

**BREAKFAST (9:00-11:00)** 

#### **CROISSANT WITH SCRAMBLED EGG, CHEESE AND TOMATO**

Scrambled egg, cheese and tomato toasted or as is served with rocket

60

Add breakfast coffee R15.00

### **CROISSANT WITH SCRAMBLED EGG & BACON**

Scrambled egg & bacon toasted or as is

65

Add breakfast coffee R15.00

#### VOC

2 eggs, 3 rashers of bacon, tomato & onion served with toast butter and jam 65 Add a coffee/tea for R15.00

### BOEREBREAKFAST

Boerewors, scrambled egg, bacon, tomato & onion smoor, toast, butter and jam85Add a coffee/tea for R15.00

# **"TAYLOR" MADE SCONES**

Freshly baked scone served with homemade jam (strawberry/ apricot), butter, cream Or Jam and cheese

#### 45

- 1744 First house on the farm Geelbekkefontein (Geelbek, named after the yellow bill duck and the 5 fountains still giving us fresh water);
- 1791- Geelbek house was set on fire by Postholder Stofberg and burnt down when the British invaded Saldanha Bay- The Middelburg was also burnt down at the same time;

1860 - Alexander Van Breda rebuilt the Geelbek house – date on building AVB 1860;

1918 - Johannes Benjamin Taylor, one of the owners of Geelbek- we named our scones after him;



# LUNCH 12:00-16:30 STARTERS

### SOUP OF THE DAY

Served with home baked bread and butter

### 58

**Bitterballen** (Dutch snack with a meat base, containing beef, butter, roux, herbs, and then shaped into a potato and crumbed ball)

served with homemade sweet mustard

### 60

Smoked snoekballs served with chutney mayo 4 snoekballs served with relish and greens

## 60

Bitters- aromatic medicinal bunch of herbs – Bitterballen contains a mix of fresh herbs

The monogram on our menu stands for

### **VOC- East Dutch Company**

G- Geelbekkefontein was the most northenly border of the VOC.

10 000 pound fish and salt were sent to Cape Town from this farm





### **LIGHT MEALS & SALADS OPTIONS**

Quiche with roasted vegetables like peppers, butternut, sage, feta and onion, tomato, mushroom and onion served with a fresh salad

#### 78

#### Roasted Butternut Salad (Low Carb Banting) SQ

Roasted butternut & sage, served on a bed of greens, topped with feta & roasted pumpkinseeds and a drizzle of balsamic

#### 79

**Greek salad** 

Large 60

Small 48

2 x Pancake served with spinach and feta baked with a cheese sauce and served with a salad

#### 76

2 x Pancake filled with Bolognaise mince served with a salad

## 76

#### **Roasted Chicken Panini**

Roasted chicken filled with sage, peppadew and feta served on a panini with greens and a portion of chips

### 125

### Gourmet Ostrich/Venison Burger(250g) SQ Served on a panini, filled with greens, avo and topped with tomato & onion marmalade served with a portion of chips

### 130

We bake our quiche daily and make our own ostrich patties with 100% ostrich mea

Our tomato & onion marmalade is also homemade



### SEAFOOD

Hake & Chips 200g hake fillet (deep fried in our homemade beer batter) served with golden chips, or side salad and tartar sauce

# 115

Calamari & Chips

200g Calamari strips (deep fried in our homemade beer batter) served with a portion of chips or salad and tartar sauce

### 115

West Coast Combo

200g Hake, 200g Calamari, tartar sauce, served with a portion of chips and a small Greek salad

160



KIDDIES (1-10 years old) Fish & Chips served with lemon & tartar sauce

70

Fried Chicken strips served with chips

70

Kiddies Chips 40



### MAIN MEALS

#### **VEGETABLE CURRY (VEGAN)**

Vegetable curry made with lentils, chickpeas, butternut, tomato, onion & garlic in coconut milk and fresh coriander, served with deep fried roti, sambal and rice

#### 115

#### **TRADITIONAL MEALS**

Traditional Bobotie (Origin of this recipe dates back to a Roman cookbook, written by Apicius, adopted by then Dutch and mastered by the Malay Slave cooks) Aromatic, Cape Malay flavours of minced beef topped with a savoury egg custard, served with

yellow rice, roasted vegetables and our favourite pumpkin tart

### 135

#### Cape Malay Curry of the day (chicken or beef)

Aromatic, Cape Malay mild spices are used, served with yellow rice, roasted vegetables and our favourite pumpkin tart

### 135

#### Venison Pie (Old Slave recipe)

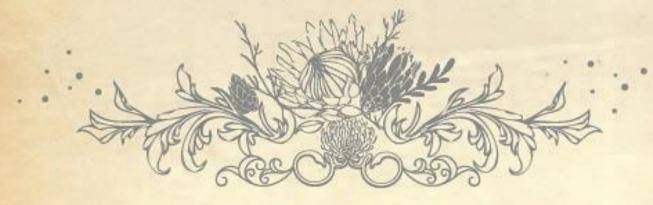
Slow cooked Eland/Kudu with Tamarind and aromatic spices like cloves, all berry spice, and nutmeg to name a few, served with yellow rice, roasted vegetables

### 145

#### ALL ABOVE ARE SERVED WITH TOMATO & ONION SAMBAL, CHUTNEY AND DEEPFRIED ROTI TRIANGLE

Bredies found it's way through the Arabs, via the Spice Route to the Italians and then to the Dutch and French- it was known as a poor man's dish. The only cooking kitchen utensil that the French could bring with them to the Cape was one iron steel pot.





# **DESSERT & CAKE OF THE DAY**

**Old Fashioned apple tart** 

served with a sweet creamy sauce and cream

# 45

Cape Malva Pudding served with Amarula Anglaise and ice cream or cream

45

2 Pancake with cinnamon and butterscotch sauce

### 45

### Cakes of the day @ 46

See our daily blackboard or request from your waitron

All home baked cakes are subject to availability

Lemon Meringue

Carrot Cake

**Chocolate cake** 

Cheese cake

Red Velvet Ca

In Cape Malay culture a new bride receives the following when moving into her new house A jar of sugar- to ensure happiness and sweetness in her home; A jar of rice- to ensure abundance and that her cupboards will always be filled with food; A jar of salt- to keep unhappiness and evil spirits away; These jars stay in her cupboard and move with her from new house to new house.

