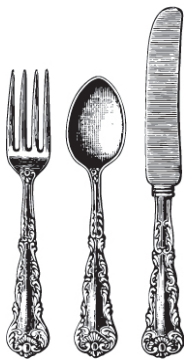


## AT OUR AUTUMN BREAKFAST TABLE



09H30 - 11H30

Now that you are here...  
Please allow us to bring  
you food from the heart.  
Food that is not overly  
pretentious with  
schmears and foams but  
beautiful food with  
attitude.

We would love to share  
Mother Nature's seasonal  
cycles as well as our  
stories with you.

- ✓ **ROOIBOS, ALMOND & APPLE BIRCHER MUESLI** - 98  
Topped with honeyed granola, cinnamon honey,  
toasted almonds, coconut flakes, chia seeds and goji  
berries with fresh apple
- ✓ **SUNNY SIDE AVOCADO TOAST** - 85  
Butter toasted sourdough, smashed avocado, tomato  
and soft fried eggs
- SUNRISE TROUT BOWL** - 150  
Cold smoked trout ribbons with poached farm egg,  
broccoli, avocado, textures of rainbow carrot, quinoa,  
cucumber ribbons vinaigrette
- ✓ **FARMERS OMELETTE** - 138  
Wilted spinach, broccoli, feta cheese,  
sundried tomato and roasted onion with fresh herbs &  
toasted sourdough
- ✓ **JEAN'S SHAKSHUKA** - 145  
Spicy tomato, chickpea and roasted red bell pepper  
sauce with soft poached eggs, olives, feta, fresh herbs  
and toasted pita breads
- "MOSBROOD" FRENCH TOAST** - 135  
Honeyed bacon, pan grilled banana, crème fraîche and  
ground cinnamon
- OUR EGGS ARLINGTON** - 148  
Pan toasted sourdough, cold smoked B'bos trout  
ribbons, wilted spinach, soft poached eggs and  
grapefruit hollandaise
- SPICY CREAMY CHICKEN LIVERS** - 135  
Wood fired ciabatta, soft fried egg and herb salad
- THE BREAKFAST BAGEL** - 140  
Layers of smashed avocado, wild rocket, tomato, crispy  
bacon, garden pesto and soft poached egg on toasted  
bagel
- FARMHOUSE BREAKFAST** - 165  
Breakfast boerewors, crispy bacon, poached eggs,  
sauteed baby potatoes with onions, roasted tomato,  
grilled mushrooms, butter toasted sourdough



Now that you are here...

Allow us to bring you food from the heart.

Food that is not overly pretentious with schmears and foams but beautiful bring-down-the-house-food. We would love to surprise you with our take on ordinary food, comfort you with familiar nostalgic flavours, yet, we still want to move boundaries by cooking outside of our wire fences.

We plan to share Mother Nature's seasonal cycles as well as our wine, beautiful view and stories with you. Our food story starts like this:

## STARTERS

✓ **OLIVE, GARLIC & ROSEMARY  
FLATBREAD** - 98

Lemon, garlic whipped feta labneh

*Suggested wine: Jean Sauvignon Blanc*

**SLOW BRAISED BRISKET  
BITTERBALLEN** - 125

Chimichurri Pesto

*Suggested wine: Nicol Merlot*

**SMOKED SNOEK VICHYSOISE** - 125

Slow roasted leek and potato soup with  
butter toasted sourdough

*Suggested wine: My Way Sauvignon Blanc*

✓ **RAW VEGETABLE SALAD** - 110

Mélange of raw vegetables dressed with a  
creamy tahini dressing

*Suggested Wine: Jean Sauvignon Blanc*

## LIGHT MEALS

✓ **SPINACH, HOMEMADE RICOTTA &  
ROASTED BUTTERNUT ROTOLO** - 150

Burnt sage butter, toasted pine kernels,  
pumpkin seed brittle & swiss chard vinaigrette

*Suggested Wine: Dear Diary Unwooded  
Chardonnay*

**BBQ GOJUCHANG FREE RANGE  
CHICKEN** - 148

Panko fried chicken thighs in spicy Korean  
BBQ sauce, chinese pancake, fresh cucumber  
coriander salad and toasted sesame

*Suggested Wine: Marianna Roos Rose*

**TOGARASHI TUNA TATAKI** - 165

Seared sticky black rice, umami mayo, ginger  
pickled cabbage and ponzu dressing

*Suggested Wine: Dear Diary Unwooded  
Chardonnay*

## AUTUMN

✓ **WILD MUSHROOM LINGUINE** - 210

Sauteéd mélange of mushrooms, umami powder, truffle pearls, shaved Parmigiano  
Reggiano and soft poached free range egg

*Suggested Wine: Dear Diary Unwooded Chardonnay*



- WOODFIRED AUBERGINE CAPONATA** - 198  
 Roasted chickpeas, pomegranate, herb salad & panko fried bocconcini  
*Suggested Wine: Nicol Merlot*
- CATCH OF THE DAY** - 198  
 Ethically sourced fish of the day, pan seared with coconut jasmine rice, thai green mussels  
 and seared greens  
*Suggested Wine: Jean Sauvignon Blanc*
- CHERMOULAH GRILLED FREE RANGE CHICKEN SUPREME** - 195  
 Textures of rainbow carrots, toasted hazelnut and orange dukkah spice, crispy chicken skin  
 and preserved lemon, pearl barley and coriander salad  
*Suggested Wine: Jean Sauvignon Blanc / Janét Shiraz*
- KOREAN STYLE BULGOGI BEEF BURGER** - 160  
 Sesame bun, home fermented kimchi aioli and Asian inspired autumn slaw  
 with handcut fries  
*Suggested Wine: Janét Shiraz*
- SLOW BRAISED FREE RANGE BEEF FLATRIB** - 265  
 Creamy cinnamon samp 'risotto', sautéed wild mushrooms and honey roasted crown  
 pumpkin  
*Suggested Wine: Johan Cabernet Sauvignon*
- KAROO LAMB SHOULDER BUNNY CHOW** - 250  
 Fragrant Indian style curry, soft milk bread, coriander cultured cream, sambaal and  
 traditional atchar  
*Suggested Wine: Janét Shiraz*
- OVEN ROASTED FREE RANGE PORK BELLY** - 240  
 Wholegrain mustard pomme puree, charred broccoli, picatta cream, crispy capers and  
 smoky bacon cabbage vinaigrette  
*Suggested Wine: Nicol Merlot*

## DESSERT

- CAPPUCCINO PANNA COTTA** - 95  
 Chocolate dipped honeycomb
- GLÜHWEIN POACHED PEAR** - 110  
 Whipped cremazola labneh, salted lavache,  
 butter toasted walnuts
- CHOCOLATE CROISSANT BREAD & BUTTER PUDDING** - 125  
 Chocolate chips, roasted banana, creme  
 Anglaise, salted butterscotch sauce & vanilla ice  
 cream
- TONKA BEAN CRÈME BRÛLÉE** - 85  
 Sugar burnt banana, chocolate butter  
 biscuit
- DARK CHOCOLATE FONDANT** - 120  
 70% Callebaut dark chocolate, fig &  
 bourbon ice cream & honey tuile  
*Please allow 15 minutes for baking*

