chips	
Melanzane ⑤	R 90.00
Oven baked brinjal in a rich tomato sauce with basil, Mozzarella and Parmesan cheese. Served with a side salad	
Hake and Chips	R 95.00
Traditional beer battered hake and chips, with microgreen side salad and garlic aioli sauce	
Gourmet Beef Burger	R 115.00
100% pure 200g homemade beef patty grilled to your liking on a jumbo bun, with organic microgreens, tomato, caramelized onion, Emmentaler cheese, bacon and homemade chutney. Served with crispy chips and garlic aioli	
Gourmet Chicken Burger	R 95.00
Grilled chicken breast on a jumbo bun, with organic microgreens, tomato, caramelized onion, avo and Mozzarella cheese. Served with crispy chips and mayo	
Ou Pastorie Beef and Red Wine Pie	R 125.00
A classic homemade flaky pastry pie. Served with homemade chutney and side salad	
Ou Pastorie Duck Pie	R 145.00
A classic homemade flaky pastry pie. Served with homemade jelly and side salad	
Cheeky Croissant	R 75.00
Croissant filled with chicken, microgreens, parmesan cheese and roasted romanita tomatoes, drizzled with mayo	
Avo and Bacon Croissant	R 85.00
Fresh avo, bacon, microgreens and mozzarella with sugo sauce on the side	
Salmon Croissant with scrambled eggs	R 95.00
Toasted croissant, smoked Salmon and scrambled eggs, served with basil pesto, cream cheese and microgreens	

*** This menu is not available on Public Holidays, Sundays
And Music Event Days*



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Café Menu - Tues to Sat 11.00 to 17.00**