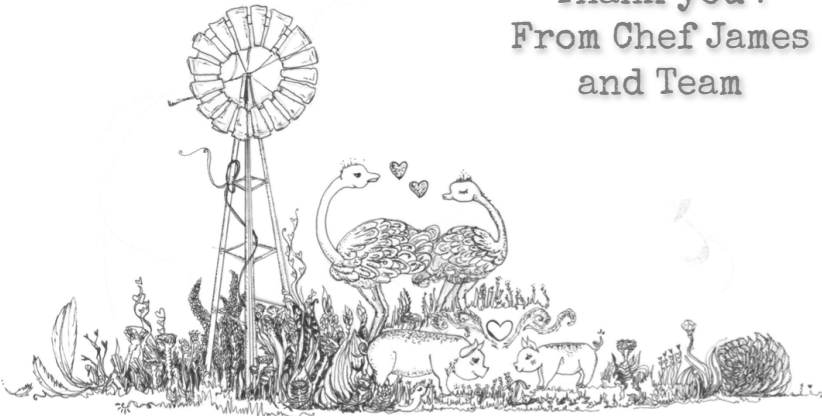


STARTERS

Thank you !
From Chef James
and Team



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Caprese salad served with fresh mozzarella and a selection of marinated cherry, roasted, sundried and heirloom tomatoes . 95

Beef tar tare, aioli, quail egg yolk, homemade ketchup served with a black pepper lavash . 85

Togarashi spiced tuna, wasabi mayo, tatsoi salad served with a sweet miso dressing. 105

Pan-fried calamari, ponzu and coriander crème served with sprouts, pickled daikon and candied lemon . 85

Goats cheese tortellini, asparagus served with a broad bean crème . 85

Duck liver parfait served with rhubarb and apple chutney, whole grain mustard and a ginger beer brioche . 95

Coobs Carpaccio served with deep fried capers, rocket, Parmesan shavings and a truffle oil dressing. 90

Mushroom wontons served with a cucumber, pickled ginger, organic micro salad with a side of coconut broth . 80

Coobs Ratatouille: Coal Roasted aubergine, slow cooked peppers and char grilled zucchini. 85

Light Meals

served Tuesday to Saturday 12:00 to 15H30 &
Sunday 12:00 to 15:30

Spicy Marinated Prego roll served with hand cut fries. 110

Craft beer battered hake served with a farm micro salad, tartar sauce and hand cut salt and vinegar crisps . 130

Free-range acorn fed pork or Suffolk lamb bangers served on potato mash topped with a leek and sherry gravy and onion rings. 125

Savoury crepe served with either pulled chicken or pork, cumin carrots, spicy marrow relish and a pineapple and red onion salsa. 115

Steamed bun. Stuffed with either free-range crispy chicken or marinated Asian mushroom served with cucumber, pickled ginger and a spicy peanut dressed micro salad. 85

Coobs Melanzane: Crispy fried ricotta stuffed and rolled aubergine served with roast tomato Napoli and a micro green salad. 120

Free-range beef or crumbed chicken burger served with hot leek marmalade, farm relish, grilled homemade halloumi and a side of hand cut potato chips . 110

Add wild boar bacon. 30

DESSERTS

Dark chocolate gateau, milk chocolate mousse, drunk cherries, cherry gel, coca nib sugar glass served with cherry smoked ice cream. 80

Lemon sponge mascarpone ganache, lemon curd, black pepper marshmallow, candied lemon served with a cucumber sorbet. 80

Coob's banoffee; roasted banana parfait, dulce de leche, hazelnut brittle Kahlua ice cream. 80

Berry tart; ruby chocolate ganache, textures of berries served with a charred strawberry ice cream . 80

Cheese board a selection of raw milk cheeses served with farm preserves and melba toast. 90

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 Coobs, il Contadino.

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.

Salads

Fennel, citrus salad served with organic pecan nuts, brightside farm organic greens and a sage vinaigrette. 90

Coobs Caesar: Cos lettuce served with wild boar bacon, white anchovy fillets, poached free range egg, rustic garlic croutons topped with a Parmesan and anchovy dressing . 95

Chicken pesto salad, ripped mozzarella, confit vine tomatoes served with organic greens . 95

Asian chopped salad: organic cabbage, radish, kale, carrots and spring onion dressing served with either.

100

Crispy calamari.

Siracha chicken.

Togarashi spiced tofu.

Rustic chickpea salad: Pancetta, marinated roasted artichokes served with a herb dressing. 115

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Sides (all R30)

Steamed organic veg
Craft beer battered onion rings
Hand cut potato chips

MAINS

Free range whole grain mustard rubbed baby chicken served with organic seasonal vegetables, parsnip puree with a tarragon jus . 200

Wagyu burger served on a brioche bun with lettuce, tomato, boerenkaas and pickles and hand cut chips . 150

Sirloin steak (300g) served with wilted spinach, burnt leek puree, onion rings and a port jus.

A choice of :

Free-range grass fed beef .
245

Silent valley Wagyu. 315

Our famous wild boar ragu served with homemade pappardelle.
145

Squid ink risotto served with pan seared scallops and line fish.
160

Truffle spinach crème risotto served with broad beans, peas and mint. 125

Pumpkin ravioli in a herb oil served with pumpkin seeds and sage infused wild mushroom crème 145

Line fish served with bulger wheat, marrow, brussel sprouts, pea puree and parsley lemon butter . 235

Asian grilled duck breast, confit duck leg pot stickers, stir-fried asian veg served with a teriyaki jus . 230

Burnt citrus glazed pork belly served with a carrot pomma anna, burnt baby onion, garden pea puree and a wholegrain mustard jus . 225

Organic veg pot pie served with a thyme mushroom gravy and a micro salad 165

Spicy Vietnamese Organic Chicken curry served with sprouts, coconut and spring onion rice, a pineapple and red onion salsa . 150