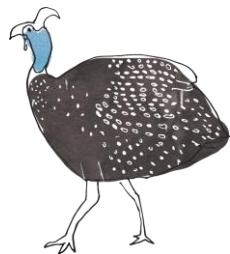


GRASS ROOF LUNCH

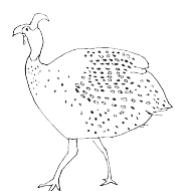




LUNCH MENU

We use produce straight from our farm, source free range eggs and chickens, and use stone ground flour in our bakery.
All bread options on the menu are available for purchase in the farmstall.

MEALS

SOUP OF THE DAY Served with a mini cheese toastie. Ask your waitron for today's soup options.	R80	CURRY OF THE DAY Served with condiments and basmati rice accompanied with pompadoms.	R170
QUICHE OF THE DAY Served with chips or side salad, with house dressing.	R90	VEGETABLE CURRY Served with condiments and basmati rice accompanied with pompadoms.	R105
NACHOS Crispy tortilla chips topped with guacamole, beans, crème fraiche, spicy salsa, melted cheddar and sliced jalapeños.	R140	PLOUGHMAN'S PLATTER Selection of cold meats, cheeses, fruits in season and pates, served with ciabatta bread.	R210
Add free range chicken	R50	BEER BATTERED HAKE Beer battered hake fillet served with a lemon aioli tartar sauce. Served with your choice of either chips or a green salad with house dressing.	R135
Add mince	R40	FISH CAKES Homemade fishcakes served with a fresh seasonal salad and sweet chilli tomato jam.	R115
SIRLOIN 200G Served with garlic & herb compound butter, onion rings, chips or side salad or roasted veggies.	R170	CHICKEN SCHNITZEL 200G Served with rustic mashed potato and seasonal roast vegetables.	R140
FILLET STEAK 300G Served with rustic mashed potato and seasonal roast vegetables.	R250	Add Mushroom/cheese sauce	R35
Add Cheese Sauce	R35	SNACK BASKET	R195
Add Mushroom Sauce	R35	4 Vegetable Spring Roll 4 Cocktail Cheese Grillers 4 Riblets Beef 6 Crumbed Calamari Strips	
BEEF SHORT RIB Served with mash and stir fried veg	R190		
GAMMON STEAK STACK 2 X 100g gammon steaks served with rustic mashed potatoes, stir fried veg, and a honey mustard and cream sauce.	R135		
PIE OF THE DAY Served with rustic mashed potato, gravy and green peas Ask your waitron about available pies.	R90		

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.

Please note no substitutions to the menu

 Vegetarian  Vegan

PASTA

Choice of Penne or Linguine

ALFREDO	R115
A creamy three cheese sauce with sautéed bacon and mushrooms, topped with Pecorino cheese and fresh parsley.	
VEGAN MUSHROOM AND HERB PASTA	R95
Delicate creamy mushroom with herb flavoured pasta. Add chicken	R50
SPAGHETTI BOLOGNAISE	R110
Spaghetti with beef bolognaisse sauce topped with medium fat hard cheese.	
VEGAN SPAGHETTI BOLOGNAISE	R100
Vegan spaghetti with falafel bolognaisse topped with fresh coriander	
TOMATO MUSHROOM PASTA	R95
Tomato & garlic-based pasta with mushrooms topped with pecorino cheese & fresh parsley. Add Chicken	R50

BURGERS

SLIDER TRIO	R175
Mini butternut burger, grilled free range chicken burger, and beefy mushroom burger. Served with chips or side salad, & crispy cajun onion rings.	
BUTTERNUT BURGER	R145
Thickly sliced butternut, flame grilled then roasted in honey glaze. Served on a homemade sesame seed roll and topped with fresh avocado, Danish feta, pickled red onion and tangy vegan mayonnaise. Served with chips or side salad.	
BEEF BURGER	R175
Flame grilled 220g homemade beef patty on a homemade sesame seed roll, smothered in a creamy mushroom or cheese sauce, with bacon, cheddar cheese, crispy battered onion rings, lettuce, and tomato. Served with chips or side salad. Leave the bun and chips to make this option banting friendly.	
VEGGIE BURGER	R175
Grilled vegan patty served on a homemade seeded bun, with lettuce, grilled butternut, mushrooms, sweet potato crisps, pickled red onion and mozzarella cheese. Served with chips or side salad.	
VEGAN BURGER	R40
Add vegan mozzarella cheese	
SPICY GRILLED CHICKEN BURGER	R145
Topped with a creamy jalapeño cheese sauce served with chips or side salad.	

