



FOOD MENU

FARM FRESH INGREDIENTS

Should you have any food allergies, please inform us

BREAKFAST 9AM - 11:30

HOMEMADE GRANOLA R75

Seasonal fruit, poppy seeds, Greek yoghurt and drizzled with fynbos honey

FARMHOUSE BREAKFAST R185

Two eggs made to order, bacon, boerewors, chili lemon tomato butter beans, mushrooms, farmbread, rustic chips and preserve

SUNNY BREAKFAST R80

Two eggs made to order, bacon, tomato salsa served with homemade farm bread

AVOCADO BUTTER SOURDOUGH R95

Avocado butter spread on sourdough topped with avo, a poached egg and tomato salsa

BACON EGGS BENEDICT R145

English muffin topped with rocket, bacon, poached eggs and hollandaise sauce.

SALMON EGGS BENEDICT R155

English muffin topped with rocket, Bbos smoked salmon, poached egg and hollandaise sauce

FRENCH TOAST R105

Thick cut cinnamon French toast topped with grilled bacon, berry compote and Maple syrup

BURGERS

PULLED PORK BURGER R170

Spiced pulled pork, topped with a lime and poppy seed mayo coleslaw, turmeric, candied cashew nuts and drizzled with chilli oil

CLASSIC CHEESE BURGER R150

Beef / Chicken patty, home made pickles, fresh tomato, lettuce and red onion topped with melted white cheddar

GOURMET BURGER R185

Beef / Chicken Patty, lettuce, home made pickles, fresh tomato, red onion and topped with grilled bacon, brie cheese and onion marmalade,

SALADS

GRILLED CHICKEN SALAD R140

Grilled chicken fillet, baby tomato, cucumber, red onion, marinated feta, kalamata olives, nuts and mixed salad served with our homemade dressing on the side

BUTTERNUT COUSCOUS SALAD R120

Steamed butternut, roast spinach with peppers, marinated feta, kalamata olives, steamed couscous, artichokes and topped with pumpkin seeds and our home made dressing on the side

STARTERS

PERI PERI CHICKEN LIVERS R55

Served with homemade farm bread

HUMMUS PATE R50

Served with homemade tortilla chips

SEA FOOD CHOWDER R75

Steamed seafood selection in a creamy white wine, herb & smoked paprika sauce served with homemade farm bread.

GARLIC AND ROSEMARY BONE MARROW R70

Served with farm house bread

SPRINGBOK CARPACCIO R135

Topped with finely chopped red onion, rocket, capers, parmesan shavings and roasted nuts drizzled with a balsamic glaze and our homemade farm bread

TOASTED SANDWICHES

Served with rustic chips

BACON, EGG, WHITE CHEDDAR R85

WHITE CHEDDAR, BASIL PESTO, TOMATO R70

OPEN CHICKEN, SOURDOGH SARMIE R85

SWEET TOOTH

CAKE OF THE DAY R65

Please ask your waitron.

SIGNATURE LEMON MERINGUE R75

CHEESE CAKE R75

Served with berry compote / salted caramel

VANILLA ICE CREAM R65

Topped with chocolate sauce

TOASTED WAFFLE R75

Topped with homemade apple strudel ice cream and mape syrup

BAKED SCONE R65

Home made, served with preserve, cheese or cream

MAINS

SOUP OF THE DAY R75

Chef's choice. Please ask your waitron

RUMP R155

250g Served with rustic chips

FIG AND BLUE CHEESE RUMP R210

Served with rustic chips.

PULLED PORK NACHOS R195

STICKY PORK RIBS R240

Served with rustic chips

TAGLIATELLE ALFREDO R155

Bacon bits, mushrooms, spiced chicken strips tossed in a herbed cream sauce

BEER BATTERED HAKE R145

Served with rustic chips.

