



# Menu

## STARTERS

**Soup of the Day:** Our daily seasonal soup, served with toasted Ciabatta R95 

**Summer Salad:** Mixed greens, cocktail tomato medley, cucumber, crumbled feta, and Kalamata olives. Served with a light vinaigrette R95 


**Mushroom Risotto:** Fresh mushroom risotto with Parmesan and a drizzle of truffle oil R95  
*Option to upgrade to main course R210* 


**Venison Carpaccio:** Topped with rocket, Padano shavings, capers and onion crisp R95

**Mussels:** Fresh mussels prepared in a white wine, garlic and herb broth. Served with toasted Country Deli Ciabatta R95 *Option to upgrade to main course R210*

**Country Harvest Platter:** A generous country- style board filled with local goodness. Freshly baked bread, farm butter, fresh vegetables, marinated olives, cheese, biltong, cured meat, basil pesto and garden tomatoes  
R190 or R290 for bigger version to share

## MAINS

**Beetroot Carpaccio:** A sliced medley of beetroot, crumbed feta, wild rocket, balsamic vinaigrette and toasted seeds R185 

**Garlic Parmesan Pasta:** Penne Rigate tossed in creamy garlic butter and Parmesan sauce with baby spinach R195   
*Add ciabatta- crumbed- free -range chicken R75*

**Fish Florentine:** Pan-seared fish of the day on a bed of creamed spinach, mushrooms and baby tomatoes R285

**Lamb Ragù Tagliatelle:** Slow- braised, rich lamb ragù with fall-apart tender lamb in a luscious tomato and red wine gravy. Tossed with Tagliatelle pasta and finished with generous dusting of Parmesan R275

**Pork Ratatouille:** Garlic and herb pork tenderloin served with a summer ratatouille and baby new potatoes R285

**Beef Fillet:** Tender beef fillet (200g) with garlic and herb butter, served with rustic fries and a fresh green salad R295

Tipping is at your discretion.

For tables with 8 or more people, a service charge of 10% will apply.

## DESSERTS

**Amarula Crème Brûlée:** Classic vanilla bean custard topped with a crisp caramelised sugar crust. R95

**Traditional South African Malva pudding:** Warm sponge pudding soaked in a buttery caramel sauce, with vanilla ice cream and egg custard R95

**Chocolate Sundae:** Creamy vanilla ice cream with rich chocolate sauce and toasted nuts R95

**White Chocolate Mousse :** Silky white chocolate mousse paired with a summer berry coulis R95

**Lemon Curd Eton Mess:** Crumbed cookie crust, whipped cream, delicate meringue and lemon curd R95

## SIDES

Country Root Vegetables R65

Truffle -Infused Fries R65

Summer Salad R65

## SAUCES

Mushroom | Pepper | Cheese R35

## KIDS

Kiddies Chips R55

Kiddies Grilled Chicken Strips R75

Margherita Pizza R100

Hawaiian Pizza R140

Please note: Pizzas are prepared by our Country Deli next door



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# Wines

## MCC

Please ask our waiter for our house MMC per glass	65
Springfield Garuzis Brut NV	350

## White Wines

Wine per glass. Please ask our waiter for our house wine	55
Spier 1692 Chenin Blanc	180
Spier 1692 Sauvignon Blanc	180
Springfield Life from Stone Sauvignon Blanc	260
Springfield Miss Lucy 2024	260
Springfield Albariño 2024	260
Springfield Wild Yeast Chardonnay 2023	260
Arendsig Sauvignon Blanc 2024	290
Arendsig Inspirational Chenin Blanc 2023	380
Charla Haasbroek Semillon 2025	290
Charla Haasbroek Chardonnay 2025	340
Charla Haasbroek Cape White 2025	420

## Red Wines

Wine per glass. Please ask our waiter for our house wine	55
Spier 1692 Merlot	180
Spier 1692 Cabernet Sauvignon	180
Spier 1692 Shiraz	180
Olivedale Touriga Nacional 2021	290
Olivedale Tempranillo 2018	290
Springfield Whole Berry Cabernet Sauvignon 2022	290
Springfield The Work of Time 2019	370
Arendsig Cabernet Sauvignon 2022	360
Arendsig Grenache 2024	360
Arendsig Pinotage 2024	360
Arendsig Shiraz 2023	360
Olivedale Roobernet 2020	370

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# Beer/Spirits

## Beer

Devils Peak Lager 330ml R40  
Windhoek Draft 440ml R50  
Devils Peak Golden Ale R40  
Devils Peak IPA R40  
Savanna Light R40

## Alcohol- Free Beer

Heineken Alcohol- Free R40  
Devils Peak Alcohol- Free R40

## Spirits

KWV 5 year Brandy R25  
Jack Daniel's (American) Whisky R25  
Jameson (Irish) Whisky R35  
Johnnie Walker Black Label (Scottish) Whisky R45  
Gin R25  
Vodka R25

## Other

Aperol Spritz R95  
Pimm's and Lemonade Cocktail R95  
Cocktail of the month R95  
Ask your waiter

# Soft Drinks

## Mixers

Ginger Ale R25  
Indian Tonic/ Pink Tonic R25  
Sugar -Free Indian Tonic/ Pink Tonic R25  
Lemonade R25  
Dry Lemon R25  
Soda Water R25

## Soft Drinks

Coke/Coke Light R30  
Appetizer/Grappetizer R40  
Orange Juice/ Cranberry Juice R30

## Tea/ Coffee

Pot of Earl Grey/ Five Roses/ Rooibos R40  
Plunger Coffee R40  
Espresso R30  
Assorted Coffees R40  
Please ask your waiter for specifics

## Water

Still Water 350ml R25  
Sparkling Water 350ml R25



Thank you  
Feel free to tag us  fieldandfork\_country\_kitchen