



BREAKFAST MENU

HOT SELECTION

SHAKSHUKA EGGS R75

Oven baked Eggs in a spicy slow braised Tomato & Bell Pepper Sauce, Beef Sausages topped with fragrant Coriander Leaves and served with toasted Sourdough Bread

FLUFFY 3 EGG OMELET R85 (WITH YOUR CHOICE OF FILLINGS)

Tomato, Roast Peppers, Onion, Mushroom, Macon, Smoked Salmon, Spinach, Potato, Beef Salami, Cheese

STICKY AND DELICIOUS BUTTERMILK FLAPJACKS R90

Locally sourced Buttermilk Flapjack stack filled with caramelized Maple Banana, topped with seasonal Berry Compote, fresh Berries with a dollop of Vanilla Crème Fresh

CLASSIC HOMEMADE EGGS BENEDICT R115

Poached hen's Egg served on buttery toasted English Muffin topped with Hollandaise Sauce with your choice of grilled Macon, sauteed Spinach or smoked Salmon

VANILLA CITRUS SCENTED FRENCH TOAST R80

Vanilla & Citrus French toast served with locally sourced Honey, Minted Strawberries with a side of crispy Macon

HOMEMADE GRANOLA, PASSIONFRUIT AND CHAI SEED BREAKFAST BOWL R110

Homemade Granola served with Orange Segments and Passionfruit Yoghurt, Coconut-soaked Chai Seeds, Toasted Almonds, Plump Raspberries, Goji Berries, drizzled with Honey and picked Mint Leaves





ALL DAY MENU

BEEF CARPACCIO R110

Seared Beef Fillet rolled in garden Herbs served with homemade pickled Exotic Mushrooms, toasted Ciabatta Bread, Asian green Salad, creamed Horseradish with a scattering of Parmesan Shavings

BEETROOT CARPACCIO (V) R80

Candied Beetroot Carpaccio served with Orange Creme Fraiche, Heirloom Cherry Tomato, Peppery Rocket and Red Onion Salad with homemade toasted Ciabatta

MEDLEY FRESH PICKED GARDEN SALAD (V) R60

Micro Vegetable Salad topped with crunchy Nut Mix, Herb Dressing and Feta Crumbs

THREE STREAMS SMOKED SALMON POKE BOWL R150

Franschhoek Smoked Salmon poke bowl served with Coconut and toasted Sesame Rice, Avocado, Micro Radishes, crunchy Bean Sprouts, sweet Chili Sticky Soy Dressing, Cabbage Slaw and seasonal MicroGreens

THE CLASSIC CLUB SANDWICH R120

Three stacked sandwich with free range Chicken Mayo, Crispy Macon, picked garden Leaves, sliced sun dried Tomato, homemade Pickles served on farm style Bread with a side of Truffle scented Rustic Fries

PERI-PERI CRUNCH CHICKEN BURGER R110

Crunchy free range Chicken Breast served on Wholewheat Burger Bun stuffed with Butter Lettuce, Tomato, roast Garlic Aioli, Peri-Peri Sauce, savory Relish and hand cut Fries

SPICED GRILLED FLATBREAD R125

Homemade grilled Flatbread topped with 2-hour braised minced Lamb, spiced Tzatziki, blistered Cherry Tomatoes, pickled Red Onion, fresh Herbs topped with Fairview Goat's Cheese





TRADITIONAL SELECTION

HOMEMADE CHICKEN BIRYANI R120

Homemade Spice Chicken Biryani topped with crispy Onions, toasted Almond, soaked Sultanas, Lentils, fresh Coriander with a side of Tomato Salsa, Cucumber Raita and Butter Herb Naan

SLOW BRAISED LAMB DURBAN CURRY R140

Slow oven braised Lamb Curry served with Garlic Butter Naan, Banana Chutney, Tomato Sambal, toasted Coconut Shavings and fragrant Basmati Rice

ROOIBOS SMOKED TOMATO RISOTTO R115

South African Rooibos smoked Tomato Risotto served with Parmesan Crisp, Confit Tomatoes, peppery Rocket and Basil Pesto Dressing

PAN SEARED NORWEGIAN SALMON R235

Pan seared Norwegian Salmon served with Saffron creamy Herbed mashed Potato, seasonal Garden Vegetables and a Lemon Beurre Blanc

FROM SEA AND SOIL (PRAWN & RIBEYE) R295

Marinated and grilled Beef Ribeye Steak with crispy Panko Prawns, homemade Lemon Mayo, spiced hand cut Fries and a Jus Dipping Sauce

FOR THE TABLE MEZZE PLATTER

FROM THE SOIL (FOR TWO) R270

Charred BBQ sliced Sirloin served with marinated Olives, Onion Jam, Basil Pesto, Aioli, crispy Ciabatta, seasonal Crudites, homemade Pickles, Cumin Tzatziki, charred Cherry Tomatoes, Mango Atcha and Cheesy Corn Samosas

FROM THE SEA (FOR TWO) R285

Crispy Panko Prawns with spiced Mayo, Franschoek smoked Salmon Roses, crispy Ciabatta, marinated Olives, homemade Pickles, charred Cherry Tomatoes, seasonal Crudites, pickled Red Onion and crunchy Rustic Fries

FROM THE GRILL

SERVED WITH A CHOICE OF SIDE AND SAUCE

Flame grilled Ribeye 300g R265

Charred Beef Fillet 200g R255

Marinated Beef Sirloin 300g R225

Chargrilled Chicken Supreme R165



SIDES

Buttery garden Green Vegetables R40
Creamy Potato Mash R40
Homemade Cabbage Slaw R40
Crispy rustic Fries R45
Thyme roasted Root Vegetables R40

SAUCES

Aioli R35
Jus R35
Bearnaise R35
Mushroom Truffle R48
Peppercorn R35
Homemade smokey Tomato R35
Wholegrain Mustard R35

DELICIOUS DESSERTS

CHOCOLATE GELEE R110

Dark Chocolate Mousse covered in a silky Chocolate Glaze served with fresh seasonal Fruit Salad, Berry Coulis and mixed Berry Sorbet

VANILLA CRÈME CARAMEL R75

Vanilla Bean scented Crème Caramel served with Hazelnut Financier, candied Nuts, Butterscotch Sauce with a side of Mango Sorbet

KNICKERBOCKER GLORY R75

Decadent Ice Cream Sunday topped with Candied Nuts, Berry Coulis, homemade sticky Meringue and Crème Anglaise Sauce served in a glass topped with fresh Mint

ASSORTED LOCAL CHEESE PLATTER R160

Assorted local Cheeses served with Seeded Crackers, toasted Bread, fresh seasonal Fruit and homemade Preserves

