

The Barn

AT OLD MAC DADDY

Plant-based and Vegetarian (Ve) options available

Starters

GARLIC & CHEESE SLIDERS (Ve)

Oven-baked garlic butter & Mozzarella cheese sliders

35

CRUMBED MUSHROOM SKEWERS (Ve)

Cheese filled crumbed mushroom skewers served with Jalapeno mayo

75

RED BEAN & BUTTERNUT SOUP (Plant-based)

Homemade red kidney & butternut soup served with sundried tomato pesto & freshly baked ciabatta bread

75

NACHOS (Ve)

Corn chips with grilled cheddar & mozzarella cheese served with guacamole & tomato salsa on the side

85

CHILLI POPPERS (Ve)

Green Jalapenos stuffed with cream cheese, coated with beer batter served with sweet chilli mayo

95

FLAMBEED MARROW BONES

Garlic & brandy flambeed marrow bones served with crusty homemade bread

115

PANKO PRAWNS

Deep-fried crumbed prawns served with sweet chilli mayo

115

NEW!

FRESH WEEKLY BLACK BOARD SPECIALS

Salads

TRADITIONAL GREEK SALAD (Ve)

Mixed leaf lettuce topped with cherry tomatoes, cucumber slices, calamata olives, feta cubes and red onion slices served with our homemade dressing

65

CHICKPEA SUMMER SALAD (Plant-based)

Mixed leaf lettuce topped with baby tomatoes, sliced cucumber & zucchini, finished off with marinated chickpeas, sunflower & pumpkin seeds served with balsamic reduction

85

CAESAR SALAD

Grilled chicken & poached egg topped with parmesan shavings set on a bed of mixed leaf lettuce served with anchovy mayo & freshly baked garlic pita slices

115

Sliders



BBQ VEGGIE SLIDERS

BBQ soy strip & sliced mushroom sliders served with coleslaw

70

CHEESE BURGER SLIDERS

Beef burger topped with mozzarella cheese sliders served with tomato relish

85

PULLED PORK SLIDERS

Slow-roasted pulled pork sliders served with coleslaw

85

GREEK LAMB SLIDERS

Greek lamb sliders served with tzatziki

85



Mains

HOME-MADE FISH CAKES

Served with wasabi mayo and your choice of side
125

BARN SCHNITZEL

Crumbed chicken schnitzel served on a bed of potato mash with creamy mushroom sauce on the side
125

MUSHROOM RISOTTO (Ve)

Mushroom risotto with artichokes infused with white wine and truffle oil served with rocket and tomato side salad
135

PULLED PORK TACOS

Pulled pork taco served with coleslaw and garden salad
145

FILLET STEAK

200g Fillet steak served with your choice of sauce and side
175

SLOW COOKED OXTAIL

Slow-cooked oxtail served with potato mash
180

RUMP STEAK

350g Aged rump steak served with your choice of sauce and side
195

LAMB SHANK

Slow roasted lamb shank served with garlic sweet potato mash
195

Wraps



VEGGIE WRAP (Plant-based)

Veggie soy strips, roasted veg & hummus wrapped in tortilla served with side of your choice
85

HONEY AND MUSTARD CHICKEN WRAP

Grilled chicken strips with honey mustard sauce wrapped in tortilla served with side of your choice
90

FAMOUS POTJIES

Served in a traditional cast iron pot

MORROCAN CHICKPEA CURRY (Plant-based)

Mildly spicy chickpea curry with coconut milk served with basmati rice & sambals on the side
115

JAMBALAYA CURRY

Spicy coconut & tomato chicken & prawn curry served with side of fragrant basmati rice & sambals on the side
140

CHICKEN LIVER PERI PERI POT

Spicy chicken livers in a peri peri mushroom cream sauce served with crusty homemade bread
95



Sides & Sauces

Green salad / Vegetables of the day / Rustic potato wedges / Potato mash / Cauliflower mash /
Basmati rice / Beer battered onion rings
Any additional sides - **25**

Choose a sauce below included with our ladies fillet and/or rump:
Mushroom sauce / Pepper sauce / Cheese sauce / Garlic sauce
Any additional sauces - **25**



WOOD FIRED PIZZAS

Gluten free
available
@ R15 extra

GARLIC PITA

Crispy baked garlic & rosemary drizzled pizza base topped with fresh baby tomatoes, buffalo mozzarella & wild rocket served with olive oil and balsamic vinegar

75

VIRGINIA (Ve)

Tomato base topped with mozzarella served with basil pesto

75

MISSOURI (Ve)

Goats' cheese, sundried tomato pesto & olives

120

CALIFORNIA

Bacon, feta & avocado

145

NEBRASKA (Ve)

