

LUNCH

served until 16:00



garden salad: tossed with our tangy dressing R55

bread + paté: smoked salmon, chicken liver, biltong + hummus with home-made bread R60

veggie samie: roast seasonal veggies with cream cheese, garden herb pesto and chips or salad R70

steak samie: beef fillet strips pan fried with onions in a creamy grain mustard + thyme sauce, served on butter toast with salad + onion rings R90

toasted HCT samie: gypsy ham, mature cheddar + tomato served with chips or salad R50

pie du jour: served with chips, salad + danya chutney R65

pork chop: pan roasted pork chop served with golden potato rosti, dijon peppercorn sauce + roast swiss chard R65

beef burger: pure grass-fed beef patty on a sesame bun with lettuce, tomato + gherkin, topped with melted cheddar + crispy onion rings, served with chips or sweet potato chips R85

chicken burger: free range breasts brushed with our home-made portuguese basting on a sesame bun with pineapple, tomato + lettuce, served with chips or sweet potato chips R80

banting burger: whole field mushroom "bun" with our beef patty or chicken fillet with tomato, gherkin + mature cheddar, served with crispy onion rings and sweet potato chips R85

country-style fishcakes: smoked salmon + line-fish bound with potato, spring onion + herbs, served with hand cut chips, salad + tartar sauce R100

vegetarian platter: roast seasonal vegetable + feta flatbread, salad, sweet potato chips, hummus + crudités, golden potato rosti R90

pork belly salad: with a honey, soy, ginger + chilli dressing + crispy crackling R90

pizza du jour: thin stoneground flour base R85-110

crispy pork belly: served with roast sweet potato + butternut and seasonal sauce R125

COLD DRINKS

home made lemonade R22

jug R65

kefir ginger beer R17

jug R55

freshly squeezed juice R30

kombucha R30

100% fruit juice R17

organic orange juice R18

soft drinks R15

apple/grape tizer R25

organic energy R30

BOS ice tea R20

cordials:

passionfruit, lime, kola R7

fitch + leedes mixers R16

spring water 750ml R22

spring water 300ml R12

HOT DRINKS

americano R18/26 large

espresso single R12

cappuccino R20/28 large

café latté R25

red cappuccino R25

chai cappuccino R25

ceylon/rooibos R16/20 large

earl grey R20/24 large

nutella hot chocolate R35

white hot chocolate R30

*no split bills please

*10% service charge on tables of 10+

CRAFT BEER

st francis brew co

beach blonde light R40

wildside IPA R40

CBC

pilsner R40

amber weiss R40

butchers block pale ale R40

MILKSHAKES

vanilla R35

chocolate R35

strawberry R35

brownie R35

salted caramel R35

coconut + pineapple R35

espresso R45

dom pedro single R45

BEER/CIDERS

becks non-alc R22

black label R22

castle lager R22

castle lite R22

hansa R22

heineken R25

hunters dry R25

savanna dry/light R25

windhoek light R25

windhoek draught R27