



FARMHOUSE DELI

— HOME STYLE GOODNESS —

FOOD MENU

MONDAY TO SUNDAY 06h00 - 22h00 | LAST ORDERS 20h30

BREAKFAST

EGGS BENEDICT (SF)

Two poached eggs, English muffin, cream cheese and hollandaise sauce

Smoked Norwegian salmon and fried capers
Leberkäse and caramelised onions

185
135

SALMON ON TOAST

170

Scrambled eggs, topped with Norwegian smoked salmon and cream cheese

FULL ENGLISH BREAKFAST (SF)

130

Eggs, toast, BBQ baked beans, mushrooms, sausage and bacon

POWER BOWL (V)

105

Fresh seasonal fruit salad with a choice of Bulgarian or Greek yoghurt topped with crunchy house granola and berry compote

OMELETTE

60

Fillings:

Cheese	30
Ham	35
Bacon	35
Tomato	30
Mushrooms	30
Peppers	25
Onions	10
Smoked salmon	50
Butterfish	50

PANCAKE OR WAFFLE (SF)

95

Bacon, maple flavoured syrup and fruit salad on the side

KIDS BREAKFAST (SF)

FRENCH TOAST AND BACON

55

MINI ENGLISH BREAKFAST

60

Two eggs, toast and bacon

PANCAKE STACK

50

SOUP

CRAB CHOWDER

145

Served with fresh, homemade bread

FRENCH ONION SOUP (V)

120

Served with Welsh rarebit

ROASTED TOMATO AND GARLIC (V) (VG)

115

Served with fresh, homemade bread

(V) Vegetarian

(VG) Vegan

(GF) Gluten-Free

(LF) Lactose-Free

(NF) Nut-Free

(SF) Shellfish-Free

SALADS

COBB SALAD <small>(GF) (SF)</small>	160	NIÇOISE <small>(GF) (NF) (SF)</small>	150
Lettuce, boiled egg, fresh corn kernels, cocktail tomato, pickled red onion, crispy bacon, smoked chicken and feta			
CAPRESE <small>(GF) (SF) (VG)</small>	125	POACH PEAR AND WALNUT <small>(SF) (V)</small>	130
Sliced tomato, mozzarella and fresh basil			
ROASTED BEETROOT <small>(GF) (SF) (V)</small>	165	QUINOA SALAD <small>(GF) (LF) (V)</small>	140
Goat cheese, basil, balsamic glaze, avocado and toasted cashew nuts			

SANDWICHES

*Served with your choice of a green salad or french fries
(Choice of bread: White, Whole Wheat, Brown, Ciabatta, Bagel, Rye)*

VEGETARIAN <small>(V) (SF)</small>	140	THE REUBEN	150
Grilled artichoke, balsamic roasted baby tomatoes, burrata cheese and basil pesto (burrata can be removed for vegans)			
SMOKED SALMON	230	PULLED PORK	160
Smoked salmon, dill, ricotta, pickled red onion and capers			

PIZZA

(All pizzas are made with shredded mozzarella)

MARGHERITA	145	ADDITIONAL TOPPINGS		
Roasted tomato sauce, mozzarella and basil leaves				
SEAFOOD PIZZA	245	Ham	35	
Garlic oil, smoked snoek, smoked butterfish, mussels, capers, red onion and arugula	Salami	30	Pineapple	20
VEGETARIAN PIZZA <small>(V)</small>	175	Bacon	40	
Roasted beetroot, butternut, avocado, feta and balsamic	Chicken strips	30	Bell peppers	20
	Beef strips	55	Peppadews	25
	Prosciutto	115	Pickled red onion	15
	Mozzarella	35	Chilli	25
			Garlic	20
			Avocado	30

PASTA (SF)

