



TERBODORE

— COFFEE ROASTERS —

EST. 2004

Not much has changed since we roasted our very first batch of coffee in 2004 on Terbodore farm in the Kwa-Zulu Natal Midlands.

Sure, the batches got bigger as word of our coffee spread and our commitment to the craft grew.

But despite our pursuit of the perfect cup, our Great Dane, now grey around the muzzle, still has a keener interest in the whereabouts of farm cats rather than the rich, defined flavours of the perfect brew.

Still, his presence has become symbolic of everything that we strive for the moment we fire up the roaster – heritage, courage, patience and dependability.

From the very first day that we started roasting for our own needs, we took great care to procure only the finest green coffee beans from carefully selected sources. Combined with the skill and patience with which we sift and roast our beans, we consistently produce the coffee that we gladly put our name to.

Then there is our companions courage, something we needed in no short supply to open our second roastery in the Cape Winelands. Thanks to this leap of faith, we can now make our coffee available to connoisseurs around the country – still produced with the same love and meticulous care as we did in 2004.

We hope that you enjoy our product and craft as much as we do, because we feel that life is long enough for a slowly percolated cup, even in dog years!



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Please note that we take care in preparing your food, relax and enjoy the country setting and feel free to browse in our retail shop adjacent to the restaurant.

During busy service times, meals may not come as quickly as normal.

The kitchen staff endeavours to get your order to you as quickly as they can, without compromising standards and inconveniencing other customer's.

Any food allergies or dietary requirements needs to be brought to the attention of the serving staff.

We hold a policy of adding a 10% service fee for tables of 8 people and more.

KZN Trading Days:

CLOSED ON TUESDAY AND WEDNESDAY

Trading Hours: 8.30 - 16.30

Breakfast: 8.30 - 11.00

Lunch: 12.00 - 15.00

Lunch

(Served between 12.00 - 15.00)

Starters

Herbed Fish Cakes 70

- Served with tartare sauce and a small salad.

Twice Baked Cheese Soufflé 75

- Gruyéré and parmesan soufflé slow baked in a cream sauce. Served with baguette slices.

Duck and Phyllo Stack 70

- Shredded duck in a soy and honey vegetable sauce, layered between phyllo.

Avocado and Tomato Granita 60

- Frozen tomato ice on fresh avocado, topped with smoked salmon.

Honeybush – Poached Pear and Biltong Salad 70

- Pears with gorgonzola and crushed walnuts, served with baby spinach and marinated biltong.

Vegetable Rolls with Peanut Sauce 60

- Vermicelli noodles, , selection of vegetables wrapped in rice paper. Served with peanut sauce.

Mains

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| Seafood Tagliatelli | 140 |
| <ul style="list-style-type: none">- Prawns, kingklip and mussels tossed in a garlic and chilli creamy sauce – topped with parmesan. Served with a side salad. | |
| Burger with Hand Cut Chips | 95 |
| <ul style="list-style-type: none">- 200g beef or chicken or vegetarian. | |
| 3 x Sliders and Hand Cut Chips | 105 |
| <ul style="list-style-type: none">- 70g beef, caramelized onion and avocado and- 70g crumbed chicken with homemade mustard and- 70g vegetarian butternut, ratatouille and pesto. | |
| Lamb and Prune Tagine | 150 |
| <ul style="list-style-type: none">- Cubed deboned leg of lamb, characterised by sweet and savoury flavours, served with couscous. | |
| Pie of the day | 100 |
| <ul style="list-style-type: none">- Served with hand cut potato chips and a side salad. | |
| Pork Fillet Rogan Josh | 130 |
| <ul style="list-style-type: none">- A flavoursome spicy curry served with savoury rice, poppodums and condiments. | |
| Ragout of Prawn and Chicken with tomato, white wine and tarragon | 150 |
| <ul style="list-style-type: none">- Served in a tomato based broth with a medley of vegetables. | |
| Fillet Steak and Mushroom Sauce | 160 |
| <ul style="list-style-type: none">- 250g tender steak, served with green beans, mushroom sauce and hand cut chips. | |
| Oven roasted Kingklip with Minted Baba Ghanoush | 160 |
| <ul style="list-style-type: none">- Served with young onions, potatoes and a medley of vegetables and green oil. | |
| Grilled Aubergine and Mushrooms | 130 |
| <ul style="list-style-type: none">- Sweet Tahini tomato and onion smoor, served on ciabatta, with a side salad. | |

Mains

For the Young Ones

Spaghetti **70**

- Carbonara: Tossed with bacon, egg and cheese or
- Savoury mince.

