

ROSEMARY HILL

COFFEE SHOP

MENU

OUR STORY

Rosemary Hill is a place where guests can reconnect with nature, experience farm life, eat fresh organic food, explore the trails and find space to breathe.

Our aim is to leave a legacy of learning and shared resources while making a sustainable difference to society.

We have been farming organically and biodynamically since 1978 and during this time we have planted over 100,000 trees and shrubs. We currently grow Rosemary, Lavender, Spearmint, Eucalyptus, Lippia, African Potato, Sutherlandia and various other plants from which we distil essential oils. Other crops include pecan nuts, lemons and vegetables.

The farm shop stocks a variety of homemade treats, freshly baked goodies, loose leaf tea, organic veggies (subject to availability), natural bodycare products and even some amazing essential oils & natural remedies cultivated on the farm!

The 200-hectare Estate boasts numerous unique event venues, stables, a herd of Nguni cattle, two bustling coffee shops, 33km of trails, treetop adventures and various accommodation options for up to 80 guests.

This family-run business works in close co-operation with The Kindergarten and The Waldorf School, which was started in Pretoria in 1972 and moved to the farm in 1978.

www.thekindergarten.co.za

www.thewaldorfschool.co.za

Our stunning sister venue, The Greenhouse Cafe, is situated 2km from the estate's main gate, next to the Acrobranch forest.

www.thegreenhousecafe.co.za

www.acrobranch.co.za

www.rosemaryhill.co.za

BREAKFAST

THE ORIGINAL BBB | 40

Bikers Breakfast Bun

A sesame bun filled with cheddar cheese, streaky bacon, a slice of tomato and a fried egg.

THE HEALTH BREAKFAST **(N)** **(V)** | 58

Homemade crunchy granola sprinkle served with Swiss muesli (infused with sultanas, carrot and cinnamon). Finished off with Greek-style yoghurt and seasonal fruit.

SIMPLE SAM **(N)** | 65

2 eggs, streaky bacon, grilled tomato and fried halloumi. Served with a slice of gluten-free 'green bread.'
(Banting-friendly)

THE FAT BOY | 78

A Sesame seed bun filled with Emmentaler cheese, streaky bacon, slow braised pork belly, tomato chutney and a fried egg.

CHEF'S CHOICE OMELETTE | 80

Three-egg omelette with bacon, tomato, mushrooms, onions and finished with mozzarella, feta & emmenthaler.

SUBSTITUTE WITH GLUTEN-FREE 'GREEN' BREAD **(N)**: 10

OLD SCHOOL CLASSIC CROISSANT **(V)** | 36

Freshly baked croissant served with grated cheddar cheese and homemade rose-petal jam.

GYPSY CROISSANT | 65

Freshly baked croissant filled with gypsy ham, sliced brie, honey & mustard mayo and homemade carrot chutney.

WAFFLE EGGS BENEDICT | 75

Sweet corn, cheese & chives waffle with poached eggs, streaky bacon, potato rosti and finished with Hollandaise Sauce.

PLAAS BRËKFIS | 85

2 eggs to order, streaky bacon, 150g grilled rump, three bean chakalaka sauce and pap dumplings.
Served with your choice of sourdough or light-rye bread.

ADD SHOESTRING FRIES: 15

SUBSTITUTE WITH GLUTEN-FREE 'GREEN' BREAD **(N)**: 10



PLANT-BASED (VEGAN)

VEGAN BENEDICT | 55

Potato hashbrown topped with sauteed spinach, herb roasted brown mushrooms, zucchini ribbons and vegan aioli.

OVERNIGHT OATS BOWL | 45

Overnight oats flavoured with vanilla, toasted coconut shavings, dried cranberries, chai seeds, pumpkin seeds and maple syrup, topped with whipped coconut milk and seasonal fruit

BREAKFAST POTATO HASH | 68

Crushed baby potatoes, pan-fried with onions, chickpeas and garden herbs served with smashed avocado, heirloom tomatoes and pickled red onions.

BUDDHA BOWL | 70

Cous cous and red quinoa, roasted baby potatoes, heirloom tomatoes, cucumber, beetroot, marinated brinjals, spicy cauliflower pops, avocado hummus and crispy poppadoms.

FARM STYLE NACHO BOWL | 75

Spicy tortilla chips with three bean chakalaka, avocado, tomato and corn salsa, cous cous and quinoa topped with vegan aioli.

SOFT FLOUR TORTILLA WRAP | 75

Marinated aubergines, crispy potatoes, lettuce, cherry tomatoes, cucumber, carrot and vegan aioli. Served with homemade potato crisps.

BEYOND BURGER | 120

Beyond meat patty cooked with vegan BBQ sauce served on a sesame seed bun with vegan aioli, lettuce, tomato and homemade pickles. Served with shoe string fries

The Beyond Burger® is the world's first plant-based burger that looks, cooks, and tastes like a fresh beef burger. It has all the juicy, meat deliciousness of a traditional burger, but comes with the upsides of a plant-based meal. The Beyond Burger® packs 20 g of plant-based protein and has no GMOs, soy or gluten.