SLOW COOKED PAPPARDELLE 175

Seasonal – Beef brisket will be used when Oryx is not available

PASTA VERDE (V) 135

Onion, garlic and basil pesto

PASTA ROSSO (V) 155

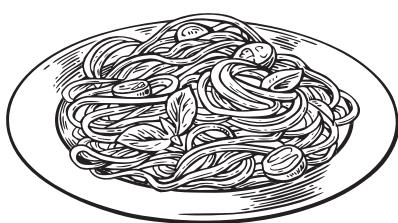
Onion, garlic, fresh tomato, sundried tomato and red pepper pesto

HOMEMADE NAMIBIAN LASAGNE 200

Seasonal – Beef brisket will be used when Oryx is not available

HOMEMADE VEGETARIAN (V) LASAGNE 165

Layers of seasonal vegetables, roasted tomato and garlic sauce



SLOW FOOD

BRAISED BRISKET (SF)(NF) 150

Beef brisket braised in red wine, garlic, onion, baby mushroom, served with mash and seasonal vegetables

COQ AU VIN (SF)(NF) 165

Served with jasmine rice and seasonal vegetables

LENTIL CURRY (V)(LF) 125

Served with jasmine rice and homemade Naan bread

BRAISED OXTAIL (SF) 280

Served with your choice of mash or jasmine rice and seasonal vegetables

STARTERS

OYSTERS (LF)(GF)(NF)

Fresh oysters 3 | 6 135 | 255

Baked oysters 3 | 6 140 | 260

GRILLED CALAMARI (LF)(GF)(NF) 90

Salt and pepper calamari, lightly spiced tomato chutney and olive crumble

STEAK TARTARE (SF)(LF)(NF) 210

Seasonal – Prime Beef will be used when Oryx is not available

MUSHROOM AND THYME ARANCINI (V) 140

Breaded crispy risotto balls infused with wild mushroom and fresh thyme, served with a roasted tomato sauce

SMOKED SALMON ROULADE 190

Norwegian smoked salmon wrapped around whipped cream cheese and herb filling and drizzled with dill oil

SWAKOPMUND ASPARAGUS AND (V)(LF) POACHED EGG 130

Seasonal
(poached egg can be replaced with aioli for vegans)

BAKED BRIE (V) 210

Honey and rosemary baked brie with fig jam, pecan nuts and crispy toasted baguette

MAINS

WILD MUSHROOM (GF)(VG)(SF)(NF)(V) RISOTTO 145

Medley of wild mushrooms, finished with truffle oil and shaved Parmesan

T-BONE 500 G (GF)(SF)(NF) 395

SIRLOIN 300 G (GF)(SF)(NF) 275

Steaks are served with french fries and seasonal vegetables and your choice of sauce: Madeira, pepper, mushroom or garlic butter

CATCH OF THE DAY (LINE FISH) 275

Served with Parmesan potatoes and seasonal vegetables

PERI-PERI CHICKEN 165

Served with your choice of mash or jasmine rice and seasonal vegetables

SIDES (V) (SF)

French fries	45
Mash	40
Jasmine rice (GF) (LF)	45
Seasonal vegetables (GF)	55

MILKSHAKE DELI

Chocolate and Oreo crumble	55
Strawberry and berry crumble	55
Toasted marshmallow and fudge	60
Salted caramel and candied popcorn	55

KIDDIES (SF)

SPAGHETTI BOLONESE	75
CHICKEN BITES AND FRIES (LF)	70
MAC AND CHEESE	75
MINI PIZZA	70

Margherita and Ham

BURGER SLIDERS	125
OPEN GRILLED HAM AND CHEESE SANDWICH	70
ICE CREAM AND HOT CHOCOLATE SAUCE	45

DESSERTS

APPLE CRUMBLE TART	75
Served with lemon and thyme gelato	
MANGO PANNA COTTA	85

Creamy vanilla panna cotta layered with vibrant mango jelly, topped with fresh mango

CHOCOLATE FONDUE	125
Warm, velvety chocolate fondue served with a tangy mixed berry compote and creamy vanilla gelato	
MALVA PUDDING	75

Served with your choice of brandy and caramel sauce or homemade custard

