

The Barn

AT OLD MAC DADDY

Plant-based and Vegetarian (Ve) options available

Starters

CREAMY MUSHROOM GNOCCHI (Ve)

Homemade gnocchi with cream, spinach and mushrooms

115

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 with bacon, chicken or pulled pork

85

CHILLI POPPERS (Ve)

Green Jalapenos stuffed with cream cheese & bacon, coated with nachos crumbs, served with sweet chilli mayo

115

BAKED CAMEMBERT TARTLETS

Creamy camembert cheese baked in phyllo pastry

85

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

Platters



SURF AND TURF PLATTER

Beef sausages, steak strips, chicken wings, panko prawns, tempura hakelets, onion rings, chips served with tarter sauce and barbeque sauce (serves 4)

280

VEGGIE PLATTER

Veggie strips, vegan nuggets, mushrooms, roast butternut, grilled baby marrow, onion rings, chips served with sweet chilli sauce and barbeque sauce (serves 2)

150

CHILLI MEXICAN PLATTER

Jalapeno stuffed with cream cheese & bacon crumbed with nachos, spring rolls, meat balls, chicken breast, buffalo mozzarella balls served with sweet chilli mayo and wasabi mayo (serves 2)

160



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)(M)

Mushroom risotto with artichokes infused with white wine and truffle oil with bacon or chicken

140

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

LAMB RACK

300g Lamb Rack served with your choice of side

180

LAMB SHANK

Slow roasted lamb shank served with garlic sweet potato mash

195

Quesadillas



VEGGIE QUESADILLA (Plant-based)

Veggie soy strips, fried mushrooms & hummus wrapped in tortilla served with side of your choice

75

CHICKEN AVO AND PEPPADEWS QUESADILLA

Grilled chicken, avo, peppadews with mozzarella cheese and cream cheese in tortilla served with side of your choice

85

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 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

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



MAC AND CHEESE – Macaroni with cheese sauce **45**

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

LITTLE ITALY - Spaghetti bolognese **50**

FLYING SAUCERS - 3 mini margarita pizzas **55**
 - 3 mini Hawaiian 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
Oreo's &
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



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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

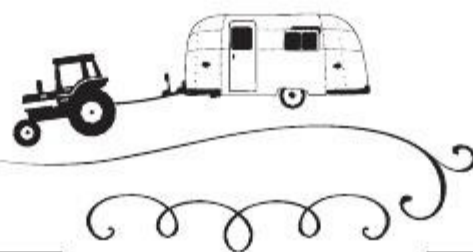
2 Egg omelette, with your choice of 3 fillings (bacon/mozzarella/tomato/mushrooms) & toast served with your choice of coffee, tea (Ceylon or Rooibos) and juice

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



White

	Bottle (750ml)
PLACE IN THE SUN CHARDONNAY	R150
ZONNEBLOEM CORE RANGE	
- BLANC DE BLANC	R130
- CHARDONNAY	R150
- SAUVIGNON BLANC	R240
DURBANVILLE HILLS SAUVIGNON BLANC	R160
PAUL WALLACE LITTLE FLIRT	R220
LOTHIAN HORN OWL SAUVIGNON BLANC	R190 PER GLASS R50
FLEUR DE CAP ESSENCE RANGE	
- CHARDONNAY	R180
- CHENIN BLANC	R190
- SAUVIGNON BLANC	R190
SOUTHILL SAUVIGNON BLANC	R285
OAK VALLEY SAUVIGNON BLANC	R205
SPIER	
- CREATIVE BLOCK 2	R280

Red

ZONNEBLOEM CORE RANGE	
- PINOTAGE	R220
- SHIRAZ MOURVEDRE VIOGNIER	R225
- CABERNET SAUVIGNON	R225
- MERLOT	R225
- SHIRAZ	R225
LOTHIAN HORN OWL SHIRAZ	R200 Per glass R55
FLEUR DE CAP ESSENCE RANGE	
- CABERNET SAUVIGNON	R250
- MERLOT	R215
- PINOT NOIR	R215
- PINOTAGE	R250
- SHIRAZ	R280
SOUTHILL CABERNET SAUVIGNON	R350
SPIER	
- CREATIVE BLOCK 5	R520
ALTO RANGE	
- ROUGE	R260
- CABERNET SAUVIGNON	R580
- SHIRAZ	R580

Rose

NEDERBURG ROSÉ	R130
SOUTHILL ROSÉ	R220

Bubbly

JC LE ROUX LA DOMAINE	R280
PONCRACZ	
- MCC	R330
- MCC ROSÉ	R350
- MCC NOBLE NECTAR DEMI SEC	R350
PLASIR DE MERLE GRAND BRUT	R550
CHARLES FOX	
- MCC BRUT	R610
- MCC BRUT ROSÉ	R650



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Drinks Menu

Soft Drinks

Coke/Coke Zero/Coke Light/Fanta Orange (300ml)	28
Creme Soda/Sprite/Stoney (300ml)	28
Henties Juice 350ml: Orange/Apple	20
Appletizer/Grapetizer (275ml)	35
BOS Ice Tea: Lemon/Peach (330ml)	35
Mineral Water: Still OR Sparkling (500ml)	18
Mineral Water: Still OR Sparkling (1L)	30

Mixers (200ml)

Coke/Dry Lemon/Ginger Ale/Lemonade	24
Soda Water/Tonic Water/Blue Tonic/Pink Tonic	24
Tomato Cocktail	40
Rock Shandy (400ml)	60
Red Bull	55
CORDIALS: Passion Fruit/Kola Tonic/ Lime	5

Beers, Ciders, Craft Beers & Craft Ciders

Hansa Pilsner/Tafel lager (340ml)	28
Black Label/Castle Lite/ Lager (340ml)	32
Amstel Lager/Windhoek Lager/Windhoek Light (340ml)	35
Heineken (340ml)	38
Windhoek Draught (440ml)	40
Stella Artois (330ml)	42
Hunter's Dry/Savannah Dry/Savannah Light/Savannah Loco (340ml)	32
Beck's (NON Alc.)	32
Becks Green	35
Duchess Virgin Gin & Tonic (NON Alc.)	50
Corona	60



Beer & Cider on Tap

Stellenbrau	60
JACK BLACK Brewers Lager	45
JACK BLACK Cape Pale Ale	45
AIRSTREAM ALE	50
EVERSONS CIDER	70
CBC Lager	70
CBC Pale Ale	70
GIN & TONIC	50

Liqueurs & Shots

Sannie se melktert/Strawberry lips	15
Amarula/Kahlua	20
La Vodka Caramel/Frangelico	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), Richelieu 10yr (R30) Olof Bergh (R20), Klipdrift Premium (R25), Klipdrift (R20), Klipdrift Gold (R32), Klipdrift Black Gold (R30), Oude Molen 100 (R30), Oude Molen VS (R30), Oude Molen VSOP (R42), Oude Molen VOV (R55), Oude Molen XO (R85), KWV 5yr (R25), Sydney 10yrs (R50),

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)

