

## COLD DRINKS

still / sparkling water	40
soda water / tonic water	30
green juice	60
apple, cucumber, spinach & mint	
yellow juice	60
orange, carrot & ginger	
red juice	60
strawberry & beetroot	
orange juice	40
strawberry juice	40
grapetizer / appletizer	30
soft drinks	25
bar one chocolate milkshake	65

## HOT DRINKS

espresso	20
americano	25
cortado	25
flat white	30
latte	35
decadent hot chocolate	40
five roses / rooibos tea	25

## WINE BUBBLY BEER

lady h sauvignon blanc 2018	130
ballybosch red blend NV	150
knight of white chardonnay 2014	280
queen of hearts merlot 2012	310
farmers collection mcc brut	390
farmers collection lager 350ml	45

## SPECIAL

FARMERS PANTRY GIN COCKTAIL	80
a summer gin cocktail tonic water, rose geranium plum cordial, berries, fresh sprig of rosemary & edible flowers	
AMARULA DOM PEDRO	80



Set in Stellenbosch's Devon Valley, The Farmers Pantry offers a glimpse into life on the farm. Take a stroll through the plum orchards, sip on a glass of wine or enjoy a farm-fresh meal with family and friends.

Welcome to our pantry, make yourself at home

BROUGHT TO YOU BY

THE  
FARMERS  
EST. COLLECTION 2020  
SOUTH AFRICA

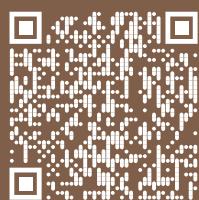
[www.thefarmerscollection.co.za](http://www.thefarmerscollection.co.za)

## PLEASE KINDLY NOTE

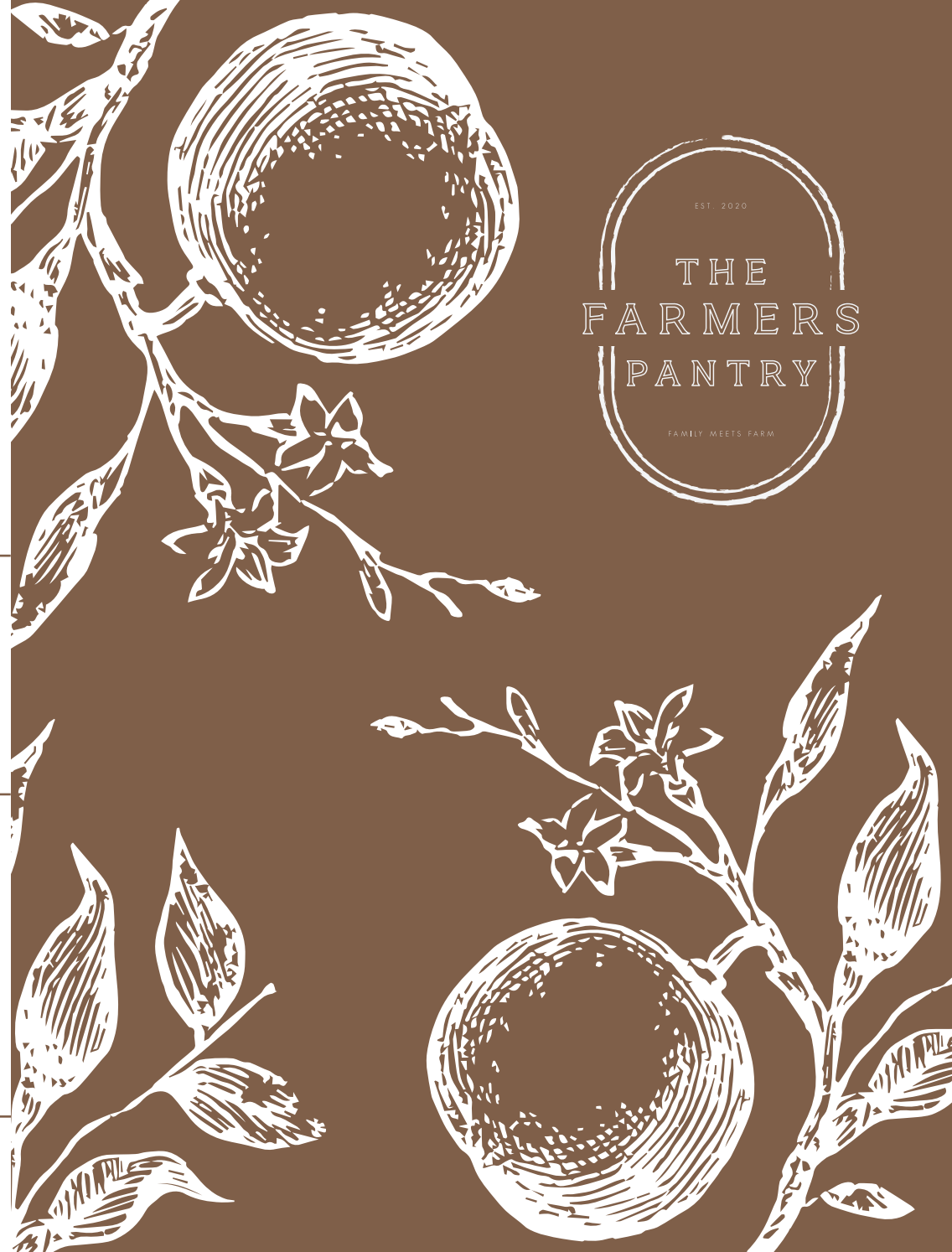
We operate a cashless system. Only zapper, snapscan, credit & debit cards will be accepted

