

Farm Inn

A La Carte

Starters

Soup of the day - ask your waitron	55
Snails in garlic butter sauce served with brown bread fingers	55
Cajun Chicken Salad combined with garden greens, avocado & peppadews (seasonal availability)	80
Chicken Liver Peri-Peri served with crusty bread	60
Springbok Carpaccio topped with parmesan shavings & balsamic dressing	85
Smoked Salmon with dill, capers & cream cheese served with toasted rye	75
Trio of Patè – Trout, Chicken Liver & Biltong, served with melba toast & onion marmalade	75

Wine Recommendation

Methode Cap Classique Sparkling wines are a wonderful aperitif to tantalise your palate before any meal or with the Parma ham & melon.

We have a wonderful selection of crisp Sauvignon Blanc wines & suggest these to be matched with the Smoked Salmon. A light styled Red Blend or Rosé would certainly not be out of place with our Cajun Chicken Salad. The springbok Carpaccio would most certainly accompany our new Protea Merlot

Main Course *From our grill*

Rump Steak 300g	130
Fillet Steak 200g	135
300g	155
T-bone 500g	135

Served with a choice of Peppercorn sauce, Mushroom & blue cheese sauce
or Creamy garlic sauce

Wine Recommendation

Full-bodied Cabernet Sauvignon & Cabernet based blends are wonderfully matched with our Red Meats as the Peppercorn sauce & Mushroom sauce require a full textured wine.

Our Specialities

Oxtail with a rich red wine and rosemary jus	179
Slow Cooked Lamb Shank in red wine served on a bed of creamy mash	179
Duck Confit traditionally preserved duck legs braised to perfection topped with a cherry jus	170
Ostrich Fillet served with Amarula cream sauce	180
Fillet Madagascar - 300g fillet topped with a green peppercorn and brandy cream sauce	185

Wine Recommendation

Try our Lamb with a lovely spicy Shiraz or our tender Oxtail which is ideally paired with Tokara Cabernet Sauvignon or a trendy Red Blend like Kanonkop Kadette. Duck confit with its cherry jus goes excellent with our Rust en Vrede Cabernet Sauvignon.

From the Ocean

Kingklip fillet grilled served with fresh lemon butter sauce	160
Seafood Chowder consisting of line fish, prawns & mussels set in a creamy potato broth	130
Mussels a la crème – on the half shell smothered in a garlic cream sauce	130
Grilled Prawns six king tiger prawns grilled served with a choice of sauces	229

Wine Recommendation

Our Kingklip dish calls for a full-bodied Chardonnay like Fat Bastard, while the grilled prawns will be perfect with Mulderbosch Steen Op Hout Chenin Blanc.

Poultry

Grilled Stuffed Chicken Breast set in an asparagus cream	115
Chicken Provencal – chicken breast with black olives, capers & basil	110
Chicken Curry mildly flavoured with cumin, masala & coriander	100

Wine Recommendation

The flavourful asparagus cream with the chicken supreme is well matched with Tokara Chardonnay. The Curry is a must with any Chenin Blanc even a Dry Rosé would not be out of place.

Vegetarian Dishes

Fettuccini Pasta combined with sautéed mushrooms & parmesan cheese	85
Vegetable Lasagna served with a garden salad	85

Wine Recommendation

Any good Shiraz or Merlot would complement the Pasta dish, try the Guardian Peak with its smoky bacon character it really goes well with the mushroom flavour. A wine like Hartenberg Reisling or Grunberger Rosenlese would be my choice for this fresh & simple butternut dish.

All mains are served with your choice of rice, chips or mash potatoes & seasonal vegetables

Dessert

Coconut & Caramel Flan	45
Chocolate Mousse	45
Poached Pears stuffed with Brandy Mascarpone (seasonal availability)	50
Baked Cheesecake with passion fruit coulis	40
Ice cream and Bar One Chocolate Sauce	35
Fruit Salad with Ice cream or cream	35
Cheese platter for two – a selection of South African Cheeses served with Preserves and biscuits	85

Wine Recommendation

Dessert wines & fortified wines such as Port & Muscadel are simply sublime with our delicious array of after dinner treats. The Coconut & Caramel Flan will surely match the legendary Pierre Jourdan Ratafia. A carefully selected Potstill Brandy, Cognac or Liqueur to sip with the Chocolate Mousse or Poached Pears is not to be missed.

Dry or slightly sweet sparkling wine is a great way to round off your meal.
Bubbly it's the wine for every occasion.
You can never drink enough bubbles.