(N) - Contains Nuts | **(V)** - Vegetarian

HOMEMADE BURGERS

SERVED WITH SHOESTRING FRIES

CRISPY CHICKEN SCHNITZEL BURGER (N) | 85

Deep fried chicken schnitzel topped with melted mozzarella and chipotle mayo. Served on a sesame seed bun with lettuce, tomato and homemade pickles.

CHEESY BEEF BURGER | 88

200g grilled grass-fed beef patty, topped with mozzarella, feta and emmenthaler cheese, served on a sesame bun with lettuce, tomato and homemade pickles. Topped with the chef's BBQ sauce.



LIGHT MEALS

ROSEMARY HILL SALAD (N) (V) | 68

Salad greens with cherry tomatoes, cucumber & carrot ribbons, sliced avocado, grilled halloumi and roasted organic pecan nuts. Topped with red-onion pickle and served with a rosemary vinaigrette.

ADD SMOKED TROUT: 20

ADD SMOKEY BBQ CHICKEN STRIPS: 20

ADD GRILLED RUMP STRIPS: 20

WICKED GRILLED CHEESE (V) | 58

2 slices of bread spread with sun-dried tomato & basil cream cheese. Topped with cheddar and emmenthaler and finished off with freshly ground black pepper.

ADD CRISPY BACON: 15

ROAST BEEF BAGUETTE | 65

Freshly baked baguette filled with lettuce, tomatoes, pickles, roast beef and horseradish aioli. Served with potato crisps.

THREE-BEAN BAKE ON TOAST (V) | 75

Your choice of bread topped with our homemade baked beans, freshly sliced avocado (when in season) and a poached egg.

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PLEASE NOTE THAT WE AUTOMATICALLY ADD A 10%
SERVICE FEE TO TABLES WITH 8 OR MORE GUESTS.

SOFT FLOUR TORTILLA WRAPS

ALL SERVED WITH HOMEMADE POTATO CRISPS

HALLOUMI & LENTIL BOBOTIE WRAP (V) | 75

Homemade bobotie with fried halloumi fingers, lettuce, cherry tomatoes and carrot ribbons.

SMOKEY BBQ CHICKEN | 85

Chicken strips cooked with the Chef's Smokey BBQ sauce, deep fried halloumi, lettuce, cherry tomatoes, cucumber, carrots and sundried tomato cream cheese.

CRISPY LAMB | 95

Slow-roasted lamb grilled until crispy, lettuce, cherry tomatoes, cucumber, carrots, cheddar and zesty lemon mayo.

FOR THE CHILDREN

WONDER WAFFLE | 38

Bacon and syrup OR Ice cream and chocolate sauce.

CHICKEN STRIPS | 48

Deep-fried crispy chicken breast strips, shoestring fries, carrot & cucumber sticks and mayo dipping sauce.

ADD FRESH FRUIT SKEWER: 15

TOASTED SANDWICHES | 45

Cheese; Cheese & Tomato; Ham & Cheese; Chicken Mayo OR Bacon & Egg. Served with shoestring fries.

JUNIOR BURGER AND CHIPS | 55

Choose between a beef patty or crispy chicken schnitzel patty with cheese, lettuce, tomato, cucumber and mayo on a sesame bun. Served with shoestring fries.

PLATE OF SHOESTRING FRIES (V) | 30



SOMETHING SWEET



THE CLASSIC | 36

Vanilla ice cream with homemade chocolate sauce.

SCONES | 45

Freshly baked and served with grated cheddar cheese, homemade rose-petal jam and cream.

CHEESECAKE SWIRL BROWNIE (N) | 48

Served with Buttermilk ice cream and dark chocolate sauce.

OUR FAMOUS CARROT CAKE (N) | 42

Some of our secret ingredients: Pineapples, organic pecan nuts and aromatic spices, topped with a delicious cream cheese frosting.

BAKED CHEESECAKE | 45

Traditional New-York style cheesecake with a coconut-biscuit base, topped with seasonal fruit and toasted coconut sprinkles.

THE REAL DEAL WAFFLE | 48

A freshly baked waffle served with vanilla ice cream, and your choice of syrup, chocolate sauce OR butterscotch sauce.

THE CAFÉ WAFFLE (N) | 65

Homemade dark chocolate ice cream, Italian espresso cream whip and roasted hazelnuts.

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HOT DRINKS

CAPPUCCINO
SHORT | 22 - TALL | 28

RED CAPPUCCINO
SHORT | 26 - TALL | 30

CAFFÈ LATTE | 25

HAZELNUT ALMOND LATTE **(N)** **(V)** | 35
Single shot with almond milk and hazelnut syrup

GOLDEN MILK **(N)** **(V)** | 35
Ancient health-boosting drink! Almond milk infused with turmeric, cinnamon, pinch of black pepper, ginger and maple syrup

ESPRESSO
SINGLE | 16 - DOUBLE | 22

BOTTOMLESS FILTER COFFEE | 25
Please ask your waiter for a refill!

