



GF Gluten-free
V Vegetarian
V+ Vegan

GROOT PARYS | PAARL

BREAKFAST

Served from 09h00 to 11h00

EGG & BACON BRIOCHE BREAKFAST BUN	60
BOLAND FARMER'S BREAKFAST	165
Eggs, bacon, tomato, mushrooms, boerie & baked beans	
Toast options: <i>Wholegrain or Farmhouse White</i>	
HOMEMADE ALMOND GRANOLA & YOGHURT GF	85
SWITCH to coconut yoghurt V+	20
EGGS BENEDICT	
Two poached eggs on your choice of English muffin or roasted sweet potato	
– Franschhoek smoked trout, rocket leaves, & horseradish cream cheese	155
– Grilled mushrooms & balsamic blistered cherry tomatoes V	115
– Crispy bacon & baby spinach	115
RED PEPPER SHAKSHUKA V+	105
With smashed avo and toast	
CROISSANTS	
Plain croissant	45
Farm butter & jams	65
Creamy scrambled egg & bacon	92

SNACK SESSIONS

CHEESE & CHARCUTERIE BOARD	395
Local cheeses, cured meats, fresh fruit, olives, ciabatta crisps, Salticrax, pickles & tomato jam	<i>Serves 2-4</i>
VEGGIE BOARD V+	200
Nachos, butter bean hummus, roasted nuts, olives, pickles & veggies	<i>Serves 4-5</i>
TEAR 'N' SHARE FOCACCIA V	100
Garlic butter, rosemary, parmesan	
CRISPY CRUMBED CHICKEN STRIPS	110
With chips & sweet mustard dip	

LUNCH

Served from 11h45

GRILLED HALLOUMI SALAD V GF	115
Leaves, avo, cucumber, cherry tomatoes, pecan pesto mayo	
CHARGRILLED CHICKEN SALAD	115
Cherry tomatoes, cucumber, beetroot spirals, feta, croutons	
MIDDLE EASTERN HUMMUS PLATE V+	105
Butter bean hummus, salsa salad, cucumber ribbons, dukkha, ciabatta crisps	

BURGERS

Choose side option of fries, salad or coleslaw

BOLAND BEEF BURGER	169
Our signature burger with homemade bacon jam, grilled cheese & fried egg	
LOADED BEEF BURGER	155
With streaky bacon, melted cheddar, avo & caramelised onion	
LTP BURGER	130
Keep it simple; lettuce, tomato, pickles	
GRILLED CHICKEN BURGER	120
With smashed avo, feta & caramelised onion	
CHICKEN SCHNITZEL BURGER	145
With Brie cheese, sweet mustard & coleslaw	
BUNLESS VEGAN COURGETTE & BEAN BURGER V+	100
With hummus, caramelised onion & avo	
ADD Brioche bun	15
BOOST YOUR BURGER:	
ADD Smoked paprika mayo	15
ADD Caramelised onion	10
ADD Grilled halloumi	40
ADD Cheddar slice	10
ADD Fried egg	10
ADD Avocado (1/4)	20
ADD Brioche bun	15

PIZZAS

RAPHAEL V	90
Tomato & mozzarella	
PICASSO	120
Grilled chicken, avo, feta, rocket	
REMBRANDT	125
Bacon, avo, piquanté peppers	
FRIDA	145
Mexican chilli mince & guacamole	
AMRITA	130
Indian Butter Chicken, yoghurt, baby spinach	
ADD GF base	35
ADD Vegan cheese	35

SIDES

GREEN SIDE SALAD V+	45
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	



BREAKFAST

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

LUNCH

Served from 11h45

VEGGIE CRUDITÉS ^{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 ADD Homemade mayo dip	55 10

TOASTIES

Served from 11h45 (on brown or white bread 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	40
FLAT WHITE	40
AMERICANO	34
CAFÉ LATTE	42
CHAI LATTE	45
CAFÉ MOCHA	45
RED ROOIBOS CAPPUCCINO	45
KIDDIES HOT CHOCOLATE	45
HOT CHOCOLATE	60
VEGAN HOT CHOCOLATE	45
Your choice of almond or oat milk	
WHITE HOT CHOCOLATE	40
BABYCCINO	10
TEA	
Ceylon Rooibos Earl Grey	25
Green Peppermint Chamomile	35

Switch cow's milk to oat or almond milk +15

MILKSHAKES

SMALL 50 • LARGE 65
Salted Caramel Sassy Strawberry Peanut Butter
Chunky Chocolate Brownie Vanilla Meringue &
Toasted Coconut Double Thick Espresso Coffee Shake

COLD DRINKS

PAARL ROCK SHANDY	48
FRESHLY PRESSED	
YELLOW Orange, pineapple, ginger, lemon	48
GREEN Apple, baby spinach, celery, ginger, lemon	48
RED Beetroot, carrot, celery, apple	48
WATER Still & Sparkling	500ml 20 • 1L 36
HOMEMADE LEMONADE	Glass 30 • 1L Carafe 80
RED ESPRESSO ICED TEA	Glass 30 • 1L Carafe 80
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	
ICED TEA 300ml	45
BOS Peach Lemon	
MIXERS 200ml	25
Tonic Water Pink Tonic Water Ginger Ale	
Soda Water Bitter Lemon	
CORDIAL SHOT	20
Passion Fruit Kola Tonic Lime	

SWEET TREATS

VANILLA MERINGUE	110
With whipped cream, chocolate sauce & berries	
CRÈME BRÛLÉE	65
BELGIAN CHOCOLATE MOUSSE	75
SALTED CARAMEL CHOCOLATE CAKE	80
VANILLA DOT CAKE	60
CARROT CAKE	65
BAKED CHEESECAKE	78
With berry coulis or salted caramel	
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

