



BREAKFAST - served until 11am

All breakfasts are served with homemade preserves and toast

HOMEMADE GRANOLA rolled oats baked in local honey with a hint of vanilla, blended with toasted seeds, Tulbagh dried fruit, served with Greek yoghurt and fresh seasonal fruit (V)	R 60
FARM BREAKFAST grilled bacon, two free range farm eggs, pork apple and sage sausage, sweet corn and pumpkin fritter, baked black mushroom and grilled tomato	R 95
EARLY BIRD grilled bacon, one free range farm egg, sweet corn and pumpkin fritter and grilled tomato (G)	R 55
OMELETTE three free range eggs, folded with your choice of 2 fillings cheese, ham, sautéed mushrooms, fresh tomato, sundried tomato or caramelised onion (G) (V)	R 65
ADDITIONAL FILLINGS	R 15
SMASHED AVO ON TOAST avocado and minted peas with crumbed feta, topped with two soft poached eggs on your choice of ciabatta, seeded or rye toast	
With honey glazed bacon -	R85
or smoked salmon -	R115
TULBAGH SPECIAL your choice of ciabatta, seeded or rye toast, topped with parma ham and scrambled or poached eggs, sautéed local oyster mushrooms and grilled cherry tomatoes (lactose free with poached egg option)	R 85
EGGS ROYALE two poached free range farm eggs served on sweetcorn and pumpkin fritters with rocket and smoked salmon trout topped with hollandaise sauce (G)	R 95
FRESH FRUIT SALAD a medley of seasonal fruits (VG) (L) (G)	R 45
KIDDIES SCRAMBLED EGGS on toast with a side of crispy bacon	R 50

We also offer a wide range of specialty teas and coffees



LIGHT MEALS

OPEN SANDWICHES ON YOUR CHOICE OF CIABATTA, RYE, SEEDED PUMPKIN BREAD OR CAULIFLOWER AND TUMERIC FLATBREAD

CHARGRILLED CHICKEN with crispy bacon, brie and plum compote on rocket	R 95
SMASHED AVO AND PEA with crunchy tahini coleslaw and sprouts (V) (G)	R 85
ROAST BEEF cooked to your liking, with wild rocket, onion marmalade and horseradish crème fraiche	R 90
PULLED PORK slow roasted pulled pork on a bed of crisp coleslaw with fresh coriander	R 85

CHILDREN'S MENU For children under 12 only

CHICKEN STRIPS served with hand cut potato fries and homemade tomato sauce	R 55
MAC AND CHEESE macaroni baked in a creamy cheese sauce (V)	R 55
HEALTHY SNACK PLATTER a selection of seasonal fruit with cheese, cold meat, veggies and crackers	R 55
KIDDIES MARGHERITA PIZZA with gooey cheese and homemade tomato sauce (V)	R 55



STARTERS

- SOUP OF THE DAY** vegetarian homemade soup using local seasonal produce, served with seeded crackers or bread **(V)** R 60
- BAKED CAMEMBERT** from Druk My Niet dairy, served with homemade plum compote and seeded crackers **(V)** R 65
- VEGAN STUFFED MUSHROOM** black mushroom topped with oven baked ratatouille and a drizzle of basil oil **(VG) (G)** R55
- SPRINGBOK CARPACCIO** slices of delicately smoked springbok on a bed of pear, dressed leaves and locally grown sprouts, topped with crumbed blue cheese and balsamic reduction **(G)** R 85
- PERI-PERI CHICKEN LIVERS** pan-fried chicken livers cooked in a rich peri-peri based sauce and served with foccacia fingers R 65
- SALMON FISHCAKE** flaked hake and smoked salmon folded into creamy herbed mash, crumbed and fried until golden, topped with a poached egg and served with preserved lemon mayo R 65
- SALT AND PEPPER CRUMBED SQUID** with a chilli and herb mayo R 65



MAINS

300g EXTRA MATURED RUMP STEAK juicy beef rump, flame grilled with or without basting sauce, topped with a portobello mushroom stuffed with creamy gorgonzola **R 145**

250g BEEF FILLET MEDALLIONS tender fillet steak medallions, flame grilled with or without basting **R 160**

