

# lunch

AVAILABLE FROM  
12.00 - 18.00PM DAILY

## TAPAS

**GRILLED FALKLANDS CALAMARI (N) //**  
tomato olive salsa & chilli pesto  
**120**

**SPICE RUBBED CHICKEN DRUMS //**  
with pickled celery & homemade BBQ  
**140**

**BBQ PULLED PORK AND PRETZEL //**  
honey & mustard  
**110**

**DUKKHA SPICED HUMMUS (N) (VE) //**  
crisp flat bread & grilled zucchini  
**100**

## salads

**BURRANTINA MOZZARELLA  
CHEESE (V) //**  
with heirloom tomato salad, virgin olive oil &  
basil bruschetta  
**210**

**HARISSA SPICED CHICKEN SALAD //**  
with avocado, heirloom tomato, feta cheese,  
olives & tahini dressing  
**150**

**GRILLED PRAWN SALAD //**  
with marinated quinoa, shaved vegetables,  
foraged greens & bergamot dressing  
**230**

**ROASTED BEET & SQUASH SALAD (V) //**  
chickpea, pumpkin seed muesli with greens &  
coriander yoghurt  
**120**

**GARLIC BUTTER BASTED LAMB RIBS //**  
lemon, rosemary & cumin crumbs  
**150**

**SPANISH STYLE CRISP POTATOES (V) //**  
with spicy dipping sauce and lemon aioli  
**90**

**CORN RIBS (V) //**  
in butter with cream cheese & chipotle spice rub  
**90**

**TRADITIONAL MUTTON SAMOOSAS (N) //**  
with green peanut chutney  
**100**

**TRADITIONAL POTATO SAMOOSAS (V) //**  
with chilli dipping sauce  
**80**

## PLATTERS

**FARM //**  
soy glazed rib of beef, dry rubbed lamb, Madras  
spiced chicken lolipops, glazed pork bites,  
crunchy patatas bravas  
**490**

**FIELD (N) (V) //**  
soft mozzarella cheese, bruschetta, grilled  
zucchini, hummus, roasted beetroot, beetroot  
falafel & potato samoosa, peanut chutney &  
crunchy flat bread  
**260**

**OCEAN //**  
grilled crayfish, spiced crisp prawns, tempura  
line fish, calamari tubes with tomato salsa, truffle  
mayonnaise & hand cut potato fries  
**600**

# lunch

AVAILABLE FROM  
12.00 - 18.00PM DAILY

## GRILLS

### GRILLED SOLE //

with marinated potatoes and fennel

**280**

### VEGETARIAN CAULIFLOWER (VE) //

with dukkha spice, black rice, squash & young soy beans

**160**

### GRILLED BEEF RIBEYE //

with soy butter sauce & wilted greens

**360**

### BEER BATTERED POLLOCK FISH (A) //

sweet potato fries & creamed edamame

**190**

### PRAWN WITH CHILLI (A) //

beer butter grilled and served on focaccia

**390**

### CHICKEN THIGH ESPATADA //

deboned and grilled with butter curry sauce  
black rice & charred broccoli

**230**

## on bread

### BEEF "BOEREWORS" BURGER //

smoked BBQ sauce, cheddar, green slaw &  
garden salad (*can be served bunless*)

**160**

### NORTH AFRICAN SPICED CHICKEN //

on focaccia with mozzarella, tomato, spinach &  
garden salad

**150**

### PICKLED BEETROOT WITH VEGAN CHEESE (VE) //

on toasted rye with zucchini & chilli black beans  
& garden salad

**140**

## SIDES **40** each

MASH POTATO (special flavour) (V) //

FRENCH FRIES (VE) //

SWEET POTATO FRIES (VE) //

KING OYSTER MUSHROOMS (VE) //

CHARRED BROCCOLI (VE) //

BASMATI RICE // BLACK RICE (VE) //

QUINOA TABBOULEH (VE) //

WHITE BUTTER BEAN MASH (V) //

## DESSERT

### BUCK WHEAT WAFFLE (N) //

with pecan nut butter ice cream, pecan nut crunch

**110**

### SLICED FRESH FRUIT (VE) //

with coconut milk panna cotta

**110**

### ARTISANAL ICE CREAM SELECTION //

**95**

### CHEESE BOARD (N) //

with 3 types of South African cheese, fresh  
apple, fresh honey comb, flat bread crisps,  
sliced ciabatta

**160**

### CHOCOLATE BUNDT CAKE //

with pouring ganache, meringue kisses & cream  
cheese

**120**

(V) // Vegetarian

(VE) // Vegan

(GF) // Gluten Free

(A) // Alcohol

(N) // Nuts