All tables will be charged a 10% service fee

No split bills please



TO VIEW OUR  
MENU ONLINE  
SCAN OUR  
QR CODE



@the\_farmerspantry

[www.thefarmerspantry.co.za](http://www.thefarmerspantry.co.za)

**THE BREAKFAST BOWL** <sup>(V)</sup> 90  
healthy bowl of farm style cluster granola, dollop of double cream yoghurt, handful of fresh berries, crispy black sesame praline, plum, blueberry & rose geranium compote, citrus zest & dehydrated strawberry dust

**THE HAYSTACK** <sup>(V)</sup> 95  
stack of fluffy buttermilk crumpets, scoop of vanilla ice cream, crispy bacon, tangy citrus curd, preserved grapefruit & drizzled farm honey

**HOMESTEAD BENEDICT** 95  
two poached eggs on a bed of mixed farm greens, crispy bacon & toasted boerebrood, lathered in a generous pouring of rich & tangy smoked paprika hollandaise

**THE FARMERS WIFE** <sup>(V)</sup> 90  
three egg omelette filled with melted white cheddar, mixed farm greens, our homemade basil pesto accompanied with toasted Boereboord on the side

nutella toast 45  
scrambled eggs & toast 55  
margherita pizza 75

**BORAN BEEF CARPACCIO** 110  
slivers of lightly seared boran beef, served with pantry greens, ribbons of parmesan, citrus zest & a drizzle of balsamic glaze

**FARMER T'S FULL HOUSE** 120  
hearty plate filled with true farm style ingredients & cooked to perfection  
two fried chicken-stock eggs, spicy boran beef frikkadelle, crispy bacon, garlic herb grilled mushrooms, balsamic & oregano roasted tomatoes accompanied with toasted corn & chive bread on the side

**THE COW PAT** <sup>(VV)</sup> 90  
chunky smashed avocado on toasted caramelised onion bread, smudge of our homemade herb hummus, pickled red onions, cajun spiced kale crisps & sprinkle of roasted seed mix  
+ poached egg 15

**ALL DAY BREAKFAST** 150  
you asked, we listened  
a classic Pantry pizza, topped with crispy bacon & two fried chicken-stock eggs

**THE FARMERS COLLECTION MIMOSA** 60

cheesy toastie & potato wedges 65  
vanilla shake & sprinkles 45  
ice cream, chocolate sauce & caramel popcorn 50

**PANTRY FOCACCIA** 75  
Mozzarella, sautéed leeks, garlic, chilli flakes, fresh rosemary and pantry greens

**OUMA JEN'S CORONATION CHICKEN** 85  
toasted caramelised onion bread served with a hearty dollop of sweet & tangy curried chicken mayo, citrus pickled red onions & cardamom pickled carrot ribbons, accompanied with our signature farmer's pantry green salad, our homemade herb oil & sprinkle of roasted seed mix 115

**THE ORCHARD BOWL** <sup>(VV)</sup> <sup>(GF)</sup>  
wholesome bowl of herb & red onion marinated grains served with our homemade herb hummus, spiced avocado, rosemary burgundy olives, cucumber ribbons, heirloom radish, farm greens, beetroot crisps & sprinkle of roasted seed mix 105

**MONSIEUR HUNTER**  
buttery toasted boerebrood sandwich filled with cheesy béchamel sauce, crispy bacon, topped with grilled white cheddar & parmesan, served with a side of wholegrain mustard aioli & accompanied with our signature farmer's pantry green salad tossed in our homemade herb oil  
+ add on avocado 25

Our famous thin-based pizzas are hand rolled & infused with freshly picked rosemary, topped with homemade tomato relish & melted mozzarella

gluten free base + R25

**MARGHERITA** <sup>(V)</sup> 110  
the classic

**BILTONG** 150  
boran beef biltong, avocado, feta, green figs, rocket & balsamic glaze

**CAJUN CHICKEN** 150  
cajun spiced chicken, chorizo, marinated mushrooms, diced red onions, rocket & chilli oil

**FARMHOUSE CAESER SALAD** 95  
bowl of crisp cos lettuce wedges in a creamy caesar dressing, garlic rubbed boerebrood melba, parmesan ribbons & a sprinkle of activated charcoal dust  
+ add on chicken 30

**THE PANTRY PASTA** <sup>(V)</sup> 125  
elegant but rustic meal of freshly made hand-cut pappardelle pasta, tossed in our homemade nutty basil pesto, served with balsamic roasted cherry tomatoes, ribbons of parmesan cheese, topped with cajun spiced kale crisps & a drizzle of green chilli oil  
+ add on chicken 30

**THE PANTRY BURGER** 130  
single origin boran beef burger with melted mozzarella, Farmer's Pantry cheesy sauce & topped with bacon crumb on a toasted soft white bun with our pickled gherkins & tomato relish accompanied with extra crispy potato wedges & sprinkled with our signature spice mix

**PARMA HAM** 150  
parma ham, garlic & herb marinated cherry tomatoes, avocado, parmesan ribbons, rocket & nutty basil pesto oil

**THE GARDEN** <sup>(VV)</sup> 130  
sautéed leeks, black olives, cherry tomatoes, raw beetroot and pantry greens

**BRENAISSANCE WINE & PIZZA PAIRING** 250  
half biltong pizza with brenaissance queen of hearts merlot  
half parma ham pizza with brenaissance knight of white chardonnay

FOR SOMETHING SWEET INDULGE AT  
THE FARMERS PANTRY TREATS TABLE