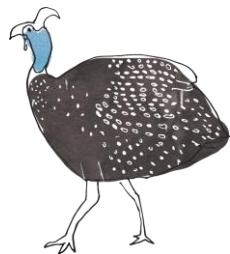




GRASS ROOF BREAKFAST





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

Two eggs, avo and mushroom. Served with homemade tomato relish and a slice of toast of your choice.

R95

MINI BREAKFAST

Two rashers of bacon and two eggs. Served with homemade tomato relish and a slice of toast of your choice.

R95

Swop bacon for savoury mince and cheddar cheese

R95

CONTAIN YOURSELF

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.

R145

GRASS ROOF FRITTATA

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.

R130

SMOKED SALMON SANDWICH

R120

Seasonal salad with citrus fruit, Danish feta and avo served on ciabatta, served with chips or side salad.

SMOKING FOX SANDWICH

R120

A delicious sandwich with pulled beef rib, pickled cucumber, caramelized onions and seasonal salad served on ciabatta, served with chips or side salad.

THE CUBAN

R115

Pulled pork, mustard and Boerenkaas cheese, served with chips or side salad.

MINCE ON TOAST

R105

Savoury mince topped with cheddar cheese on toast of your choice, served with chips or side salad.

Add egg

R8

CHICKEN LIVERS WITH BACON & ONION

R95

Cajun spice-grilled chicken livers, braised with bacon and caramelized onions, served on toast of your choice.

EGG FLORENTINE

R90

Two poached eggs on top fresh blanched spinach, served on English muffin topped with hollandaise sauce and a crack of black pepper.

Add Salmon or Parma ham

R45

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

VEGETABLE FRITTATA

Italian style omelette with roasted seasonal vegetables, topped with mozzarella and cheddar cheese. Served with a slice of toast of your choice.

R105

LOW-CARB OMELETTE

Chorizo, Danish feta, spinach and blush cherry tomatoes.

R105

COUNTRYSIDE OMELETTE

Crispy bacon, onion marmalade, wild rocket and cheddar cheese. Served with two slices of toast of your choice.

R100

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	CAPRESE	R115
2 poached eggs in a tomato, pepper, onion and garlic sauce served with a slice of toasted ciabatta.		Slow poached cherry tomatoes, fresh mozzarella, homemade basil pesto and a balsamic reduction.	
Make it vegan by replacing the eggs with grilled brinjals.			
ADD THE FOLLOWING TO ANY BREAKFAST		HAWAIIAN PIZZA	R130
Gluten free bread	R20	Artisan gypsy ham and pineapple pieces with Mozzarella cheese.	
Mushrooms/Avo	R30		
Beef sausage/Pork Sausage	R35		
BREAKFAST TOASTIES		MARGARITA PIZZA	R110
Your choice of homemade white, brown, or wholewheat bread, served with chips or a side salad.		Tomato pizza sauce, mixed dried herbs, and fresh basil leaves with Mozzarella cheese.	
Bacon, egg and cheese	R75	NORTH AFRICAN	R195
Ham and cheese	R62	Slow cooked Karoo lamb shoulder, onion marmalade, Danish feta and crème fraiche, finished with fresh coriander and dukkha spices with Mozzarella cheese.	
Ham, cheese and tomato	R65		
Cheese and tomato	R60	PEPPERONI PIZZA	R145
Cheese	R55	Sliced salami with pepperdews with Mozzarella cheese.	
HOMEMADE TOASTED BANANA BREAD	R55	REGINA	R125
Two slices of banana bread toasted to perfection served with butter.		Artisan gypsy ham and sautéed mushrooms with Mozzarella cheese.	
SIMPLE FRENCH TOAST	R70	SPICY MEXICAN	R195
Two slices of homemade brioche fried to perfection and drizzled with local honey.		Salami, chorizo, mince, jalapeño and pepperdews with Mozzarella cheese.	
FRENCH TOAST	R90	SWEET CHILLI CHICKEN	R150
Two slices of homemade brioche bread fried to perfection accompanied with brie cheese, green figs, bacon and balsamic dressing topped with fresh rocket.		Sweet chilli marinated free range chicken pieces, with cream cheese, peppadews and Danish feta with Mozzarella cheese.	
FOCCACIAS		THE HUNTER	R205
OLIVE, ROSEMARY & FETA	R80	Beef short rib, bacon, BBQ sauce and salami with Mozzarella cheese.	
Add extra cheese	R25		
PIZZA		VEGAN PIZZA	R195
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).		Olives, red peppers, sundried tomatoes and grated vegan mozzarella, topped with homemade basil pesto.	
Pizza bases available for purchase in farm stall.		VEGGIE SUPREME	R170
A TASTE OF ITALY	R195	Roasted peppers, olives, artichoke hearts, homemade basil pesto and cherry tomatoes with Mozzarella cheese.	
Italian cured Parma ham, preserved green figs, sliced brie, wild rocket and a balsamic reduction with Mozzarella cheese.		EXTRAS	R25
BABE	R150	Peppers Onion marmalade Pineapple Cherry tomatoes Spinach Rocket	
Crispy bacon, spinach, avocado and Danish feta, with Mozzarella cheese.		Mushrooms Olives Avocado Peppadews Feta Mozzarella Basil pesto	R30
BMC	R125		
Crispy bacon pieces, with sautéed mushrooms, with Mozzarella cheese.		Free Range chicken Bacon Gypsy ham Mince Italian salami	R50
BREAKFAST PIZZA	R180	Vegan mozzarella	R35
Bacon, boerewors, mushrooms, cherry tomatoes, two fried eggs with Mozzarella cheese.		Extra Chips	R50

Please note no substitutions to the menu

 Vegetarian

 Vegan

SWEETS

☛ CINNAMON PANCAKES R50
2 cinnamon pancakes with vanilla ice-cream.

☛ FLAPJACK STACK R135
Homemade flapjacks with crunchy granola, Greek yoghurt, crispy bacon and fresh seasonal fruit, drizzled with maple syrup.

☛ HOMEMADE GRANOLA R95
Fresh seasonal fruit and Greek yoghurt, served with a drizzle of locally produced honey.

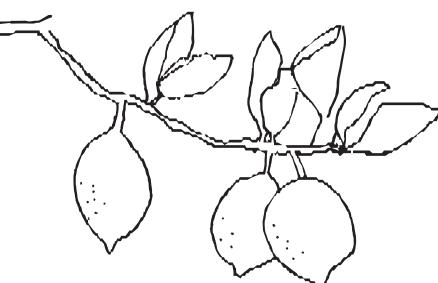
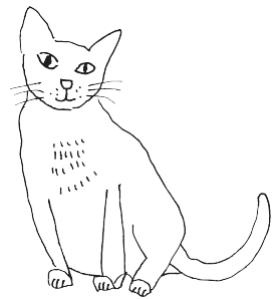
☛ SUGAR RUSH R125
Homemade Belgian style waffle, served with Nutella, cream, fresh seasonal fruit, two scoops of caramel gelato, and candied almond flakes.

☛ TWO FRESHLY BAKED BUTTERMILK SCONES R75
Fresh cream, homemade strawberry jam, cheddar and farm butter.

☛ ASSORTED CROISSANTS R50
Plain | Chocolate | Almond

Scones and croissants subject to availability

☛ CAKE OF THE DAY
Please ask your waitron for the cake options of the day.



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