

SUNDAY BRUNCH



OPENING HOURS:
10.00 AM – 15.00 PM

EGGS OF THE DAY

SHAKSHUKA

R165

Eggs baked in a spicy pepper and tomato sauce, with feta, fresh herbs and toasted pita breads

TURKISH EGGS

R150

Soft poached eggs with labneh, zough, chilli crunch and flatbread

FARMHOUSE OMELETTE

R175

Streaky bacon, sundried tomatoes, mushrooms, roasted onions, Italian sausage, feta and fresh herbs

EGGS 'BENNI'

EGGS ROYALE

R178

Toasted bagel layered with cold smoked b'bos trout, kale, pickled fennel, grapefruit bearnaise and soft poached eggs

EGGS BENEDICT

R175

Toasted ciabatta, rosemary ham, poached eggs, roasted tomato chutney, confit garlic hollandaise

SWEETS FOR MY SWEET

FRENCH TOAST

R150

Brioche French toast with nutella, mascarpone and roasted banana

BAKED PANCAKES

R140

Buttermilk blueberry flapjacks with black salt maple butter & fresh berries

WAFFLES

R140

Sweet malt & almond butter waffles with sesame grilled pears and chantilly cream

BANANA BREAD

R85

Toasted banana bread with whipped brown butter

NO ORDINARY SARMIE

EGGS & BACON

R172

Woodfired ciabatta with fried hen's eggs, home smoked bacon, spiced onion marmalade and fresh herb salad

MEDITERRANEAN FOCACCIA

R180

Flavours of tomatoes, grilled peppers, marinated olives, fior di latte and basil pesto

SAVOURY WAFFLES

R185

Southern fried free range chicken thighs and with hot honey & maple

STEAK SANDWICH

R250

Woodfired ciabatta with 200g seared Chalmar beef sirloin, roasted tomatoes, grana padano, crispy onions, watercress and sweet mustard

SUNDAY BRUNCH

BRUNCHY BURGERS

FARMHOUSE SAUSAGE

R185

Toasted sesame bun, farmhouse beef sausage, bacon, fried egg, pickles and jalapeno aioli & rustic fries

HOT HONEY CHICKEN

R185

Southern fried hot honey chicken, ranch dressing, pickled red onions, rocket and crispy hashbrown & rustic fries

PREGO

R250

Portuguese roll, 200g prego sirloin steak, fresh tomato, onion, lettuce, fried egg, peri peri mayo & rustic fries

SIDES

JEAN GARDEN SALAD

R75

Fresh spring vegetables, baby herb salad, olives, Danish feta & hibiscus vinaigrette

ROAST POTATOES

R75

Duck fat roast potatoes with smoked salt

POFFERTJIES

R75

Pumpkin fritters with salted butterscotch sauce

CAPONATA

R75

Sicilian style sweet and sour aubergine with roasted peppers, tomatoes, olives, sultana and fresh herb

FRIES

R58

Rustic Fries with garlic aioli

WOODFRIED PIZZA

PIZZA BIANCO

Spicy nduja, stracciatella, pickled baby tomatoes, fresh basil R210

Hanepoot pears, gorgonzola dolce, candied pecan nuts, wild rocket R195

ROSSO

Margherita pizza with bocconcini, olive oil & fresh basil R175

Posciutto, fior di latte, wild rocket R210

Mexican roast chicken, sour cream, guacamole, roasted corn salsa, coriander R220

SUNDAY ROASTS

SERVED FROM 12.00

PORK POT PIE

Slow cooked pork belly, in a veggie mustard cream sauce with butter puff pastry R198

1/2 ROAST CHICKEN

Spit roast free range rotisserie chicken with pickled lemons R175

FREE RANGE BEEF

350g Woodfired free range beef flat rib with chimichurri R230

250g CHALMAR BEEF RIB EYE STEAK

Truffled mushroom velouté R350