SAUCES Madagascan pepper, mushroom, blue cheese or cheddar cheese **R 20**

500g PORK SPARE RIBS flame grilled with homemade basting sauce **R 115**

VEGGIE BURGER vegetarian burger patty, made with chickpeas, lentils and veggies, on a grilled portobello mushroom with roasted aubergine, red onion pickle and fresh tomato, topped with smashed avo **(V)(L)** **R105**

All of the above dishes are served with your choice of handcut potato or sweet potato fries, or mash and seasonal veggies or a garden salad

Extra veggies, salad or chips can be ordered for - **R 25**



- GREEK SALAD** baby leaves from the Tulbagh Community Gardens with creamy Greek feta, local Oakhurst olives, vine tomatoes, cucumber and red onion **(V)** or without feta **(VG)** R85
- CHICKEN CAESAR SALAD** grilled chicken breast on a bed of crispy cos lettuce, tossed in a creamy Caesar dressing and topped with anchovy fillets, Parma ham, parmesan shavings, ciabatta crisps and a poached egg R 90
- THAI VEGETABLE CURRY** crunchy cauliflower, tender aubergine and baby marrow cooked with lentils in a red thai curry coconut cream, topped with stirfry tenderstem broccoli in a sweet soy sauce and served with cashew nuts, fresh coriander and quinoa **(VG) (L) (G)** R 95
- HAKE FILLET AND CHIPS** succulent hake fillet, deep fried in a light, crispy beer batter and served with lemon aioli and hand cut potato or sweet potato fries R 90
- SALMON FISHCAKES** flaked hake and smoked salmon folded into creamy herbed mash, crumbed and fried until golden, topped with two poached eggs and served with preserved lemon mayo and a crisp side salad R 105
- ROAST PORK BELLY** slow roasted with a hint of fennel, served with creamy mash, crispy crackling and seasonal vegetables R 120
- CAPE MALAY LAMB CURRY** tender lamb slowly braised in a fragrant spiced curry sauce and served with basmati rice, sambals and poppadums R135
- PAELLA** risotto rice cooked in a saffron and prawn stock with spicy chorizo, pan fried chicken and calamari strips, baby peas and black olives from Oakhurst, topped with queen prawns, deep fried capers and fresh lemon R 115
- MEXICAN CHICKEN** tender chicken breast, crumbed with crushed nachos and served with guacamole, jalapeno salsa and sour cream R 95



PIZZAS

All our bases are made fresh and topped with a homemade Napoli sauce.
Gluten free bases available - R20 extra

GARLIC AND FETA PIZZA with rosemary and sea salt (V) without feta (VG)	R50
MARGHERITA Homemade Napoli sauce smothered in gooey mozzarella (V)	R70
BRANDO - THE GODFATHER chorizo, mushrooms, red onion, chilli, garlic, mozzarella cheese, basil pesto	R95
DE NIRO - THE UNTOUCHABLE olives, capers, anchovies, red onion marmalade, goat's cheese, mozzarella, fresh rocket	R90
DE VITO - ROMANCING A PIZZA grilled aubergine, baby marrow, red onion, red pepper, cherry tomatoes, fresh rosemary, mozzarella and feta (V)	R85
PACINO - SCENT OF A PIZZA crispy bacon, sundried tomatoes, goat's cheese and artichokes, mozzarella and fresh rocket	R95
BOCELLI grilled chicken, pineapple and peppadews, mozzarella, avocado and coriander	R90
FRIK DU PIZZA - THE GREEN AND GOLD! Crispy bacon, ham, salami, avocado, mozzarella, and feta	R 105
VERSACE - THE FASHIONABLE CHOICE crispy bacon, brie, red onion marmelade, mozzarella, avocado and rocket	R 95
LOREN - THE PRIDE AND THE PIZZA Parma ham, brie cheese, red onion, avocado, mozzarella, and fresh rocket	R105
SCHUSTER - THERE'S A PIZZA ON MY TERRACE biltong, peppadews, feta cheese, mozzarella, fresh avocado and rocket	R 105

Extra toppings - raw onion, fresh tomato, mushroom, chilli, garlic, pineapple, mozzarella, cheddar cheese, rocket R 15

Extra toppings - onion marmalade, basil pesto, sundried tomato, olives, capers, red pepper, peppadews, avocado, ham, salami, bacon, roast chicken, goats cheese, feta, brie R 20

