

BREAKFAST

- chakalaka, fried egg, roosterkoek* 13.5
deviled lamb's kidneys, roosterkoek 13.5
dry cured bacon, fried egg, roosterkoek 12.5

ROOSTERKOEK

- beef tongue, sweet mustard, watercress* 16.5
grilled vegetables, hangop (v) 15
pickled fish, sambals 17.5

SOMETHING HEARTIER

- bobotie, yellow rice, sambals, chutney* 24.5
ouma onder die kombers (v) 15.5
lentil frikadelle, cabbage, tomato, fennel smootjie
sosaties with salad 25
curried pork skewers, dried apricot
homemade boerewors 14.5
brioche roll, tomato smootjie
mussel potjie 22
St Austell bay mussels, tomato, masala, cream

SIDES

- seasonal vegetables* 7
biltong 5
roosterkoek, farm butter 5
mixed salad 6

please ask your host for allergen information



COLD DRINKS

still/sparkling water 300ml/750ml 2.95/5.95

Fentimen's cola/lemonade 4

Frobisher's juice 4.5

homemade ginger beer 5

Bitter Lekker 3.5

sparkling grape juice 17/ btl

iced coffee 4.5

HOT DRINKS

fire pit coffee 4

English tea 3.5

rooibos tea 3.8

honey bush tea 3.8

herbal tea 3.8

BEER

The Newt Yarlinton Mill Cyder 750ml 5.7% 16

Proper Job 500ml 5.5% 5.6

Korev 500ml 4.8% 5.5

non-alcoholic beer 5

BABYLONSTOREN 125 | 175 | BTL

Viognier 13.8% 6.5 | 9.25 | 39

Babel 14% 7 | 10 | 42

Rosé 13% 7 | 10 | 42

*please ask your host for allergen information
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