SALMON TROUT BAGEL R160

Toasted Multigrade Bagel filled with cream cottage cheese, lettuce, red onion capers, fresh avocado and Bbos smoked salmon trout

KIDS MENU

SCRAMBLED EGG ON TOAST R65

Add bacon - R30

BEEF BURGER AND CHIPS R80

CRISPY CHICKEN STRIPS R75

Served with rustic chips.

MACARONI AND CHEESE R65

Add bacon bits - R30

MAGHERITA R65



DRINKS MENU

HOT DRINKS

CORTADO	R38
CAPPUCINO	R38
DOUBLE CAPPUCINO	R48
RED CAP	R40
CAFE LATE	R40
ESPRESSO	R24
DOUBLE ESPRESSO	R38
CHOCOCINO	R38
AMERICANO	R30
DBL AMERICANO	R36
HOT CHOC	R38
ROOIBOS	R24
FIVE ROSES TEA	R24
EARL GREY	R25
GREEN TEA	R25
CHAI LATE	R34
BABY CHINO	R20
CREAM	R10
HONEY	R10
ALMOND MILK	R10

FRESH JUICE

ORANGE JUICE	R50
APPLE, CARROT, GINGER	R50
ADD ORANGE	R15

H2O

500ML STILL / SPARKLING	R25
1L STILL / SPARKLING	R45

MILK SHAKES

CHOCOLATE	R55
VANILLA	R55
STRAWBERRY	R55
BUBBLEGUM	R55
COFFEE	R55
SALTED CARAMEL	R55
KIDS MILKSHAKE	R40

MOCKTAILS

WATERMELON FIZZ	R75
FROZEN MOJITO	R75

SOFT DRINKS

KIDS APPLE JUICE	R25
APPLE / GRAPETIZER	R36
COKE / COKE ZERO	R32
CREME SODA	R32
FANTA ORANGE	R32
ICE-TEA PEACH/LEMON	R36
SPRITE ZERO	R32
LEMONADE	R26
GINGERALE	R26
DRY LEMON	R26
SODA	R26
TOMATO COCKTAIL	R28
TONIC	R26
SUGAR FREE TONIC	R26
500 ML SPARKLING GRAPE JUICE	R55
HOMEMADE LEMONADE	R30

COCKTAILS

WATERMELON GIN FIZZ	R85
FROZEN MARGARITA	R95
FROZEN MOJITO	R85
ROCK SHANDY	R60
STEELWORKS	R60
BLOODY MARY	R55

WHITE WINE

BON COURAGE SAUV BLANC	R55/180
BON COURAGE CHENIN BLANC	R55/180
BOUCHARD FINLAYSON CHARDONNAY	R285

DRY ROSE

BON COURAGE DRY ROSE	R55/R180
HPF BLOOS DRY ROSE	R65/255

RED WINE

BON COURAGE MULBERRY BUSH MERLOT	R60/190
BON COURAGE PEPPER TREE SHIRAZ	R60/190

BEER/CIDER

CASTLE LITE	R32
WINDHOEK DRAUGHT	R42
WINDHOEK LIGHT	R32
DEVILS PEAK IPA	R35
DEVILS PEAK LAGER	R35
OLD HARBOUR	R60
HUNTERS DRY	R38
SAVANA LITE	R38
SAVANA DRY	R38
FLYING FISH	R38

NON ALC BEER

DEVILS PEAK	R38
SAVANNA LEMON	R35
HEINEKEN ZERO	R35

SPIRITS

JOSE CUERVO	R26
GORDONS GIN	R23
OLOF BERGH	R23
J&B	R25
BELLS	R25
SMIRNOFF VODKA	R23

LIQUEURS

AMARULA	R32
RED MUSCADEL	R30
JAGERMEISTER	R26

SPARKLING WINE

BON COURAGE BLUSH	R60/210
PIETER CRUYTHOFF BRUT	R250

MCC

BON COURAGE JACQUES -	R350
BRUERE BRUT ROSE	

INSTAGRAM: @ZESTYLEMON2020