AMERICANO | 22
Double shot with piping hot water

FIVE ROSES OR ROOIBOS | 20

SPECIALITY TEAS | 36
Ask your waiter for our unique selection

CHAI LATTE | 35
Subtle infusion of aromatic spices in hot milk

HOT CHOCOLATE | 30
Regular chocolate OR Decadent white chocolate

MILO | 30

BABYCHINO | 15
Hot chocolate in an espresso cup

- Surcharge to replace regular milk with Almond milk -
SHORT | 10 - TALL | 15

COLD DRINKS

ORIGINAL HOMEMADE LEMONADE | 20
Made with lemons from our farm, the ultimate squeeze!

THE ROYAL LEMONADE SELECTION

Select your choice of infusion, topped with soda water:

MISS ROSE | 35
Infused with rose-syrup made from roses grown in our gardens

LADY LAVENDER | 35
Infused with lavender-syrup made from our home grown lavender

PINK DUCHESS | 35
Infused with a special strawberry syrup

100% PURE FRUIT JUICE | 25

ICED COFFEE | 28

BOS ICE TEA | 20
Berry, Lemon, Lime & Ginger or Peach

BOS ICE TEA SPORT (500ml) | 25
Mandarin/Orange, Lemon/Lime or Red Berry

SPRING WATER | 18
Still or Sparkling

APPLETIZER | 20
GRAPETIZER | 20
Red or White

SODA CANS (330ml) | 16
Coke, Coke Zero, Coke Light, Fanta Orange, Fanta Grape, Crème Soda, Sprite, Sprite Zero and Tab

RED BULL | 35
Apparently it gives you wings...

MILKSHAKES | 33
Berry, Chocolate, Coffee or Vanilla

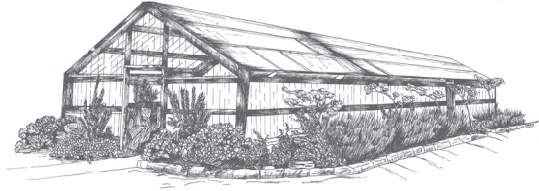
GOURMET MILKSHAKES | 45
*Salted caramel popcorn OR Peanut butter & banana **(N)***

KIDDIES MILKSHAKE | 25
Berry, Chocolate or Vanilla - Served in a cup to go

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WHAT ELSE HAPPENS HERE...



Trails: Rosemary Hill's award winning trails are suitable for mountain bike riders, trail runners and hikers alike, offering a great day out on the very clearly marked 5, 10 and 33km options.

High Tea: Rosemary Hill hosts authentic tea parties, specialising in bridal showers, baby showers, birthdays and christenings. Treats are individually made from scratch by our passionate pastry team and beautifully presented on three-level tiers.

Weddings: Our weddings have a casual farm-feel with top quality event management and delicious home-style cooking. The unique venues include our Living Chapel, a Pavillion inside the Maze and the Authentic Wooden Barn.

Accommodation: Stay over in the quaint thatch cottage, six contemporary guest rooms, or a large villa, known as the The Farmhouse. Furthermore, there are three loft apartments, 2 large Dorms that can sleep 22 guests each, a 2-sleeper Zen Kaya and our stunning Stone Cottage. All together we have space for 84 guests to sleep over!

Social area: We have a beautiful pool with braai facilities and lush green lawns in the middle of the Estate. It also boasts a container with two toilets and a shower.

Acrobranch: A treetop experience dedicated to offering children and adults alike a unique adventure as they move from tree to tree. Join us for birthday parties or corporate team building events! Parties are hosted on stunning wooden decks and teepees!

Events: Rosemary Hill is perfect for children's parties – whether you have a busy boy that wants to go mountainbiking with his friends or a gracious girl, ready for a fantasy tea party! We also offer gourmet picnics, christenings, morning functions, conferences and evening functions.

Photoshoots: Rosemary Hill has become the preferred photo and video shoot location in Gauteng. Landscapes include diverse wooded areas, a beautiful formal garden, green house, grasslands, rosemary fields, dams, bridges and the ruins of abandoned buildings.

OPENING TIMES

WEEKENDS:

Saturdays, Sundays and Public Holidays:
07h00 - 16h00 (*Kitchen closes at 15h00*)

WEEKDAYS:

Monday to Friday: 08h00 - 16h00

CONTACT DETAILS

012 802 0052 or 083 235 6857

EMAIL ADDRESS:

info@rosemaryhill.co.za

Kindly note that when the coffee shop is very busy, you may have to be patient when waiting for your order.

If this is the case, please keep a positive attitude and enjoy the lovely surroundings.

We are putting the utmost care and love into your order and are always doing our very best with the facilities and staff that we have available.

ENJOY YOUR VISIT!