



Our farm lunch

August 2025

A sharing menu – we recommend 3 to 4 **main** plates between 2 guests

To Begin,

Activated Charcoal & Lowerland Kalahari White Wheat Focaccia with Smoked Jersey Butter, Melfort Field Honey, Dairy Co Farm Cheddar R65

Abalobi Cape Bream Sashimi, Lime Leaf, Lemongrass, Coconut, Thai Basil, Vietnamese Coriander R150

Main Plates,

Grass Fed Beef Fillet, Green Peppercorn, Turmeric Fermented Courgette R280

Chicken Drumsticks, Sweet & Spicy Dipping Sauce, Stir Fried Bean Sprouts R190

Braai-Roasted Cauliflower, Spiced Velouté, Honey Bush Sultanas R120

Seasonal Sides

Waterblommetjie, Sprouting Broccoli, Whipped Jersey Ricotta, Nasturtium R90

Fired Cabbage, Rocket Salata, Chilli Crisp, Sheep Yoghurt R80

Tempura Sweet Potato, Aioli. R60

Desserts

Salted Burnt Honey Tart, Viola & Black Pepper Jersey Ice Cream R150

Dark Chocolate Cremeux, Study of Blueberries and Lemon Balm, Buckwheat, Sorghum (V/GF) R170

All ingredients are seasonal and sourced from local organic farms. Our dairy comes from happy Jersey cows. Flours are stoneground. Spices are non-irradiated. Our honey is raw and from the farm. We only cook with clarified butter, cold-pressed avocado oil, and our own olive oil. Wine pairings can be suggested by our friendly team.

If you have any questions, please ask, we are here to make you happy.