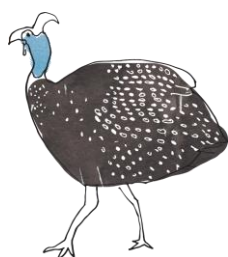




GRASS ROOF

BREAKFAST






BREAKFAST MENU

We use produce straight from our farm, source free range eggs and chickens, and use stone ground flour in our bakery.
Breakfast served until 11:30.

SAVOURY

 MINI VEG BREAKFAST	R95	SMOKED SALMON SANDWICH	R120
Two eggs, avo and mushroom. Served with homemade tomato relish and a slice of toast of your choice.		Seasonal salad with citrus fruit, Danish feta and avo served on ciabatta, served with chips or side salad.	
MINI BREAKFAST	R95	SMOKING FOX SANDWICH	R120
Two rashers of bacon and two eggs. Served with homemade tomato relish and a slice of toast of your choice.		A delicious sandwich with pulled beef rib, pickled cucumber, caramelized onions and seasonal salad served on ciabatta, served with chips or side salad.	
Swop bacon for savoury mince and cheddar cheese	R95	THE CUBAN	R115
CONTAIN YOURSELF	R145	Pulled pork, mustard and Boerenkaas cheese, served with chips or side salad.	
Two fried eggs, three rashers of bacon, thyme grilled mushrooms, grilled cherry tomatoes and beans. Homemade tomato relish and two sausages of your choice, either pork or boerewors. With two slices of toast of your choice.		MINCE ON TOAST	R105
GRASS ROOF FRITTATA	R130	Savoury mince topped with cheddar cheese on toast of your choice, served with chips or side salad.	
Italian style omelette with spicy chorizo, crispy bacon, wilted spinach, mushroom and cherry tomatoes, topped with cheddar and mozzarella cheese. Served with a slice of toast of your choice.		Add egg	R8
 VEGETABLE FRITTATA	R105	CHICKEN LIVERS WITH BACON & ONION	R95
Italian style omelette with roasted seasonal vegetables, topped with mozzarella and cheddar cheese. Served with a slice of toast of your choice.		Cajun spice-grilled chicken livers, braised with bacon and caramelized onions, served on toast of your choice.	
LOW-CARB OMELETTE	R105	 EGG FLORENTINE	R90
Chorizo, Danish feta, spinach and blush cherry tomatoes.		Two poached eggs on top fresh blanched spinach, served on English muffin topped with hollandaise sauce and a crack of black pepper.	
COUNTRYSIDE OMELETTE	R100	Add Salmon or Parma ham	R45
Crispy bacon, onion marmalade, wild rocket and cheddar cheese. Served with two slices of toast of your choice.		 AVOCADO TOAST	R95
		A hearty open sandwich, topped with feta, caramelized onions, drizzled with a coriander, olive oil and lemon dressing, served on ciabatta. (Avo subject to availability)	
		Substitute with Vegan cheese	R35

We are not a fast food restaurant. Relax and enjoy the countryside while we prepare your meal from scratch.
Our community is important to us, and we want to make sure you have a wonderful time at Grass Roof.
If you are unhappy with any part of your experience with us, please let us know in person so that we can rectify it immediately.



 **SHAKSHUKA** R115
2 poached eggs in a tomato, pepper, onion and garlic sauce served with a slice of toasted ciabatta.
Make it vegan by replacing the eggs with grilled brinjals.


ADD THE FOLLOWING TO ANY BREAKFAST

Gluten free bread R20
Mushrooms/Avo R30
Beef sausage/Pork Sausage R35

BREAKFAST TOASTIES

Your choice of homemade white, brown, or wholewheat bread, served with chips or a side salad.


Bacon, egg and cheese R75
Ham and cheese R62
Ham, cheese and tomato R65
 Cheese and tomato R60
 Cheese R55

 **HOMEMADE TOASTED BANANA BREAD** R55
Two slices of banana bread toasted to perfection served with butter.

SIMPLE FRENCH TOAST R70
Two slices of homemade brioche fried to perfection and drizzled with local honey.

