

ME
Bistro
NU

*Please Allow
25 Minutes For
Serving Time*

ME Breakfast NU

AVAILABLE 09H00 - 11H00 AM

FARMERS BREAKFAST egg bacon sausage tomato mushroom ciabatta	175
POACHED EGG ENGLISH MUFFIN (served with hollandaise sauce) spinach/ bacon trout	140 160
OMELETTE SERVED WITH CIABATTA TOAST bacon cheese mushroom smoked trout cream cheese chives spinach boerenkaas cherry tomatoes	165
MIXED MUSHROOMS ON TOAST bechamel sauce glazed with estate white wine fresh herbs egg of your choice	145
SCRAMBLED EGG ON TOAST bacon roasted cherry tomatoes chives	135
AVOCADO ON TOAST  semi-dried tomatoes bacon jam mushroom basil pesto poached egg	125
AMERICAN STYLE PANCAKES bacon lardons toasted almond flakes almond ice cream maple butter glaze	135
BREAKFAST TORTILLA WRAP scrambled egg bacon avocado lettuce tomato boerenkaas spicy tomato jam	160
HOMEMADE GRANOLA BOWL double cream yogurt seasonal fruits	145
SCONE with jam cheese & whipped cream	98

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ME Lunch NU

AVAILABLE 12H00 - 17H00 PM

SOMETHING LIGHT

- classic beef carpaccio**, whole grain mustard mayonnaise, pickle mustard seeds, rocket leaves, parmesan shavings, crispy capers with crumbed goat cheese. 155
- sashimi beetroot cured linefish**, asian cold slaw, avocado, nori, sesame tuiles, wasabi mayonnaise 165
- chicken liver parfait**, gooseberry compote, smoked wallnuts, onion marmalade puree, grilled ciabatta 155
- bitterballen**, english mustard, leafy greens 145
- heriloom tomato salad**, boconcinni, olives, basil pesto, braai pickled octopus, tomato consomme 155

FROM THE GARDEN

- salad of beetroot**, chevin cheese, whey sour onion, walnut honeycomb praline, sour fig dressing 135
- caesar salad**, cos lettuce, egg, crotons, anchovy, parmesan cheese, classic caesar dressing 155
- mediterranean watermelon salad**, cucumber, mint, kalamata olives, rocket, pecan nuts, ponzu dressing, feta spooma 145
- oyster mushroom**, potato risotto, crispy mushroom, burnt onion powder, lemon dressing 155
- kale and quinoa salad**, tomato, red onion, pumpkin seeds, avocado, broccoli, malt vinegar dressing 135
- vegetable farm bowl**, estate-made hummus, rainbow carrots, baby marrow kebab, mushroom aranchini, gem lettuce, sweetcorn ribs, harrisa puree 155
- crumbed brown mushroom burger**, lettuce, tomato, gherkin, cheddar cheese, avocado, kimchi, chili aioli, sweet potato fries 175
- poke bowl**, fried sushi rice, pickled ginger, avocado, carrots, cucumber, cabbage, edamame beans, soy dressing (**choice of miso mayo beef tatar / soy marinated local trout / halloumi**) 215

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ME Lunch NU

AVAILABLE 12H00 - 17H00 PM

FROM THE OCEAN

- prawn salad**, mixed lettuce, sweetcorn, papaya, red onion, avocado, radish, chili & ginger dressing 180
- west coast mussels**, creamy white wine sauce, herb butter ciabatta bread 195
- pub style fish & chips**, beer battered hake, tartar sauce mushy peas, hand cut chips 195
- sustainable local fish**, salt & pepper squid, sweetcorn salsa, trout caviar, beurre blanc sauce 215

FROM THE LAND

- beef burger**, tomato, cucumber, lettuce, emmental cheese, brisket jam, gherkin aioli, hand cut chips 195
- butter milk crumbed chicken burger**, lettuce, tomato, gherkin, emmental cheese, cole slaw, bacon and pineapple aioli, hand cut chips 185
- butcher cut of the day**, salad, hand cut chip, pepper sauce 255
- lemon & herb lamb chops**, whole grain potato salad, fine beans, gremolata 245

SIDES

- hand-cut fries 70
garden salad

SWEET TREATS

- mango panna cotta**, honeycomb granola, macaroons, candied chili, lime zest, coconut mint sorbet 110
- valrhona chocolate tartlet**, salted caramel ice cream, summer berries 120
- brûlée camembert cheese**, white wine poached pear, candied walnuts, fig-preserve puree, ciabatta & crisps 110

SPIRITS

Available from R50
(Ask your waiter)

ME Drinks NU

MCC BUBBLY

Brut Rosé	105 350
Brut	105 350

ANGEL TEARS

Sauvignon Blanc	60 170
Moscato Chenin Blanc	60 170
Rosé Dry	60 170
Fruity Red	60 170
Pinotage	60 170

GRANDE PROVENCE WHITE WINE

Sauvignon Blanc	85 240
Chenin Blanc	90 270
Chardonnay	105 350

GRANDE PROVENCE RED WINE

Cabernet Sauvignon	110 370
Shiraz	105 350
Merlot	105 350

FLAGSHIP

TGP White	160 550
TGP Red	180 720
Amphora	185 800

BEERS / CIDERS

Hey Joe Lager	45
Hey Joe Pale Ale	45
Castle Lite	45
Savanna Dry	45
Devil's Peak Non Alc	40

CORDIALS

Lime	15
Cola Tonic	15
Passion Fruit	15

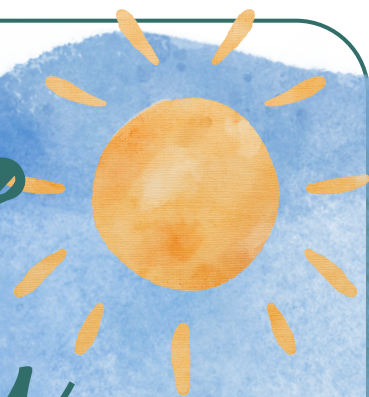
HOT BEVERAGES

Rooibos Tea / Five Roses	35
Americano	35
Cappuccino	40
Red Cappuccino	45
Espresso Double	40
Cafe Latte	40
Mochaccino	40
Hot Chocolate	55
Chia Latte	50
Iced Coffee	40
Cortado	40

COLD BEVERAGES

Soft Drinks	30
<i>(Coke, Coke Light, Lemonade, Soda, Tonic)</i>	
Juice Box	40
<i>(Apple / Mandarin / Mango)</i>	
Juice Box Fizz	40
<i>(Apple / Grape)</i>	50
Rock Shandy	35
Ice Tea	
<i>(Lemon / Peach)</i>	45
Still / Sparkling Water	
Milkshakes	75
<i>(Bubblegum / Strawberry / Chocolate)</i>	

KIDDIES Menu



BREAKFAST 09H00 - 11H00 AM

SEASONAL FRUIT BOWL served with strawberry sorbet	70
SCRAMBLED/ FRIED EGG served with bacon and ciabatta bread	85
FRENCH TOAST served with summer berries, topped with maple syrup	80
FLAP JACKS served with berry compote & vanilla ice cream	85

LUNCH 12H00 - 17H00

TOASTIES WITH HANDCUT CHIPS OR FRIES cheese cheese & tomato cheese, tomato, ham	95
CHICKEN STRIPS served with fries	95
BATTERED HAKE FINGERS served with fries	95
KIDDIES TREATS	
milkshakes - bubblegum strawberry chocolate	58
Ice cream - vanilla strawberry brownie	58