

BREAKFAST

slappap with amasi, honey, cinnamon stewed dried fruit (v) 8.5

slappap with boerewors, tomato smoortjie, fried egg 18

chakalaka, fried egg, warm roosterkoek 12

ROOSTERKOEK

beef tongue, sweet mustard, watercress 15

grilled vegetables, hangop (v) 13.5

pickled fish, sambals 16

biltong, hangop, pickles 15.5

SOMETHING HEARTIER

bobotie, yellow rice, sambals, chutney 23

ouma onder die kombers (v) 14.5

lentil frikadelle, cabbage, tomato, fennel smoortjie

sosaties with salad 24.5

masala lamb skewers, Soetmelksvlei tomato jam

homemade boerewors, brioche roll, tomato smoortjie 12

SIDES

seasonal vegetables 6.5

roosterkoek, farm butter 4

mixed salad 5.5

please ask your host for allergen information



COLD DRINKS

iced coffee 4

still/sparkling water 300ml 1.95

Fentimen's cola/lemonade 3.5

Frobisher's juice 3.5

Vonkeltee ice tea honeybush/rooibos 4

homemade ginger beer 4.5

Bitter Lekker 3

sparkling grape juice 10/ btl

HOT DRINKS

fire pit coffee 3.8

English tea 3

rooibos tea 3

honey bush tea 3

herbal tea 3

BEER

Proper Job 500ml 5.5% 5.6

Korev Schooner 370ml 4.8% 3.8

BABYLONSTOREN 125 | 175 | BTL

Viognier 13.8% 6.5 | 9.25 | 39

Babel 14% 7 | 10 | 42

Rosé 13% 7 | 10 | 42

Candide 13.5% 30

Shiraz 14.5% 45

Chardonnay 14% 54

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