Boerewors Roll and Chips **60**

Fish Cake and Chips **50**

Extra's

Side Salad **25**

Side Chips **25**

Side Vegetables **25**

Dessert

Meringue Towers **60**

- Served with creamy vanilla ice-cream and berry coulis.

Stone Fruit in Verbena Syrup **65**

- Topped with almond gratin, granola and hazelnut ice-cream.

Choc Chip Biscuits and Chocolate Salami **55**

- Served with a cold Irish coffee mocktail.

Vanilla Ice Cream **50**

- Served with a bar one sauce.

Baked Pudding **55**

- Topped with cream or vanilla ice-cream.

Milk Tart Cigars **60**

- 2 Phyllo wrapped milk tart cigars, deep fried and served with pistachio nuts.

Cheese Board **90**

- A selection of cheeses, preserves, nuts and parmesan biscuits.

Coffee Time Treats

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| Baked cinnamon and walnut cheese cake | 50 |
| Sticky lemon shortbread fingers (2) | 20 |
| Muffin of the day | 35 |
| - Ask for today's choice. | |
| Homemade scones | 30 |
| - Served with strawberry jam and cream. | |
| Savoury muffin | 45 |
| - Served with cheese. | |
| - Ask for today's choice. | |
| Bran rusks (3) | 15 |
| Individual carrot cake | 40 |
| - Topped with cream cheese and pecan nut icing. | |
| Cake of the Day | 40 |
| - Ask for today's choice | |
| Selection of double thick milkshakes | |
| - Large | 45 |
| - Medium | 35 |

Breakfast

(Served between 08.30 - 11.00)

Ciabatta French Toast **70**

- Served with savoury mince or
- Served with fried banana and honeyed mascarpone.

Homemade Nut and Oats Granola **80**

- Served with fresh fruit, honey and Bulgarian yoghurt.

Wildberry Smoothie **60**

- Served with miniature waffles, cream and honey.

Traditional Breakfast **70**

- 2 fried eggs, 2 rashers bacon, fried tomato, miniature chipolatas and toast.

Sweet Corn Fritters **65**

- Sandwiched with vegetarian ratatouille.
- Served with potato hash.

Breakfast Steak Burger **80**

- Served with steak, fried egg and bacon, topped with a monkey gland sauce. Served with potato hash.

Potato Rosti in a Pan **80**

- Served with 2 fried eggs, boerewors, 2 rashers bacon, tomato and hollandaise sauce.

For the Young Ones **30**

- 2 Scrambled eggs and 'WOOF' toast

Extra's

Salmon **40**

Toast per slice (white, brown, ciabatta) **10**

Preserves or Cheese **10**

Coffee

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| Single espresso | 15 |
| Double espresso | 20 |
| Macchiato | 18 |
| Americano | 18 |
| Cappuccino | 20 |
| Cappuccino - Large | 30 |
| Latte | 25 |
| Plunger | 25 |
| Flat white | 25 |
| Restricted double shot espresso, topped with stretched milk. | |
| Tin Cup | 30 |
| Double shot espresso, condensed milk topped with stretched milk. | |
| Iced Coffee | 30 |
| Double shot of espresso infused with honey, poured over whole ice cubes, topped up with milk. | |
| Mochachino | 30 |
| Hot chocolate infused with espresso and topped with milk. | |
| Cortado | 20 |
| Single shot espresso topped with steamed and micro textured milk. | |
| Speciality Coffee | |
| - Ask for more information | |
| Extra Shot of Espresso | 6 |
| Kiddi cino | 10 |
| Hot Chocolate | 25 |
| Tea/Rooibos | 15 |
| Earl Grey | 15 |
| Irish coffee | 45 |
| Dom Pedro | 45 |

Cold Drinks

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| Coke, Fanta Orange, Sprite, Crème Soda, Ginger Beer | 16 |
| Coke Lite, Tab, Sprite Zero | 16 |
| Soda, Tonic, Lemonade, Dry Lemon | 13 |
| Tizers - Apple and Red Grape | 19 |
| Iced Tea – Peach | 18 |
| Water | 16 |
| - Still and sparkling | |
| Rock Shandy | 27 |
| Cordials | 8 |
| - Lime, Passion Fruit, Kola Tonic or Bitters | |
| Fruit Juices - Apple or Orange | 16 |