


EVENING MENU





STARTERS


Caramelized Onion Soup  | 75
Served with roasted cauliflower, Blue cheese & crouton topping


Beef Carpaccio  | 95
Served with capers, Parmesan, rocket, pickles & toasted farm bread

SHARING PLATTERS

Duck Liver Pâté  | 115
Free range duck liver pâté served with Fairview's White Rock with glazed figs cheese, knacker bread, cranberry chutney & pickled cucumber


Baked Camembert  | 125
Baked Camembert with chilli, almonds, cranberries, rosemary served with buttery crouton fingers

Baked Fondue for 2 (V)  | 135
Baked cheese fondue served with homemade pickles, cauliflower & crispy potatoes

Charcuterie Platter  | 185
A selection of Fairview charcuterie served with Piccalilli, mustard, onion chutney & a selection of bread

Cheese Platter  | 150
Chef's selection of 5 Fairview cow & goats' milk cheeses paired with homemade preserves and freshly baked bread

SALADS & HARVEST BOWLS

Greek Style Salad (V)  | 85
Feta, tomato, cucumber, olives, pickled red onions served with herb pesto crostinis

Raw Style Vegetable Salad (Ve, DF, GF) | 90
Thinly sliced broccoli, cabbage, radish, kale & spinach with pickled cauliflower, beetroot, toasted seeds & citrus dressing

Grain Harvest Bowl with Vegetables (Ve) | 95
Bulgur wheat & quinoa bowl with Tahini dressing, avocado, roasted vegetables, toasted seed & nut mix
Contains sesame & nuts

PIZZAS

Our baker created a speciality sourdough (48 hour matured) perfect for baking with a tomato base & a combination of cheese including Fior di Latte

Garlic, Olive Oil & Herbs (Ve)  | 80



Three Cheeses (V)  | 115

Beef  | 140

Pork  | 140

Mushroom (V)  | 140

Add to any salad/harvest bowl:

Spiced Paneer  | 38
Marinated Chicken Strips | 44
Pesto Beef Slices  | 48

OUR DISHES ARE INSPIRED BY OUR OWN QUALITY PRODUCE RIGHT FROM THE FARM.



We aim to accommodate for the majority types of diets & lifestyles. Look out for the following symbols to assist with your choices:

V - Vegetarian | Ve - Vegan | DF - Dairy Free | GF - Gluten Free

MAIN COURSE

Beef Cut of the Day | SQ

Our butcher's choice of beef cut served with double fried chips, homemade pickles & mushroom sauce

Beef Burger | 140

Our butcher's prime 150g beef patty served on soft bun with garnish, tomato, cucumber, double fried chips & paprika aioli



Fairview Curry | SQ

Due to the availability restrictions of our own meat supply we offer a daily curry served with Basmati rice, Labneh, condiments & homemade flatbread

Vegan Cauliflower & Coconut Curry (Ve,GF) | 165

Aromatic and mild curry served with Basmati Rice, condiments, coconut yoghurt, poppadum & fresh coriander

Pasta Tagliatelle

- Tomato, courgette, aubergine, capers, basil & feta garnish (V)  | 135
- Lamb neck ragout with mushrooms & feta garnish  | 165

Pork Belly | 215

with golden potatoes, glazed vegetables, cauliflower gratin, creamy spinach & mustard gravy

Lamb Shank | 265

Slow-braised and served with rosemary mashed potatoes, glazed vegetables, roasted pumpkin, red wine & thyme gravy

Line Fish | SQ

Please see special boards or ask the server about our fresh line fish dish of the day

COLD BEVERAGES

Complimentary still & sparkling water available straight from our very own Bloemkoolfontein

Fruit Cordials 30

Mixed Berry, Lemonade with mint & ginger. Served with 250ml sparkling water

Homemade Lemon Ice Tea 28

Lime & Soda 32

Appletiser / Grapetiser 32

Soft Drinks 28

Barker & Quin Tonic 24

Ginger Ale 24

Iced Latte 36

DESSERTS

Baked Cheesecake with Berry Compote | 65

We use Fairview's cream cheese for this recipe. Give it a try today.

Crème Brûlée | 60

Made using Fairview's double thick cream

Goatshed's Tiramisu | 70

Chocolate & Pecan Nut Brownie | 70

Chef's Dessert Selection *perfect to share* | 95

Affogato (GF) | 50

Non-Dairy Vegan Ice Creams (Ve, DF) | 65

2 Scoops - ask server for available flavours

HOT BEVERAGES

Espresso

- Single 24

- Double 30

Americano 30

Cortado 32

Cappuccino 32

Flat White 32

Café Latte 34

Mocha 36

Hot Chocolate 30

Tea

- Rooibos, Ceylon, Earl Grey 26

- Green Tea, Chai 28

Rooibos Cappuccino 32

Rooibos Latte 34

Almond / Oat Milk 10

Try it with any of our hot beverages

SPIRITS

Grappa Muscato 64

25ml

Wilderer Fynbos Gin 45

Single

Rogue Apple Pie Moonshine 55

Single

Withington Voorkamer 55

Potstilled Brandy

Single

