

# Brunch and Lunch

served from 11 to 4pm

## Soup and Salads

Isopho - Soup of the Moment 6

Shebeen Salad Chef's daily choice of wild greens 6  
Add Chicken 3 Salmon 4 Steak 5

## Samies

Vegan 6  
with Avocado, carrots, tomato, and wild greens with pepperdew mayo on 7 grain

Toasted Chicken and Mayonnaise on white bread 7

Amagwinya - Vetkoek fried bread filled with savoury mince and a mango chutney 8

Boerewors Roll 10  
South African farmer's herbed beef tenderloin sausage with tomato and onion gravy on a roll

Yebo Burgers and Chips  
Please ask your server for details  
Vegetable 8 Salmon 10 Beef 12

## Eggs

Omelettes of the Moment SA

Amadumbe 8  
Savoury Sweet Potato Quiche served with organic field greens

Bushman Breakfast 10  
Two farmer's eggs any style, boerewors (sausage), grilled tomato, mushrooms and bacon, and two slices of toast

Brooklyn Benedict 10  
(available for brunch only)

## From the Land and Sea

Seared Wild Salmon 12  
rooibos tea marinated, served pearl couscous and wild greens

Linefish SA  
Catch of the Day - Prepared to Chef's Choice

Meal in a Pie Ask your server for details served with smashed potatoes and gravy

Lamb Sosatie 12  
Succulent cubes, onions, apricots and peppers, all on a skewer in a curry chutney served with yellow rice and raisins

Corn fed Half-Cornish Hen Peri-Peri 15  
served on truffled-smashed potato and bisto gravy

Steak, Chips and Salad 16  
Char grilled sliced rib-eye and served with a mushroom, monkey gland, or garlic butter sauce

## Curries and Rice

Vegetable 9  
Organic Chicken 10  
Lamb 12  
Seafood 14

All curries are complemented by a selection of sambals (condiments)  
Mango Chutney, Banana Coconut & Milk, Cucumber Mint & Yoghurt, and a combination of finely chopped onions, tomato, and parsley soaked in white wine vinegar

Supper Menu available on Chefs Discretion