Extra toppings - artichoke, biltong, anchovy, parma ham, chorizo R 30



CHOCOLATE FONDANT decadent chocolate lava cake served hot with cream or ice cream R 65

COFFEE CRÈME BRULEE delicate mocca flavoured custard topped with a crackle of sugar R 65

LEMON AND POPPYSEED CAKE a delicious gluten free cake, made with almond flour. Served warm and topped with crème fraiche **(G) (contains nuts)** R 65

- CAPE BRANDY PUDDING** a traditional South African hot sponge pudding with flavours of date, orange and ginger, enriched by a hot brandy syrup that is poured over the cooling cake. Served with with cream or ice cream **(contains nuts)** R 65
- HOMEMADE ICE CREAM** three scoops of our legendary homemade ice cream. Ask your waiter for this week's flavours R 50
- FRESH FRUIT SALAD** a medley of seasonal fruits **(VG) (G) (L)** R 45



LIQUEUR COFFEES

- IRISH COFFEE** freshly brewed coffee, spiked with whiskey, topped with cream R 40
- GRAPPA COFFEE** Corretto Grappa with freshly brewed coffee - the Italian way R 40
- DOM PEDRO** vanilla ice cream blended with Kahlua or whisky R 40
- LIQUEUR COFFEE** Kahlua, Frangelico or Amarula, coffee and cream R 40

SALTED BUTTERSCOTCH WHISKY HOT CHOCOLATE hot chocolate with Famous Grouse whisky, topped with cream and salted toffee sauce **R 30**

FRANGELICO HAZELNUT MOCHACCINO hot chocolate with a shot of espresso and Frangelico liqueur, topped with cream **R 30**



HOT BEVERAGES

ESPRESSO single shot of our popular Hazz espresso blend **R 15**

DOUBLE ESPRESSO double shot of our popular Hazz espresso blend **R 25**

CAPPUCCINO shot of espresso topped with frothy steamed milk **R 20**

FLAT WHITE shot of espresso topped with steamed milk **R 20**

CAFÉ LATTE shot of espresso with lots of steamed milk, topped with frothy milk	R 22
MACCHIATO shot of espresso, topped with a spoon of frothy milk	R 20
AFFOGATTO shot of espresso with small scoop of vanilla ice cream	R 25
RED LATTE shot of organic rooibos espresso with lots of steamed milk, lightly topped with milk foam	R 22
MILO hot and wholesome malted chocolate drink, topped with frothy milk	R 25
GHIRARDELLI DOUBLE HOT CHOCOLATE rich and decadent	R 25
COCOAFAIR DARK, MINT or WHITE HOT CHOCOLATE a block of hand crafted chocolate melted into your hot milk	R 30



SOFT DRINKS

FRUIT JUICE freshly squeezed local seasonal juices-ask for details	R 20
MILKSHAKES Chocolate, Strawberry, Bubblegum, Banana, Lime	R 30
KIDS MILKSHAKE same flavours as above, just a smaller glass	R 25
200ML SODAS Coke, Coke light, Tab, lemonade, dry lemon, ginger ale, tonic water and soda water	R 14
330ML SODAS Coke, Coke Light, Fanta Orange, Cream Soda, Sprite, Sparberry	R 17

330ML TIZERS	Appetizer, White Grapetizer, Red Grapetizer	R 22
330ML MINUTE MAID JUICE	Orange or apple	R 22
200ML TOMATO COCKTAIL		R 22
500 ML VALPRÉ MINERAL WATER	Sparkling/Still	R 15
1 L VALPRÉ MINERAL WATER	Sparkling	R 20
1,5 L VALPRÉ MINERAL WATER	Still	R 25

COCKTAILS

MOJITO	double Bacardi Rum, mint, simple syrup, lime, lemon juice and soda	R 45
PINA COLADA	ice cream, Bacardi rum, Malibu & pineapple juice	R 45
JAM JARS	vodka, apple sours, cherry sours and lemonade	R 45



BEERS & CIDERS

Savannah Dry		R 20
Savannah Light		R 18
Smirnoff Spin		R 18
Amstel		R 18
Black Label		R 17

Castle Lager	R 16
Castle Light	R 17
Guinness Draught	R 35
Hansa Pilsner	R 18
Heineken	R 25
Windhoek Light	R 26
Windhoek Draught	R 19
Windhoek Lager	R 19
Buchanan's Craft beers	R 45

