



THE HERITAGE GARDEN
Meal Preparation Time: 30min +

Breakfast (09:30 – 12:00)

FARMER'S BREAKFAST R 95

Egg, bacon, mushrooms, sausage, tomato, onion & toasted Farm bread

BENEDICTS served on English muffin with hollandaise sauce

Eggs Royal (Franschhoek Trout) R 95

Eggs Benedict (Bacon) R 80

Eggs Florentine (Spinach) R 75

SCRAMBLED EGG ON TOAST

With bacon & bacon jam R65

With Franschhoek trout R75

CHICKEN LIVERS & FRIED EGG R 75

Served on toasted Farm bread

BREAKFAST BURGER R115

100gr beef patty topped with egg, bacon, tomato, onion & mushroom

SMASHED AVO, MUSHROOM & ROASTED TOMATO

Served on toasted Farm bread R75

3 EGG OMELETTE R 85

With Bacon or Spinach & parmesan cheese

SAVORY BREAKFAST BOWL R 85

Spinach & mushroom, roasted tomato, spiced chickpeas, avocado and brown rice

Add 2 poached eggs R15

OVERNIGHT OATS R 70

Organic oats, chia seeds, apple, cinnamon & toasted coconut

Light Meals

WESTCOAST OYSTERS x 3 R90

SOUP OF THE DAY R75

served with toasted ciabatta

CHEF PAUL'S PIE R85

Chicken & Mushroom, / Steak / Bobotie Pie served with Salad

CRUSTLESS QUICHE & SALAD R85

Spinach & mushroom
Bacon & onion

CHICKEN CAESAR SALAD R125

Cos lettuce, bacon, egg, anchovies, chicken, Parmesan croutons & classic Caesar dressing

TRADITIONAL BOBOTIE R145

Served with jasmine rice & condiments

CURRY OF THE DAY SQ

Ask your waiter for today's selection

BOWL OF FRIES R50

To Share

CHEESE PLATTER R220

local cheese, preserves and olives

CHARCUTERIE PLATTER R380

Local cheese, preserves, olives, & charcuterie

Sweet

SCONES SERVED WITH CREAM & JAM R55

VARIETY OF CAKES SQ

Drinks

COLD BEVERAGES

Coca cola/ Light 200ml R25

Juice Box 250ml R35

Apple/ Mandarin/ Mango

Juice Box Fizz 250ml R35

Apple/ Grape

Rock Shandy R45

HOT BEVERAGES

Rooibos Tea/ Five Roses R30

Americano R30

Cappuccino R36

Espresso Double R36

Café Latte R38

Mochaccino R38

Macchiato R38

Hot Chocolate R50

Chia Latte R45

Iced Coffee R38

Cortado R36

Baby Chino R15

A 10% service charge is automatically added to your bill. You are welcome to deduct this fee or increase the amount.

Wine & Beverage List

<u>ANGELS TEARS</u>	GLASS	BOTTLE
Sauvignon Blanc	R50	R150
Moscato Chenin Blanc	R50	R150
Rosé Natural Sweet/ Dry	R50	R150
Merlot/ Cabernet Sauvignon	R55	R150
Le Chocolat	R60	R190

<u>MCC</u>		
Brut Rosé NV	R75	R280
Brut NV	R75	R280

<u>GRANDE PROVENCE WHITE</u>		
Sauvignon Blanc	R65	R210
Chenin Blanc	R65	R195
Chardonnay	R75	R265

<u>GRANDE PROVENCE RED</u>		
Cabernet Sauvignon	R75	R280
Shiraz	R75	R280
Merlot	R75	R280

<u>FLAGSHIP</u>		
TGP White	R120	R440
TGP Red	R150	R590
Amphora	R150	R695

<u>BEERS</u>		
Hey Joe, Larger	340ml	R40
Hey Joe, Cherry	340ml	R40
Hey Joe, Pale Ale	340ml	R40

<u>GIN & TONIC</u>		
Wilderer, Fynbos		R70
Served with Pink/ Indian Tonic		

Wine Tasting Options

<u>ANGELS TEARS (5 WINES)</u>	R120
AT Sauvignon Blanc, AT Muscat, AT Rosé, AT Merlot/ Cab Red blend, AT Le Chocolate Pinotage	

<u>GRANDE PROVENCE PREMIUM (6 WINES)</u>	R140
GP Sauvignon Blanc, GP Chenin Blanc, GP Chardonnay, GP Merlot, GP Cabernet sauvignon, GP Shiraz	

<u>FLAGSHIP TASTING (3 WINES)</u>	R150
TGP White, TGP Red, Amphora	

<u>WINE PAIRINGS OPTIONS</u>	R150
Oyster pairing (3 oysters & MCC)	
Nougat pairing (4 Nougat & 4 wines)	

