



GF *Gluten-free*
V *Vegetarian*
V+ *Vegan*

GROOT PARYS | PAARL

BREAKFAST

Served from 09h00 to 11h30

EGG & BACON BRIOCHE BREAKFAST BUN	60
BOLAND FARMER'S BREAKFAST	120
Eggs, bacon, tomato, mushrooms, boerrie & baked beans	
<i>Toast options: Sourdough, Ciabatta, Wholegrain, Farmhouse White</i>	
HOMEMADE ALMOND GRANOLA & YOGHURT ^{GF}	75
SWITCH to coconut yoghurt ^{V+}	15
EGGS BENEDICT	
<i>Two poached eggs on your choice of English muffin or roasted sweet potato</i>	
- Franschhoek smoked trout, rocket leaves & horseradish cream cheese	125
- Grilled mushrooms & balsamic blistered ^V cherry tomatoes	110
- Crispy bacon & baby spinach	98
TOASTED SOURDOUGH ^{V+}	70
With smashed avo & red pepper shakshuka	
CROISSANTS	
Plain croissant	35
Hazelnut chocolate spread	60
Farm butter & homemade jams	65
Creamy scrambled egg + bacon	85

SNACK SESSIONS

CHEESE BOARD ^V	280
Local cheeses, Salticrax, fresh fruit, sticky figs, tomato jam	
<i>Serves 4 - 5</i>	
CHARCUTERIE BOARD	300
Cured meats, pickles, olives, ciabatta melba toast	
<i>Serves 4 - 5</i>	
VEGGIE BOARD ^{V+}	200
Nachos, butter bean hummus, roasted nuts, olives, pickles, veggies	
<i>Serves 4 - 5</i>	

LUNCH

Served from 11h45

GRILLED HALLOUMI SALAD ^V	115
Leaves, avo, cucumber, cherry tomatoes, pesto mayo	
CHARGRILLED CHICKEN SALAD	115
Cherry tomatoes, cucumber, beetroot spirals, feta, croutons	
MIDDLE EASTERN HUMMUS PLATE ^{V+}	95
Butter bean hummus, salsa salad, cucumber ribbons, dukkha, ciabatta crisps	

BURGERS

Choose side option of fries or salad or coleslaw

BOLAND BEEF BURGER	145
Our signature burger with homemade bacon jam, grilled cheese & fried egg	
LOADED BEEF BURGER	140
With streaky bacon, melted cheddar, avo & caramelised onion	
LTP BURGER	110
Keep it simple; lettuce, tomato, pickles	
GRILLED CHICKEN BURGER	120
With smashed avo, feta & caramelised onion	
CHICKEN SCHNITZEL BURGER	130
With Brie cheese, sweet mustard & coleslaw	
BUNLESS VEGAN COURGETTE & BEAN BURGER ^{V+}	100
With hummus, caramelised onion & avo	
ADD Brioche bun	15
PIMP YOUR BURGER:	
ADD Smoked paprika mayo	15
ADD Caramelised onion	10
ADD Grilled halloumi	15
ADD Cheddar slice	10
ADD Fried egg	10
ADD Avocado (¼)	20
ADD Brioche bun	15

PIZZAS

TEAR 'N SHARE FOCACCIA ^V	75
Garlic butter, rosemary, parmesan	
RAPHAEL ^V	90
Tomato & mozzarella	
PICASSO	120
Grilled chicken, avo, feta, rocket	
ORTAGGIO	120
Roasted butternut, zucchini, pan-fried mushrooms, caramelised onion, baby spinach	
REMBRANDT	125
Bacon, avo, feta, piquanté peppers	
ADD GF base	35
ADD Vegan cheese	35

GOURMET TOASTIES

Served from 11h30 (on sourdough or ciabatta with side of fries or salad or coleslaw)

GRILLED CHICKEN	80
With rocket pecan pesto mayo	
SEARED PEPPERED STEAK	90
With mozzarella & caramelised onions	
GRILLED HALLOUMI ^V	80
Roasted red peppers & Thai sweet chilli	
OPEN TOASTED SOURDOUGH SARMIE ^V	70
With panfried mushroom & grilled cheese	

