



LUNCH









LUNCH MENU

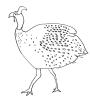
We use produce straight from our farm, source free range eggs and chickens, and use stone ground flour in our bakery. All bread options on the menu are available for purchase in the farmstall.

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MEALS

	SOUP OF THE DAY Served with a mini cheese toastie. Ask your waitron for today's soup options.	R80
	QUICHE OF THE DAY Served with chips or side salad, with house dressing.	R90
()	NACHOS Crispy tortilla chips topped with guacamole, beans, crème fraiche, spicy salsa, melted cheddar and sliced jalapeños.	R135
	Add free range chicken Add mince	R50 R40
	SIRLOIN 200G Served with garlic & herb compound butter, onion rings, chips or side salad or roasted veggies.	R160
	FILLET STEAK 300G Served with rustic mashed potato and seasonal roast vegetables.	R250
	Add Cheese Sauce Add Mushroom Sauce	R35 R35
	BEEF SHORT RIB Served with mash and stir fried veg	R 190
	LAMB SHANK Served with mash and roasted veg	R285
	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

CURRY OF THE DAY Served with condiments and basmati rice accompanied with pompadoms.	R 170
VEGETABLE CURRY Served with condiments and basmatai rice accompanied with pompadoms.	R105
PLOUGHMANS PLATTER Selection of cold meats, cheeses, fruits in season and pates, served with ciabatta bread.	R210
BEER BATTERED HAKE Beer battered hake fillet served with a lemon aioli tartar sauce. Served with your choice of either chips or a salad with house dressing.	R 125 green
FISH CAKES Homemade fishcakes served with a fresh seasonal salad and sweet chilli tomato jam.	R105
CHICKEN SCHNITZEL 200G Served with rustic mashed potato and seasonal roast vegetables.	R 140
Add Mushroom/cheese sauce	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.

PASTA

	Choice of Penne or Linguine	
	ALFREDO A creamy three cheese sauce with sautéed bacon and mushrooms, topped with Pecorino cheese and fresh parsley.	R105
6	MUSHROOM AND HERB PASTA Delicate creamy mushroom with herb flavoured pasta.	R95
	SPAGHETTI BOLOGNAISE Spaghetti with beef bolognaise sauce topped with medium fat hard cheese.	R105
66	VEGAN SPAGHETTI BOLOGNAISE Vegan spaghetti with falafel bolognaise topped with fresh coriander	R95
	BURGERS	
	SLIDER TRIO Mini butternut burger, grilled free range chicken burger, and beefy mushroom burger. Served with chips or side salad, & crispy cajun onion rings.	R165
()	BUTTERNUT BURGER 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.	R 140
	BEEF BURGER 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.	R165
()	VEGGIE BURGER 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.	R165
66	Add vegan mozzarella cheese	R40
	SPICY GRILLED CHICKEN BURGER Topped with a creamy jalapeño cheese sauce served with chips or side salad.	R 140

WRAPS & SANDWICHES

Swop for a gluten free wrap	R25
SRIRACHA CHICKEN WRAP Free range chicken, cheese, sriracha mayo and red cabbage. Served with chips or side salad.	R85
SMOKED SALMON SANDWICH Seasonal salad veg with citrus fruit and Danish feta and avo served on ciabatta with chips or side salad.	R 110
SMOKING FOX SANDWICH A delicious sandwich with pulled beef rib, pickled cucumber, caramelized onions and seasonal salad veg served on ciabatta with chips or side salad.	R 110
THE CUBAN Pulled pork, mustard and Boerenkaas cheese served with chips or side salad served on ciabatta.	R105
MINCE ON TOAST Savoury mince topped with cheddar cheese. Served with chips or side salad on your choice of toast.	R95
Add egg	R8
CHICKEN BASIL PESTO Pulled chicken with mayonnaise & homemade basil pesto. Served with chips or side salad.	R95
CHEESE AND ONION Cumin roasted onions, cheddar and mozzarella cheese, served with chips or side salad.	R55
SALADS	
(All fruits are subject to availability)	
GREEK SALAD Traditional Greek salad with Greek salad dressing.	R75
DEEP FRIED CALAMARI SALAD Fresh greens, citrus, pawpaw, topped with sesame seeds served with tartar sauce on the side.	R90
AVOCADO PRAWN SALAD Succulent prawns marinated in a delicious cajun and lime juice balanced on creamy avocado, cherry tomatoes and seasonal salad greens.	R105
ROASTED VEGETABLE STACK Seasonal roasted vegetables served with Halloumi cheese, toppped with Danish feta.	R105
SESAME SEEDED CHICKEN & AVOCADO SALAD Feta, tomato, lettuce, carrot, cucumber, and citrus vinaigrette.	R 110

