

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	130
sauvignon blanc 2019	
ballybosch	150
red blend NV	
knight of white	280
chardonnay 2012	
queen of hearts	310
merlot 2012	
farmers collection	390
mcc brut	
farmers collection	45
lager 350ml	

SPECIAL

<b>FARMERS PANTRY</b>	<b>85</b>
<b>GIN COCKTAIL</b>	
a summer gin cocktail	
tonic water, rose geranium plum	
cordial & berries	
<b>AMARULA DOM PEDRO</b>	<b>80</b>

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

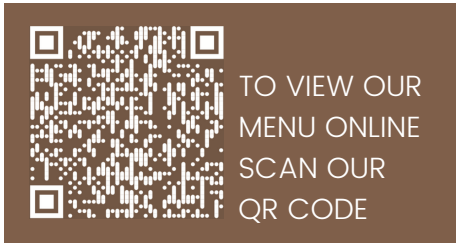


**PLEASE KINDLY NOTE**

We operate a cashless system

Only zapper, snapscan, credit & debit cards will be accepted

No split bills please



BREAKFAST

**THE FARMERS COLLECTION MIMOSA** 65

**THE HAYSTACK** 105

stack of fluffy buttermilk crumpets, scoop of vanilla ice cream, crispy bacon, tangy citrus curd, preserved grapefruit & drizzled farm honey

**HOMESTEAD BENEDICT** 105

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

**3 EGG SCRAMBLE (v)** 65

a classic three egg scramble, served on your choice of pantry toast  
+ add bacon 35

**FARMER T'S FULL HOUSE** 130

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 (vv)** 100

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

KIDDIES

**scrambled eggs & toast** 60

**margherita pizza** 80

**spaghetti bolognese** 80

**cheesy toastie & potato wedges** 70

**chicken mayo toastie & potato wedges** 75

**junior burger & chips** 80

**ice cream, choc sauce & caramel popcorn** 55

**vanilla shake & sprinkles** 50

TREATS

FOR SOMETHING SWEET INDULGE AT THE FARMERS PANTRY TREATS TABLE

**CREME BRÛLÉE** 80

delicate creme anglais with a burnt sugar crust  
flavours of vanilla and nutmeg

**CHOCOLATE BROWNIE** 90

fudgy brownie with vanilla bean gelato & hot chocolate sauce

LUNCH STARTERS

**focaccia (v)** 75

**green farm salad (vv)** 85

**falafel balls (vv)** 75

**mushroom arancini (v)** 85

**MONSIEUR HUNTER (vv)** 115

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

**ORCHARD BOWL (vv)** 125

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  
+ add on chicken 30

PIZZA

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

gluten free base + R25

**MARGHERITA (v)** 115

the classic

**BILTONG** 160

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

**PARMA HAM** 160

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

**FARMHOUSE CAESER SALAD** 105

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 (v)** 125

a rustic meal of freshly made hand-cut pappardelle pasta, tossed in our homemade basil pesto, served with balsamic roasted cherry tomatoes, parmesan cheese, topped with cajun spiced kale crisps  
+ add on chicken 30

**THE PANTRY BURGER** 130

single origin boran beef burger with melted mozzarella, cheesy sauce, topped with bacon crumb on a toasted white bun with our pickled gherkins & tomato relish with extra crispy potato wedges & sprinkled with our signature spice mix

**CAJUN CHICKEN** 160

cajun spiced chicken, chorizo, marinated mushrooms, diced red onions, rocket & chilli oil

**BIANCO (v)** 160

cream cheese base with red onions, chilli, mozzarella, garlic, rocket & balsamic glaze

**VERY VEGAN (vv)** 160

tomato with roasted pumpkin, avocado, rocket, toasted seed mix & balsamic glaze

**BRENAISSANCE WINE & PIZZA PAIRING** 250

full house pizza, paired with our two brenaissance lifestyle wines (Lady H & Ballybosch Red)