

# Breakfast

<b>Health Breakfast</b>	<b>R 65.00</b>
Die Ou Pastorie home-made muesli, served with yoghurt, a fresh fruit and mint skewer and honey	
<b>Die Ou Pastorie Chicken Liver Pâté</b>	<b>R 65.00</b>
Our famous chicken liver pâté, served with melba toast, microgreens and rooibos tea jelly	
<b>French Toast Waffle</b>	<b>R 70.00</b>
French toast waffle stack with bacon, cheddar cheese, maple syrup and cream	
<b>Bolognese on French toast</b>	<b>R 75.00</b>
Two slices of French toast, bolognese mince, cheese with sugo sauce on the side	
- Add 2 poached eggs	<b>R 15.00</b>
<b>Continental tray</b>	<b>R 80.00</b>
Croissant, mini waffle, health bread and melba toast. cheese selection, cold meats, pâté and homemade preserve	
<b>Pastorie Benedict</b>	<b>R 80.00</b>
Warm English muffin, poached eggs, microgreens, hollandaise sauce and your choice of ham or bacon	
<b>Ou Pastorie breakfast</b>	<b>R 85.00</b>
Two eggs, bacon, tomato, pork sausage, savoury mince, fried onions, rosti potatoes. toast and homemade jams and preserves	
<b>Cheeky Croissant</b>	<b>R 85.00</b>
Croissant filled with chicken, microgreens, parmesan cheese and roasted romanita tomatoes, drizzled with mayo	
<b>Avo and Bacon Croissant</b>	<b>R 95.00</b>
Fresh avo, bacon, microgreens and mozzarella with sugo sauce on the side	
<b>Pastorie Salmon Benedict</b>	<b>R 105.00</b>
Warm English muffin, poached eggs, microgreens, hollandaise sauce and smoked salmon	
<b>Salmon Croissant with scrambled eggs</b>	<b>R 120.00</b>
Toasted croissant, smoked salmon and scrambled eggs, served with basil pesto, cream cheese and microgreens	
<b>Salmon and Avo Health Option</b>	<b>R 120.00</b>
Smoked salmon with avo, lemon wedge, cream cheese and parsley pesto with microgreens. Served with seed toast/bread on the side	
- Add 2 poached eggs	<b>R 15.00</b>
<b>Omelettes</b>	<b>R 36.00</b>
Three Egg Omelette, served with toast and homemade preserves: Add your own extras and fillings from our selection below	

# Extras

<b>Smoked Salmon</b>	<b>R 45.00</b>	<b>Smoked Salmon</b>	<b>R 85.00</b>	<b>Avo</b>	<b>R 24.90</b>
Half portion		Full Portion		In season	
<b>Mushrooms</b>	<b>R 19.90</b>	<b>Beef Mince</b>	<b>R 16.90</b>	<b>Bacon</b>	<b>R 16.90</b>
<b>Chicken Breast</b>	<b>R 19.90</b>	<b>Cheese</b>	<b>R 15.90</b>	<b>Two Poached Eggs</b>	<b>R 15.00</b>
Grilled		Cheddar / Mozzarella			
<b>Pork Banger</b>	<b>R 14.90</b>	<b>Tomato/Onion/ Peppers/Fresh Chili</b>	<b>R 7.90</b>	<b>Egg</b>	<b>R 7.50</b>
<b>Croissant</b>	<b>R 34.90</b>	<b>Toast</b>	<b>R 19.90</b>		
with homemade preserves & cheese		with homemade preserves			

All our meals are prepared freshly for you and there is a minimum preparation time of 30 minutes for starters and 45 minutes for mains. Changing our menu items causes delays in preparation time. We reserve the right to add a 12.5% gratuity on bookings of 8 or more guests