SIDES

GREEN SIDE SALAD ^{V+}	38
Mixed greens, cucumber, tomatoes, house dressing	
COLESLAW ^{V+}	38
HAND CUT FRIES ^{V+}	30
HAND CUT LOADED FRIES	55
With crispy bacon bits & smoked paprika mayo	
ROASTED BUTTERNUT & ZUCCHINI ^V	45
With Danish feta	



BREAKFAST

GRANOLA, YOGHURT & FRUIT SALAD MUG ^{GF}	45
SCRAMBLED EGG ON TOAST ADD bacon	40 20
CINNAMON PANCAKES With golden syrup drizzle	40

LUNCH

VEGGIE CRUDITÉ ^{V+ GF} With butter bean hummus	50
BABY MARGHERITA PIZZA ADD pineapple / bacon / chicken / avo	50 20
KIDS BEEF BURGER & CHIPS 100g beef patty, lettuce & tomato ADD Cheddar slice	60 10
CRISPY CRUMBED CHICKEN STRIPS & CHIPS ^{GF} ADD Homemade mayo dip	55 10

TOASTIES

Served from 11h30 (on brown or white bread, served with a side of fries or salad)

CHEESE ^V	50
CHEESE & TOMATO ^V	55
CHICKEN MAYO	65
CHEESE, TOMATO & BACON	68



HOT DRINKS

ESPRESSO	25
CAPPUCCINO	38
FLAT WHITE	38
AMERICANO	34
CAFÉ LATTE	40
CHAI LATTE	45
CAFÉ MOCHA	45
RED ROOIBOS CAPPUCCINO	40
HOT CHOCOLATE	45
VEGAN HOT CHOCOLATE Choose almond or oat milk	45
WHITE HOT CHOCOLATE	40
BABYCCINO	10
TEA	25
Ceylon Rooibos Earl Grey Green Peppermint Chamomile	

Switch cows milk to oat or almond milk +15

MILKSHAKES

SMALL 45 • LARGE 65
Salted Caramel Sassy Strawberry Chunky Chocolate Brownie Vanilla Meringue & Toasted Coconut Double Thick Espresso Coffee Shake

COLD DRINKS

PAARL ROCK SHANDY	40
FRESHLY PRESSED	
ORANGE Carrot, cucumber, celery, cabbage, ginger	48
YELLOW Orange, pineapple, ginger, lemon	48
GREEN Apple, cucumber, ginger, lemon	48
RED Beetroot, carrot, cucumber	48
WATER Still & Sparkling	500ml 20 1lt 30
HOMEMADE LEMONADE	Glass 30 1lt Carafe 70
RED ESPRESSO ICED TEA	Glass 30 1lt Carafe 70
SLUSHIES	40
Mango Passion Fruit	
SOFT DRINKS 300ml	
Coca-Cola Coke Zero Coke Light	32
Fanta Orange Creme Soda Sprite Sprite Zero	45
Appletiser Grapetiser	25
MIXERS 200ml	
Tonic Water Pink Tonic Water Ginger Ale	
Soda Water Bitter Lemon	
CORDIAL SHOT	20
Passion Fruit Kola Tonic Lime	

SWEET TREATS & BAKES

CHOCOLATE FUDGE SUNDAE	75
A colossal colab of soft serve ice cream, brownie bits, fudge nuggets, cake wedges, chocolate sauce, caramel swirls, sprinkles and fairy dust!	
VANILLA MERINGUE	70
With whipped cream, choc sauce & berries	
CRÈME BRÛLÉE	65
BELGIAN CHOCOLATE MOUSSE	60
CHOCOLATE CAKE	65
CITRUS CARROT CAKE	65
BAKED CHEESECAKE	65
With berry coulis or salted caramel	
SCONES	65
With homemade jam, grated cheese & whipped cream	
SHARING SWEET TREAT PLATE	110
Chocolate brownies, fudge, mini meringues & lemon curd cups	
KIDDIES SOFT-SERVE TUB (take-away)	30

Our kitchen closes at 16h00 • A cakeage fee of R100 is charged if you bring your own cake or cupcakes.
Our dishes are prepared using local, free-range, in-season and organic produce and ingredients whenever possible.
There is a R45 studio fee charged per person painting. This covers your paints, utensils, firing and glazing your future masterpiece.
WARNING: We are on a working farm: bugs, flies and creepy crawlies are part of our family.

A discretionary 10% gratuity is automatically added to bills of 8 or more people. Please talk to a manager if you feel you haven't received fabulous service

