



FOOD MENU

FARM FRESH INGREDIENTS

Should you have any food allergies, please inform us

STARTERS

PERI PERI CHICKEN LIVERS R60
Served with farm baked toast

FALLAFEL GOUJONS R80
Spicy deep fried chickpea falafel served with our homemade avo mash and fresh coriander

BABY CAMEMBERT (V) R95
Panko crumbed baby camembert served on crisp greens, topped with, nuts, grapes and honey and served with seeded health loaf

BONE MARROW R70
Garlic and rosemary oven roasted bone marrow served with farm baked toast

SPRINGBOK CARPACCIO R135
Smoked springbok carpaccio topped with crisp garden greens, assorted nuts, parmesan shavings and a balsamic reduction drizzle, served with farm baked toast

CHEESE PLATTER R195
3 speciality cheeses served with preserves and toasted seed loaf

ZESTY'S FAMOUS BURGERS

VEGETARIAN BURGER R130
Spiced chickpea "patty" on fresh lettuce, tomato, red onion and pickles, topped with homemade avo mash and fresh coriander

CLASSIC CHEESE BURGER R155
AAA Grade beef patty or chicken fillet on fresh lettuce, tomato, red onion and pickles, topped with molten white cheddar

GOURMET BURGER R185
AAA Grade beef or chicken fillet on fresh lettuce, tomato, red onion and pickles, topped with grilled bacon, Brie cheese and homemade onion marmalade

TOASTED SANDWICHES

Served with rustic chips

BACON, EGG, WHITE CHEDDAR R85

WHITE CHEDDAR, BASIL PESTO, TOMATO R75

CHICKEN MAYONAISE R85

MAINS

CREAMY SEAFOOD LINGUINE R225
Smoked paprika, garlic, lemon and cream pan fried seafood tossed in fresh linguine and garnished with a grilled lemon

CAPONATA LINGUINE (V) R155
Fresh spinach Linguine tossed in olive oil, topped with traditional Italian caponata and parmesan shavings

AAA GRADE RUMP R210
250 g prime cut rump topped with a homemade creamed feta and served with sweet potato fries

PULLED PORK NACHOS R195
Slow roasted pulled pork shoulder, chopped chilli, white cheddar, tomato salsa, avo mash and sour cream on a bed of homemade tortilla chips

*Tikka chicken & veg available.

TIKKA CHIKEN TORTILLA BOWL R185
Creamy homemade avo mash, shredded slaw, traditional tikka chicken fillet strips, pickled cucumber, sour cream and fresh coriander served in a blour tortilla bowl.

GRILLED LINEFISH R220
Grilled catch of the day basted with an apricot butter and served with smoked paprika savoury rice, crisp garden salad and a creamy lemon and garlic butter

BEER BATTERED HAKE R155
Served with rustic chips, side salad and tartar sauce

SALADS

SMOKED SALMON TROUT R165
Crisp garden greens, cucumber, rosa tomatoes, fresh fennel, smoked salmon trout, red onion and avocado served with a creamy homemade dressing

GRILLED CHICKEN R150
Crisp garden greens, cucumber, rosa tomatoes, fresh fennel, smoked salmon trout, red onion and avocado served with a creamy homemade dressing

GRILLED BUTTERNUT (V) R135
Olive oil grilled butternut, charred peppers, artichokes, marinated olives and feta, sauteed spinach and roasted pumpkin seeds served with our homemade orange vinaigrette

DESERT

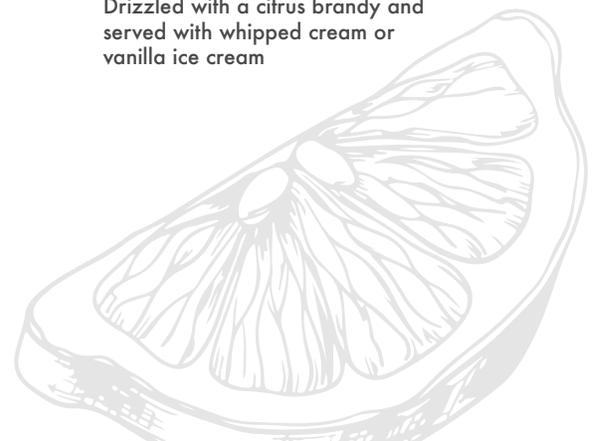
LEMON MERINGUE R75
Even better than what Grandma used to make

BAKED CHEESECAKE R80
Topped with either a homemade berry compote or salted caramel sauce

CAKE OF THE DAY R70
Served with vanilla ice cream or whipped cream

BELGIAN WAFFLE R75
Drizzled with Golden Syrup and topped with Vanilla Ice Cream

BAKED SEVILLE ORANGE PUDDING R70
Drizzled with a citrus brandy and served with whipped cream or vanilla ice cream



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
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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	R55
TONIC	R26
SUGAR FREE TONIC	R26
500 ML SPARKLING GRAPE JUICE	R55
HOMEMADE LEMONADE	R30

COCKTAILS

WATERMELON GIN FIZZ	R85
FROZEN MARGARITA	R85
ROCK SHANDY	R65
STEELWORKS	R75
BLOODY MARY	R75
MIMOSA	R65
APEROL SPRITZ	R85

WHITE WINE

BON COURAGE SAUV BLANC	R55/180
BON COURAGE CHENIN BLANC	R55/180
BOUCHARD FINLAYSON BLANC DE MER	R60/R190
BOUCHARD FINLAYSON CHARDONNAY	R285
HPF KAALVOETMEISIE SAUV. BLANC	R245

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
HPF POSMEESTER	R245

BEER/CIDER

CASTLE LITE	R32
WINDHOEK DRAUGHT	R42
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	