# Starters

<b>Soup of the day</b>	<b>R 55.00</b>
Duo of soups served with toasted French loaf	
<b>Die Ou Pastorie Chicken Liver Pâté</b>	<b>R 65.00</b>
Our famous chicken liver pâté. Served with melba toast, microgreens and Rooibos Tea jelly	
<b>Chilli Bomb</b>	<b>R 75.00</b>
Creamy, chicken livers fried to perfection, with onions and chili, served with toasted	
<b>Valley Salad Bowl</b> ①	<b>R 70.00</b>
Fresh valley greens with chopped apple, mange tout, toasted nuts, dried cranberries and crumbled gorgonzola with our homemade dressing	
<b>Chicken Salad Bowl</b>	<b>R 90.00</b>
Fresh valley baby leaves, baby tomatoes, crispy crumbed chicken, sliced red onion rings, avo in season. with a spicy yogurt dressing & sweet chilli on the side	
<b>Deconstructed home seared beef salad</b>	<b>R 95.00</b>
Thinly sliced fillet served with baby leaves, roasted peppers & sweet onion, parmesan, confit tomatoes, toasted bread, Olive oil and balsamic reduction	
<b>Baked camembert</b>	<b>R 90.00</b>
Oven baked camembert with garlic & rosemary, toasted French loaf, baby green fig preserves and toasted nuts, served with mulled wine jelly	

# Mains

<b>Melanzane</b> ①	<b>R 90.00</b>
Oven baked brinjal, in a rich homemade tomato sauce with basil, mozzarella and parmesan cheese. Served with a side salad	
<b>Chicken Wrap</b>	<b>R 105.00</b>
Smoked chicken with avocado, feta cheese, salsa, homegrown microgreens. Served with chips	
<b>Chicken Florentine</b>	<b>R 115.00</b>
Succulent pan seared chicken breast topped with creamed spinach and mushrooms, grilled mozzarella and seasonal vegetables & spicy potato wedges	
<b>Butternut, Quinoa, Lentil Burger</b> ①	<b>R 115.00</b>
With grilled emmenthaler cheese, chilli tomato jam, home-grown microgreens and chips	
<b>Gourmet Chicken Burger</b>	<b>R 115.00</b>
Grilled chicken breast on a jumbo bun, with organic microgreens, tomato, caramelized onion, avo and mozzarella cheese. Served with crispy chips and mayo	
<b>Gourmet Beef Burger</b>	<b>R 125.00</b>
200g homemade beef patty grilled & served on a jumbo bun, with baby greens, tomato, caramelized onion, emmenthaler cheese, bacon and homemade chutney. Served with crispy chips and garlic aioli	
<b>Butter Chicken Curry</b>	<b>R 135.00</b>
Subtle & carefully spiced mild blended curry with creamy coconut, succulent chicken, basmati rice, sambals and our vegetables in season	
<b>Salmon Fish Cakes</b>	<b>R 145.00</b>
Homemade crispy fresh salmon fishcakes served with papaya salsa, creamy tartar sauce, mini salad and potato wedges	

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<b>Ou Pastorie Beef and Red Wine Pie</b>	<b>R 130.00</b>
A classic homemade flaky pastry pie. Served with homemade chutney, chips or a side salad	
<b>Ou Pastorie Duck Pie</b>	<b>R 165.00</b>
A classic homemade flaky pastry pie. Served with homemade mulled wine jelly, chips or a side salad	
<b>Pork Belly</b>	<b>R 175.00</b>
Slow cooked in ginger and orange sauce. Served with mashed potatoes, vegetables and slaw	
<b>Rogan Josh</b>	<b>R 185.00</b>
Deboned, marinated leg of lamb with a spicy curry undertone served with basmati rice and sambals	
<b>Lamb Shank</b>	<b>R 198.00</b>
Ou Pastorie style lamb shank, served on a bed of bulgar wheat, pea and mint puree and vegetables	
<b>Oxtail</b>	<b>R 205.00</b>
Traditional favourite of Die Ou Pastorie served with creamy mashed potatoes and vegetables	
<b>Beef Fillet</b>	<b>R 205.00</b>
250g fillet pan grilled to your liking and served with a fresh pepper sauce, field mushrooms, potato blini and fresh vegetables	
<b>Kingklip</b>	<b>R 205.00</b>
Pan fried and juicy kingklip, served with roasted potato wedges and fresh vegetables. Served with your choice of lemon butter or creamy garlic mussels	