Roasted butternut, feta, onion marmalade & flaked almonds

135

KANSAS

Parma ham, green fig, brie served with fresh wild rocket

130

TEXAS

BBQ beef strips, peppadews, green pepper & red onion

135

WISCONSIN

Chicken, feta, mushrooms & onion marmalade

145

KENTUCKY

Chicken, blue cheese, cranberries & wild rocket

130

DAKOTA

Salami, buffalo mozzarella, olives, sundried tomato pesto & wild rocket

140

ADDITIONAL TOPPINGS

CONDIMENTS

Chopped garlic in olive oil / Freshly chopped chillies drizzled with olive oil / Grated parmesan

CHEESES (+ R25)

Mozzarella / Buffalo mozzarella / Feta / Blue cheese / Goats' cheese

VEGETABLES & PICKLES (+ R20)

Mushrooms / Green peppers / Peppadews / Red onion / Avocado / Olives / Sundried tomato pesto / Basil pesto

MEATS (+ R30)

Bacon / Chicken / BBQ beef / Salami

Real Burgers



VEGGIE BURGER (Plant-based)

Plant-based burger patties with hummus topped with onion marmalade on sesame seed bun served with side of your choice

95

CHICKEN OR BEEF BURGER

Your choice of BBQ grilled beef pattie OR Chicken breast on a sesame seed bun served with side of your choice

95

MEXICAN CHICKEN OR BEEF BURGER

Your choice of beef pattie OR Chicken breast topped with avocado puree, spicy jalapeno tomato relish & streaky bacon on a sesame seed bun served with your choice of side

115

DADDY'S DOUBLE CHEESE BURGER

Two 180g beef patties topped with cheese on a sesame seed bun served with your choice of side

160



Kids Time



CUP OF CORN - Corn kernels served with butter on the side **15**

CORN DOG - Corn battered plant-based Vienna served with French fries OR veggies of the day **40**

LEAFY LUCY - Kids salad **45**

LITTLE ITALY - Spaghetti bolognaise **50**

FLYING SAUCERS - 3 mini margarita pizzas **55**
- 3 mini hawaiin pizzas **60**

COCK A DOODLE - Crumbed chicken strips served with French fries OR veggies of the day **60**

DADDY'S BABY BURGER - Crumbed chicken strips or beef patties with grilled mozzarella on bun served with french fries or veggies of the day **60**

FISH GOUJONS - Pollock fish strips in tempura batter served with French fries OR veggies of the day **80**

VANILLA ICE CREAM CONE - Ice cream sugar cone **25**



Desserts



CHOCOLATE BROWNIE

Served with vanilla ice cream
55

PEANUT BUTTER BLONDIE (Plant-based)

Peanut butter blondie served with banana & coconut ice cream
55

APPLE PIE CHEESECAKE

Chef's speciality baked cheesecake on cinnamon apple served with crunchie crumble and vanilla ice cream
60

DADDY'S ICE CREAM

Scoops of vanilla ice cream topped with chocolate sauce, nuts, crushed Oreos & fudge crumble
65

COCONUT SUNDAE (Plant-based)

Banana & coconut ice cream served with, cashew nut, toasted coconut flakes & maple syrup
75

DESSERT OF THE DAY

SQ



The Barn

AT OLD MAC DADDY



Breakfast Menu

Hot Breakfast

FULL-HOUSE BREAKFAST / R95

Your choice of eggs (scrambled, fried, poached, boiled), streaky bacon, pork sausage (boerewors available on request), pan-fried tomato & toast served with your choice of coffee, tea (Ceylon or Rooibos) and juice

OMELETTE / R95

2 Egg omelette, with your choice of 3 fillings (bacon/mozzarella/tomato/mushrooms) & toast served with your choice of coffee, tea (Ceylon or Rooibos) and juice

Continental Selection

FULL BREAKFAST BUFFET R195 pp

Freshly baked pastry of the day
Freshly baked muffin of the day
Home-made brown or white bread (toasted or plain)
Preserves
Seasonal fruit
Selection of yoghurts
Selection of cereals
Selection of cheeses
Selection of cold meats
Scrambled eggs
Streaky bacon
Pork sausage (Boerewors available on request)
Fried tomato
Filter coffee & tea (Ceylon or Rooibos)
100% apple, orange or mixed berry juice

PLANT-BASED OPTIONS – Please ask waitron
Soy strips or viennas, mushrooms, tomato, avo
Almond milk available



Wine Menu



Bottle (750ml)

White

PLACE IN THE SUN CHARDONNAY	R120	
ZONNEBLOEM CORE RANGE		
- BLANC DE BLANC	R120	
- CHARDONNAY	R150	
- SAUVIGNON BLANC	R150	
DURBANVILLE HILLS SAUVIGNON BLANC	R148	
LOTHIAN HORN OWL SAUVIGNON BLANC	R190	Per glass R50
FLEUR DE CAP ESSENCE RANGE		
- CHARDONNAY	R180	
- CHENIN BLANC	R180	
- SAUVIGNON BLANC	R180	
SOUTH HILL SAUVIGNON BLANC	R285	
OAK VALLEY SAUVIGNON BLANC	R198	
ALMENKERK		
- WHITE LACE	R245	
- SAUVIGNON BLANC	R290	
- CHARDONNAY	R490	