WRAPS & SANDWICHES

Swop for a gluten free wrap	R25
SRIRACHA CHICKEN WRAP	R95
Free range crumbed chicken, cheese, sriracha mayo and red cabbage. Served with chips or side salad.	
SMOKED SALMON SANDWICH	R120
Seasonal salad veg with citrus fruit and Danish feta and avo served on ciabatta with chips or side salad.	
SMOKING FOX SANDWICH	R120
A delicious sandwich with pulled beef rib, pickled cucumber, caramelized onions and seasonal salad veg served on ciabatta with chips or side salad.	
THE CUBAN	R115
Pulled pork, mustard and Boerenkaas cheese served with chips or side salad served on ciabatta.	
MINCE ON TOAST	R105
Savoury mince topped with cheddar cheese. Served with chips or side salad on your choice of toast.	
Add egg	R8
CHICKEN BASIL PESTO	R110
Pulled chicken with mayonnaise & homemade basil pesto. Served with chips or side salad.	
CHEESE AND ONION	R65
Cumin roasted onions, cheddar and mozzarella cheese, served with chips or side salad.	
SALADS	
(All fruits are subject to availability)	
GREEK SALAD	R80
Traditional Greek salad with Greek salad dressing.	
DEEP FRIED CALAMARI SALAD	R95
Fresh greens, citrus, pawpaw, topped with sesame seeds, served with tartar sauce on the side.	
AVOCADO PRAWN SALAD	R110
Succulent prawns marinated in a delicious cajun and lime juice balanced on creamy avocado, cherry tomatoes and seasonal salad greens.	
ROASTED VEGETABLE STACK	R115
Seasonal roasted vegetables served with Halloumi cheese, topped with Danish feta.	
SESAME SEEDED CHICKEN & AVOCADO SALAD	R120
Feta, tomato, lettuce, carrot, cucumber, and citrus vinaigrette.	

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 Vegetarian

 Vegan

☛ SWEET POTATO SALAD Tomato, spring onion, rocket, feta, and olive oil.	R100	BREAKFAST PIZZA Bacon, boerewors, mushrooms, cherry tomatoes, and two fried eggs with Mozzarella cheese.	R180
☛ BUDDA BOWL Delicious couscous with summer salad, veg and chick peas. Drizzled off with a balsamic reduction dressing served with a tzatziki sauce.	R125	☛ CAPRESE Slow poached cherry tomatoes, fresh mozzarella, homemade basil pesto and a balsamic reduction.	R115
Add Free range chicken	R50	HAWAIIAN PIZZA Artisan gypsy ham and pineapple pieces with Mozzarella cheese.	R130
SWEET			
☛ SUGAR RUSH Homemade Belgian style waffle, served with Nutella, cream, fresh seasonal fruit, two scoops of caramel gelato, and candied almond flakes.	R125	☛ MARGARITA PIZZA Tomato pizza sauce, mixed dried herbs, and fresh basil leaves with Mozzarella cheese.	R110
☛ CAKE OF THE DAY Please ask your waitron for the cake options for the day.		NORTH AFRICAN Slow cooked Karoo lamb shoulder, onion marmalade, Danish feta and crème fraiche, finished with fresh coriander and dukkha spices with Mozzarella cheese.	R195
☛ TWO FRESHLY BAKED BUTTERMILK SCONES Fresh cream, homemade strawberry jam, cheddar and farm butter.	R75	PEPPERONI PIZZA Sliced salami with pepperdews with Mozzarella cheese.	R145
☛ ASSORTED CROISSANTS Plain Chocolate Almond	R50	REGINA Artisan gypsy ham and sautéed mushrooms with Mozzarella cheese.	R125
☛ CINNAMON PANCAKES 2 cinnamon pancakes with vanilla ice-cream.	R50	SPICY MEXICAN Salami, chorizo, mince, jalapeño and pepperdews . with Mozzarella cheese.	R195
☛ WAFFLE Served with maple syrup and a scoop of vanilla ice cream.	R60	SWEET CHILLI CHICKEN Sweet chilli marinated free range chicken pieces, with cream cheese, peppadews and Danish feta with Mozzarella cheese.	R150
BROWNIE & ICE CREAM	R70	THE HUNTER Beef short rib, bacon, BBQ sauce and salami with Mozzarella cheese.	R205
FOCCACIAS			
☛ OLIVE, ROSEMARY & FETA	R80	☛ VEGAN PIZZA Olives, red peppers, sundried tomatoes and grated vegan mozzarella, topped with homemade basil pesto.	R195
Add extra cheese	R25	VEGGIE SUPREME Roasted peppers, olives, artichoke hearts, homemade basil pesto and cherry tomatoes, finished with fresh rocket with Mozzarella cheese.	R170
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.		EXTRAS ☛ Peppers Onion marmalade Pineapple Cherry tomatoes Spinach Rocket	R25
A TASTE OF ITALY Italian cured Parma ham, preserved green figs, sliced brie, wild rocket and a balsamic reduction with Mozzarella cheese.	R195	☛ Mushrooms Olives Avocado Peppadews Feta Mozzarella Basil pesto	R30
BABE Crispy bacon, spinach, avocado and Danish feta, finished with fresh rocket with Mozzarella cheese.	R150	Free Range chicken Bacon Gypsy ham Mince Italian salami	R50
BMC Crispy bacon pieces, with sautéed mushrooms with Mozzarella cheese.	R125	☛ Vegan mozzarella Extra Chips	R35 R50

Please note no substitutions to the menu

