

## MENU:

For Lunch: Make up your own sandwich from a selection of fresh farm ingredients. Two fillings = R65 / One filling = R55  
All served with a small salad, homemade chutney and herb oil

### BAKERY

whole wheat  
rye (slices)  
biltong  
farmstyle white  
ciabatta

### CHEESE ROOM

dalewood huguenot  
gorgonzola  
pecorino  
goats cheese

### CHARCUTERIE

hickory ham  
soft cured  
smoked chicken  
smoked trout

Bread Roll with homemade, chargrilled sausage with salad or handcut chips and plain or spicy homemade tomato relish  
R60

Tea time: Cupcakes – Chocolate or Rosewater  
R25

Kweekhuis Cake or Tart of the day  
R45

Ice cream / Sorbet Popsicle – made from fresh fruit, herbs & vegetables  
R20

## BEVERAGE LIST:

Freshly made Juices: Red, Yellow or Green  
R20

A delicious combination of fresh fruit and vegetables from our garden

Homemade Iced Tea  
R25

Made with rooibos and incorporating fresh herbs, seasonal fruit & sweetened with honey

Homemade Gingerbeer  
R16

Plum & Verbena Cordial  
R16

Home made cordial served with sparkling water

Homemade Lemonade

Lemon Thyme or Boegoe infused and served with soda on the side

R20

Tea

Rooibos

R14

Ceylon, Earl Grey, Chamomile,

R16

Marriage Freres

R30

- French Breakfast

- Casablanca (Moroccan mint & Bergamot)

- Darjeeling Princeton

Fresh Herb Tea – create your own recipe with fresh herbs

R10

Coffees

Americano / Espresso (sgl or dbl)

R15

Espresso (sgl or dbl)

R15

Cappuccino

R18

Café Latte

R20