



TIME TO GRAZE

KAROO TO COAST- CUISINE FROM THE FIRE

LIGHT MEALS

Portland Ploughman's R155
A selection of cheeses, chicken liver pate, salami, gypsy ham, roast marinated vegetables, home-made crackers, and breads.

Chicken Salad R120
Crispy bacon bits, avocado, croutons, feta, cucumber, peppers and tomato and a honey mustard dressing.

Fire-grilled Sardines on Toast R85
Cherry tomato smoor and gremolata.

Vegan Forest Mushroom Bruschetta R85
With garden thyme, porcini ragout and truffle oil. Served with a side salad.

Chicken Mayo Jaffle R75
Served with a side salad and fire-roasted baby potatoes.

ROOSTERBROOD

Pork with Beer and Cheese R145
Welsh rarebit, pork belly and candied bacon bits, topped with caramelised onion.

The Blacksmith R135
Sliced roast beef dipped in jus with caramelised onion, pickles, mushroom ragout and biltong shavings.

Karoo Lamb Burger R125
With feta, grilled brinjal and red wine and onion marmalade.

Karoo "Scone" R45
Plain roosterbrood served with grated cheese, apricot jam and butter.

WOODFIRED PIZZAS

Focaccia R85
Garlic, rosemary, olive oil and feta.

Margherita R105
Italian tomatoes, mozzarella, and garden basil.

La Nonna R135
Roast chicken, mushroom, onion, feta, and avocado.

Quattro Stagioni R140
Porcini mushrooms, olives, ham, and artichokes.

Carne R145
Meat ragout, bacon bits, salami, onion, and mushroom.

MAINS

All served with fire-roasted baby potatoes and vegetable caponata.

Beef Sirloin with Bone Marrow Butter R185
Madagascar green peppercorn sauce.

Teriyaki Glazed Pork Belly R175
Houtkapers soetpatat with orange and fynbos honey.

Chicken Breast Parmigiana R150
With Napolitana, bechamel sauce, mozzarella & Parmesan cheese. Finished off with basil pesto.

Sheep Shearer's Pie R130
Slow cooked lamb shoulder served with its own cooking jus.

SOMETHING SWEET

Malva Pudding R65
With custard, vanilla ice cream and a chocolate and macadamia soil.

Mars Bar Pizza Cigar R65
Strawberry salsa, ice cream rolled in a nut praline.

Lemon Curd and Passion Fruit Meringue R60



PORTLAND BREAKFAST MENU

Served from 8am till 11am

Breakfast Trifle R68

Greek yoghurt, home-made muesli, berry compote, and fynbos honey.

Breakfast Flapjacks R65

With berry compote, honey and whipped cream.

Bacon and Eggs R65

Two eggs, cooked to order and 3 rashers of Streaky bacon. Served with farm bread toast.

Smoked Salmon Omelette R75

With cream cheese, herbs, and farm bread toast.

Farmer's Breakfast R80

Three rashers streaky bacon, two eggs, sausage, mushrooms, tomato, and farm bread toast.

FRESHLY BREWED

Single Espresso R15

Double Espresso R22

Americano R25

Cappuccino R30

Caffe Lattè R35

Irish Coffee R65

Hot Chocolate R32

Milo R30

(Decaf – Add R2)

Fruit Juice R25

(Cloudy apple/pineapple/carrot & ginger)

KIDDIES MENU

Served from 11am. All dishes served with no sides.

Chicken Mayo Jaffle R55

Ham and Cheese Jaffle R55

Chicken Strips R45

Kiddies Pizza

Focaccia R40

Garlic, rosemary, olive oil and feta.

Margherita R55

Italian tomatoes, fior di latte mozzarella, and garden basil.

La Nonna R60

Roast chicken, mushroom, onion, feta, and avocado.

Quattro Stagioni R65

Porcini mushrooms, olives, ham, and artichokes.

Carne R68

Meat ragout, bacon bits, salami, onion, and mushroom.

SWEET LITTLE SYMPHONY

Waffle with Ice-Cream R55

Homemade salted caramel sauce.

Ice Cream and Hot Chocolate Sauce R40

Two scoops.

Kiddies Milkshakes R25

Chocolate, Strawberry, Vanilla, Lime, Bubblegum,

*MY RESTAURANT AND CONCEPT ARE AN ODE TO THE
WOODCUTTERS AND ITALIAN SILK WORKERS OF
RHEENENDAL ~ Chef Desmond Morgan*