FRENCH TOAST R90
Two slices of homemade brioche bread fried to perfection accompanied with brie cheese, green figs, bacon and balsamic dressing topped with fresh rocket.

FOCCACIAS

 **OLIVE, ROSEMARY & FETA** R80
Add extra cheese R25

PIZZA


All pizzas are made with our homemade tomato & fresh herb pizza sauce on a thin, freshly homemade pizza base. Seasonal produce subject to availability (Gluten free bases add R20).
Pizza bases available for purchase in farm stall.

A TASTE OF ITALY R195
Italian cured Parma ham, preserved green figs, sliced brie, wild rocket and a balsamic reduction with Mozzarella cheese.


BABE R150
Crispy bacon, spinach, avocado and Danish feta. with Mozzarella cheese.

BMC R125
Crispy bacon pieces, with sautéed mushrooms. with Mozzarella cheese.

BREAKFAST PIZZA R180
Bacon, boerewors, mushrooms, cherry tomatoes, two fried eggs with Mozzarella cheese.

 **CAPRESE** R115
Slow poached cherry tomatoes, fresh mozzarella, homemade basil pesto and a balsamic reduction.

HAWAIIAN PIZZA R130
Artisan gypsy ham and pineapple pieces with Mozzarella cheese.

 **MARGARITA PIZZA** R110
Tomato pizza sauce, mixed dried herbs, and fresh basil leaves with Mozzarella cheese.


NORTH AFRICAN R195
Slow cooked Karoo lamb shoulder, onion marmalade, Danish feta and crème fraiche, finished with fresh coriander and dukkha spices with Mozzarella cheese.


PEPPERONI PIZZA R145
Sliced salami with pepperdews with Mozzarella cheese.


REGINA R125
Artisan gypsy ham and sautéed mushrooms with Mozzarella cheese.


SPICY MEXICAN R195
Salami, chorizo, mince, jalapeño and pepperdews with Mozzarella cheese.

SWEET CHILLI CHICKEN R150
Sweet chilli marinated free range chicken pieces, with cream cheese, peppadews and Danish feta with Mozzarella cheese.

THE HUNTER R205
 Beef short rib, bacon, BBQ sauce and salami with Mozzarella cheese.

 **VEGAN PIZZA** R195
Olives, red peppers, sundried tomatoes and grated vegan mozzarella, topped with homemade basil pesto.

VEGGIE SUPREME R170
 Roasted peppers, olives, artichoke hearts, homemade basil pesto and cherry tomatoes with Mozzarella cheese.

 **EXTRAS** R25
Peppers | Onion marmalade | Pineapple | Cherry tomatoes | Spinach | Rocket

Mushrooms | Olives | Avocado | Peppadews | Feta | Mozzarella | Basil pesto R30

 Free Range chicken | Bacon | Gypsy ham | Mince | Italian salami R50

Vegan mozzarella R35

Extra Chips R50

SWEETS

- 🍷 CINNAMON PANCAKES

2 cinnamon pancakes with vanilla ice-cream.

R50
- 🍷 FLAPJACK STACK

Homemade flapjacks with crunchy granola, Greek yoghurt, crispy bacon and fresh seasonal fruit, drizzled with maple syrup.

R135
- 🍷 HOMEMADE GRANOLA

Fresh seasonal fruit and Greek yoghurt, served with a drizzle of locally produced honey.

R95
- 🍷 SUGAR RUSH

Homemade Belgian style waffle, served with Nutella, cream, fresh seasonal fruit, two scoops of caramel gelato, and candied almond flakes.

R125
- 🍷 TWO FRESHLY BAKED BUTTERMILK SCONES

Fresh cream, homemade strawberry jam, cheddar and farm butter.

R75
- 🍷 ASSORTED CROISSANTS

Plain | Chocolate | Almond

R50

Scones and croissants subject to availability
- 🍷 CAKE OF THE DAY

Please ask your waitron for the cake options of the day.