## Children

<b>Chicken strips and chips</b>	<b>R 85.00</b>
Succulent homemade chicken strips crumbed and deep fried. Served with chips, sweet and sour sauce and mayo	
<b>Mini Lasagne</b>	<b>R 75.00</b>
Layered pasta with ground beef and béchamel, topped with cheese and baked. Served with a mini side salad	
<b>Burger and Chips</b>	<b>R 85.00</b>
100g homemade beef burger with cheese sauce and relish. Served with chips or side salad	
<b>Macaroni cheese</b>	<b>R 70.00</b>
Fresh pasta with homemade béchamel sauce and cheddar cheese	

## Extras

<b>Smoked Salmon</b> Half portion	<b>R 45.00</b>	<b>Smoked Salmon</b> Full Portion	<b>R 85.00</b>	<b>Avo</b> In season	<b>R 24.90</b>
<b>Chicken Breast</b> Grilled	<b>R 19.90</b>	<b>Cheese</b> Cheddar / Mozzarella	<b>R 15.90</b>	<b>Plate of Chips</b>	<b>R 25.00</b>
<b>Chips / Wedges</b>	<b>R 19.90</b>	<b>Tomato/Onion/ Peppers/Fresh Chili</b>	<b>R 7.90</b>	<b>Mayo</b>	<b>R 7.90</b>

## Sweet things

<b>Nutty Fudge Brownies</b>	<b>R 55.00</b>
Delicious chocolate brownies – served with a duo of butterscotch and chocolate sauce	
<b>Deconstructed Lemon Meringue</b>	<b>R 60.00</b>
Layered lemon curd, buttery crumble, soft meringue in a jar and delicious lemon meringue fudge on the side...	
<b>Ou Pastorie Chocolate Mud Cake</b>	<b>R 60.00</b>
Rich and moist double fudge chocolate cake served caramel butterscotch sauce and cream	
<b>Ou Pastorie Carrot Cake</b>	<b>R 60.00</b>
... an Ou Pastorie favourite	
<b>Ou Pastorie Cheesecake</b>	<b>R 65.00</b>
Rich; famous ...and addictive	
<b>Caramel Apple Tart</b>	<b>R 65.00</b>
Home baked apple tart with a rich caramel butterscotch sauce, salted caramel and fresh cream	
<b>Creamed Nougat Pot</b>	<b>R 65.00</b>
Our homemade flavoured creamed nougat pot served with fresh fruit, chocolate and cranberry shortbread	
<b>Assiette of Chocolate</b>	<b>R 75.00</b>
White chocolate crème brulee; Dark chocolate mousse; and our homemade chocolate bark selection	
<b>Pecan Meringue Tart</b>	<b>R 80.00</b>
Unusual and light combination of local pecan nuts toasted – with meringue fudge & served with cream	

## Café

Café Americano	R 20.00
Cappuccino	R 25.00
Café Latte	R 27.00
Espresso	R 18.00
Double Espresso	R 22.50
Teas - Five Roses, Rooibos,	R 18.50
Speciality Teas - Earl Grey, Green Tea, Camomile	R 22.50
Hot Chocolate	R 29.50

## Soft Drinks

Coke, Coke Light, Coke Zero, Tab, Sprite, Sprite Zero, Fanta Orange, Fanta Grape, Crème Soda, Stoney	R 21.90
Appetiser, Red Grapetiser, White Grapetiser	R 26.90
Lipton Ice Tea, Peach or Lemon	R 26.90
Lemonade, Bitter Lemon, Soda Water, Tonic Water, Ginger Ale	R 17.90
Tomato Cocktail	R 24.90
Fruit Juice, Orange, Cranberry and Apple, Mango and Fruit Cocktail	R 26.90
Passion Fruit, Lime, Kola Tonic with either Soda, or Lemonade [DBL Tots Only]	R 25.00
Rock Shandy	R 35.00
Steelworks	R 40.00
Soda Float	R 27.90
Still or Sparkling Water	R 18.90

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