



RESTAURANT

GARDEN DINING MENU

LIGHT MEALS

Soup of the Day R90     

A hearty soup made fresh daily. Served with bread and butter — please ask your friendly waitron for today's selection.

Gochujang Chicken Wrap R170  

Spicy gochujang Korean-style BBQ chicken with sautéed garden julienne vegetables, wrapped in a tortilla. Served with hand-cut fries.

Quinoa Plant-Based Bowl R160  

Spiced chickpeas and fluffy quinoa with red onion, marinated tomatoes, English cucumber, broccoli, roasted marinated peppers, shredded garden cabbage and lemon vinaigrette.

Trout & Avocado Gateau R195

Smoked trout and silky avocado layered into a delicate gateau on a bed of rocket and mixed sprouts. Finished with mustard-lemon dressing, dehydrated cherry tomatoes and crisp crostini.

Seared Asian Beef Salad R165 

Sliced Brahman beef fillet, seared and dressed in an Asian soy dressing. Served over tossed pickled carrot, snap peas, roasted peanuts, baby spinach and fresh mint.

Beet & Goat's Cheese Salad R125   

Roasted beetroot on Turkish tabbouleh with candied walnuts, creamy goat's cheese and a drizzle of balsamic glaze.

SANDWICHES

Pulled Pork on Ciabatta R185 

Smoked and braised free-range Boston butt, pulled and tossed in Texan-style BBQ sauce, topped with citrus slaw on grilled Windmills ciabatta. Served with fries.

Steak Sandwich R185  

Windmills-grilled Brahman Hills veld-reared beef, black-pepper sear, red onion marmalade, rocket, mozzarella and grain-mustard aioli on toasted Windmills baguette.

Cheese & Tomato R120   

Heirloom tomato, sharp cheddar and homemade basil pesto on your choice of artisanal Windmills bread. Served with fries.

Smoked Chicken Mayo R135  

House-smoked free-range chicken mayo on your choice of artisanal Windmills bread. Served with fries.

Freshly prepared artisanal bread selection: white | brown | rye | sourdough | ciabatta | seed bread
Additions: salad R55 · free-range fried egg R15 · streaky bacon R55 · avocado R35 · sharp cheddar R30



Vegan



Vegetarian



Contains
Nuts



Contains
Wheat



Contains
Milk / Dairy

Our menu selection is based on seasonality and the availability of fresh, local produce. Menu items may change at the chef's discretion without prior notice. Additionally, our dishes are prepared in a kitchen that handles nuts and other allergens; while we take great care, we cannot guarantee that our food is entirely allergen-free.



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DESSERT

Cake of the Day R95   

A rotating selection of specialty cakes from our pastry team — please ask your friendly waitron for today's choice.

Assorted Muffins R60    

Scones R40  

Croissant R45  

Condiments Tray R45  

Butter, berry compote, chantilly cream, cheese and confiture.

Cheese Plate R235  

Assorted artisanal cheeses served with preserves and crackers.

HOT BEVERAGES

Plant-based milk available on request.

Filter Coffee	R25	Babycino	R30	Macchiato	R30
Americano	R35	Red Cappuccino	R40	Flat White	R40
Espresso	R30	Iced Coffee	R35	Café Mocha	R50
Double Espresso	R40	Caramel Iced Coffee	R35	Chai Latte	R50
Cappuccino	R40	Café Latte	R40	Hot Chocolate	R40
Milo	R40				

Classic Milkshakes R55  

Chocolate | Banana | Vanilla | Strawberry | Mix Berry



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