

Breakfast

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

Extras

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

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

Mains

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

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

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

Extras

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

Sweet things

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