

Brunch & Lunch \ 11am 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

The Greene with Avocado, carrots, tomato, and wild greens with pepperdew mayo on 7 grain \ 6

Toasted Chicken and Mayonnaise on white bread \ 7

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

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

Yebo Burgers and Chips Vegetable \ 8 Salmon \ 10 Beef \ 12

what eggs may come

omelette of the moment ask your server for our choice today \ SA

Amadumbe Savoury Sweet Potato Quiche served with organic field greens \ 8

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

The Brooklyn Benedict served on an english muffin with smoked salmon & spinach \ 10

From the Land and sea

seared wild salmon rooibos tea marinated, served pearl couscous and wild greens \ 12

Fish of the moment Catch of the Day - Prepared to Chef's Choice - ask your server for details \ SA

Meat in a Pie Ask your server for details served with smashed potatoes and gravy \ 10

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

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

steak, chips and salad Char grilled and served with a mushroom, monkey gland, or garlic butter sauce \ 16

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