Red

ZONNEBLOEM CORE RANGE		
- PINOTAGE	R185	
- SHIRAZ MOURVEDRE VIOGNIER	R195	
- CABERNET SAUVIGNON	R195	
- MERLOT	R195	
- SHIRAZ	R195	
LOTHIAN HORN OWL SHIRAZ	R180	Per glass R55
FLEUR DE CAP ESSENCE RANGE		
- CABERNET SAUVIGNON	R215	
- MERLOT	R215	
- PINOT NOIR	R215	
- PINOTAGE	R215	
- SHIRAZ	R280	
SOUTH HILL CABERNET SAUVIGNON	R290	
OAK VALLEY SHIRAZ	R290	
ALMENKERK		
- LACE RED	R260	
- MERLOT	R510	
ALTO RANGE		
- ROUGE	R260	
- CABERNET SAUVIGNON	R510	
- SHIRAZ	R440	

Rose

NEDERBURG ROSÉ	R110
SOUTH HILL ROSÉ	R150

Bubbly

JC LE ROUX LA DOMAINE	R180
PONCRACZ	
- MCC	R330
- MCC ROSÉ	R330
- MCC NOBLE NECTAR DEMI SEC	R330
PLASIR DE MERLE GRAND BRUT	R520
CHARLES FOX	
- MCC BRUT	R530
- MCC BRUT ROSÉ	R540



Soft Drinks

Coke/Coke Zero/Coke Light/Fanta Orange (300ml)	24
Crema Soda/Sprite/Stoney (300ml)	24
Henties Juice 250ml: Orange/Apple/Mixed Berry	15
Henties Juice 350ml: Orange/Apple/Mixed Berry	20
Appletizer/Grapetizer (275ml)	30
BOS Ice Tea: Lemon/Peach (330ml)	30
Mineral Water: Still OR Sparkling (500ml)	15
Mineral Water: Still OR Sparkling (1L)	30

Mixers (200ml)

Coke/Dry Lemon/Ginger Ale/Lemonade	20
Soda Water/Tonic Water	20
Tomato Cocktail	35
Rock Shandy (400ml)	60
Red Bull	42
CORDIALS: Passion Fruit/Kola Tonic/ Lime	5

Beers, Ciders, Craft Beers & Craft Ciders

Hansa Pilsner/Tafel lager (340ml)	25
Black Label/Castle Lager (340ml)	26
Amstel Lager/Castle Lite/Windhoek Lager/Windhoek Light (340ml)	28
Heineken (340ml)	32
Windhoek Draught (440ml)	32
Stella Artois (330ml)	35
Hunter's Dry/Savannah Dry/Savannah Light/Savannah Loco (340ml)	32
Beck's (NON Alc.)	30
Becks Green	30
Duchess Virgin Gin & Tonic (NON Alc.)	40
Grolsch	30
Corona	45



Beer & Cider on Tap

JACK BLACK Atlantic Weiss	45
JACK BLACK Brewers Lager	45
JACK BLACK Cape Pale Ale	45
AIRSTREAM ALE	50
EVERSONS Pomegranate SQ	65
CBC Amber Weiss	70
CBC Pale Ale	70
GIN & TONIC	50

Liqueurs & Shots

Sannie se melkert/Strawberry lips	15
Amarula/Frangelico/Kahlua	20
La Vodka Caramel	25
Jägermeister	25
Drambuie	35
Stroh rum	35
Jose Cuervo Silver/Gold	25
Don Julio	45

Sherry

Monis Medium Cream	20
Monis Full Cream	27

Port

Allesverloren	20
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Spirits

BRANDY Richelieu (R20), Olof Bergh (R20), Klipdrift Premium (R25), Klipdrift (R20), Klipdrift Gold (R30), Klipdrift Black Gold (R30), Oude Molen 100 (R30), Oude Molen VS (R30), Oude Molen VSOP (R42), Oude Molen VOV (R55), Oude Molen XO (R85), KVV 5yr (R22), Sydney 10yrs (R45),

GIN Pimms (R15), Gordons (R20), Strettons (R20), Bombay (R25), Tanqueray (R25), Hendricks (R40), Plymouth (R45)

RUM Bacardi (R20), Malibu (R20), NEW Grove (R20), Spiced Gold (R20), Captain Morgan (R25)

VODKA Count Pushkin (R20), Russian Bear (R20), Smirnoff (R20), Cruz (R25), Ciroc (R55)

WHISKEY Southern Comfort (R20), Bains (R25), Bells (R25), Scottish Leader (R25), Grants (R25), Glenfiddich 12yrs (R45), J & B/ (R25), Jack Daniels (R25), Jameson (R30), Johnny Red (R20), Johnny Black (R35), Three ships (R70), Johnny Gold (R55), Johnny Green (R60), Johnny Blue (R210), Singleton (R45)

CANE Mainstay (R20)

TEQUILA Patron XO (R35)