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6	SWEET POTATO SALAD Tomato, spring onion, rocket, feta, and olive oil.	R95
()	BUDDA BOWL Delicious couscous with summer salad, veg and chick peas. Drizzled off with a balsamic reduction dressing served with a tzatziki sauce.	R 120
	Add Free range chicken	R50
	SWEET	
()	SUGAR RUSH Homemade Belgian style waffle, served with Nutella, cre fresh seasonal fruit, two scoops of caramel gelato, and candied almond flakes.	R 115 am,
6	CAKE OF THE DAY Please ask your waitron for the cake options for the day.	
()	TWO FRESHLY BAKED BUTTERMILK SCONES Fresh cream, homemade strawberry jam, cheddar and farm butter.	R75
6	ASSORTED CROISSANTS Plain Chocolate Almond	R45
()	CINNAMON PANCAKES 2 cinnamon pancakes with vanilla ice-cream.	R50
()	WAFFLE Served with maple syrup and a scoop of vanilla ice cream.	R60
	BROWNIE & ICE CREAM	R60
	FOCCACIAS	
()	OLIVE, ROSEMARY & FETA	R80
	Add extra cheese	R25
	PIZZA	
	All pizzas are made with our homemade tomato & fresh pizza sauce on a thin, freshly homemade pizza base. Se produce subject to availability (Gluten free bases add F Pizza bases available for purchase in farm stall .	asonal
	A TASTE OF ITALY Italian cured Parma ham, preserved green figs, sliced brie, wild rocket and a balsamic reduction.	R 190
	BABE Crispy bacon, spinach, avocado and Danish feta, finished with fresh rocket.	R 145
	BMC Crispy bacon pieces, with sautéed mushrooms.	R120

	BREAKFAST PIZZA Bacon, boerewors, mushrooms, cherry tomatoes, and two fried eggs.	R 175
()	CAPRESE Slow poached cherry tomatoes, fresh mozzarella, homemade basil pesto and a balsamic reduction.	R 110
	HAWAIIAN PIZZA Artisan gypsy ham and pineapple pieces.	R 120
Ø	MARGARITA PIZZA Tomato pizza sauce, mixed dried herbs, and fresh basil leaves.	R105
	NORTH AFRICAN Slow cooked Karoo lamb shoulder, onion marmalade, Danish feta and crème fraiche, finished with fresh coriander and dukkha spices.	R 195
	PEPPERONI PIZZA Sliced salami with pepperdews.	R140
	REGINA Artisan gypsy ham and sautéed mushrooms.	R 120
	SPICY MEXICAN Salami, chorizo, mince, jalapeño and pepperdews.	R 195
	SWEET CHILLI CHICKEN Sweet chilli marinated free range chicken pieces, with cream cheese, peppadews and Danish feta.	R 145
	THE HUNTER Beef short rib, bacon, BBQ sauce and salami.	R205
() ()	VEGAN PIZZA Olives, red peppers, sundried tomatoes and grated vegan mozzarella, topped with homemade basil pesto.	R 195
()	VEGGIE SUPREME Roasted peppers, olives, artichoke hearts, homemade basil pesto and cherry tomatoes, finished with fresh rock	R 170 et.
()	EXTRAS Peppers Onion marmalade Pineapple Cherry tomatoes Spinach Rocket	R25
()	Mushrooms Olives Avocado Peppadews Feta Mozzarella Basil pesto	R30
	Free Range chicken Bacon Gypsy ham Mince Italian salami	R40
66	Vegan mozzarella	R35
	Extra Chips	R50