

The Barn

AT OLD MAC DADDY

MENU

STARTERS

DEEP FRIED CALAMARI WITH TENTICALES R135
Patagonica Squid, Calamari with tartar sauce.

CHICKEN WINGS R100
Chicken Wings served with warm apple butter sauce and onion rings.

RED BEAN & BUTTERNUT SOUP (Plant-based) R90
Home-made Red Kidney and butternut soup served with sundried tomato pesto with freshly baked ciabatta bread.

CHILLI POPPERS (Ve) R145
Green Jalapenos Stuffed with Cream Cheese & Wrapped in bacon served with sweet chilli mayo

BAKED CAMEMBERT TARTLETS R110
Creamy Camembert Cheese Baked in Pastry and served with ciabatta bread and side salad.

PANKO PRAWNS R145
Deep-Fried Crumbed Prawns served with sweet chilli mayo and side salad.



SALADS

ROAST BUTTERNUT AND ALMOND R105
Mixed Leaf Lettuce topped with almonds, Roast Butternut, caramelized onions and feta.

TRADITIONAL GREEK SALAD R85
Mixed Leaf Lettuce, topped with cherry tomatoes, olives, feta and red onion.

CHICKPEA SUMMER SALAD (Plant-based) R95
Mixed leaf lettuce topped with baby tomatoes, sliced cucumber, and zucchini, finished off with chickpeas, sunflower & pumpkin seeds. Served with balsamic reduction.

CHICKEN CAESAR SALAD R115
Grilled Chicken and Poached Egg topped with parmesan on a bed of mixed leaf lettuce served with anchovy mayo and freshly.

STEAK SALAD R125
Mixed Lettuce, baby tomatoes, cucumber, avo and sirloin strips served with balsamic reduction.

PLATTERS

SURF & TURF PLATTER R360
Beef Sausage, steak strips, chicken wings, panko prawns, tempura hake portions, onions rings, chips served with tartar sauce and barbeque sauce (Serves 4)

VEGGIE PLATTER R195
Veggie Strips, vegan nuggets, mushrooms, roast butternut, grilled baby marrow, onion rings, chips served with sweet chili sauce and barbeque sauce (Serves 2)

CHILLI MEXICAN PLATTER R225
Jalapeno stuffed with cream cheese and wrapped in bacon, spring rolls, meat balls, chicken breast and buffalo mozzarella balls. Served with sweet chili mayo and wasabi mayo. (Serves 2)





MENU

MAINS

HAKE – Grilled served with vegetables, lemon, butter and herb sauce. **R115**

SMOKE BEEF BRISKET- 300g Smoked Beef brisket served with rye bread, pickles & mustard. **R175**

MUSHROOM RISOTTO (Ve) (M)
Mushroom risotto with artichokes infused with white wine and truffle oil with bacon or chicken. **R165**

JAMBALAYA CURRY
Spicy coconut, tomato chicken and prawn curry served with side of fragrant basmati rice and sambals on the side. **R165**

MORROCAN CHICKPEA CURRY
Mild Spicy chickpea curry with coconut milk. Served with rice and sambals. **R145**

FILLET STEAK -200g Fillet Steak served with your choice of sauce and side. **R200**

RIB-EYE STEAK - 200g rib eye Steak served with your choice of sauce and side. **R200**

SLOW COOKED OXTAIL - Slow Cooked Oxtail served with potato mash. **R220**

LAMB CUTLETS – 300g Lamb Rack Served with your choice of a side. **R220**

LAMB SHANK – Slow roasted lamb shank served with garlic and sweet potato mash. **R235**

TACOS/NACHOS

VEGGIE TACOS (Plants-based)
Mushroom, grilled zucchini, grilled peppers, cheese and avo. Served with a side salad. **R145**

CHICKEN TACO/ PULLED PORK TACO
Shredded grilled chicken, cheese taco served with a side salad. **R165**

CHICKEN NACHOS/ PULLED PORK NACHOS
Shredded Grilled Chicken taco served with guacamole and sambals. **R165**

SANDWICHES

BASIL PESTO CHICKEN
Basil pesto and smoked chicken with a side of chips. **R80**

GRILLED SEASONAL VEG SANDWICH
Served with Chips. **R65**

HAM & BRIE SANDWICH
Served with chips. **R80**

BRUNCH SANDWICH
Egg, Bacon, and tomato. Served with chips. **R80**

SIDES & SAUCES

Green Salad, Vegetables of the day, Hand cut chips/
Potato Mash/ Cauliflower Mash/ Savoury Rice/ Beer
Battered Onion rings/ Creamed Spinach.

Any additional Sides R35

Choose a Sauce below included with our ladies' fillet or rib eye: Mushroom sauce/ pepper sauce/ cheese sauce/ garlic sauce. **Any additional Sauces R25**





MENU

WOOD FIRED PIZZA

GARLIC PITA

Crispy Baked Garlic & Rosemary drizzled pizza base topped with fresh baby tomatoes, buffalo Mozzarella and wild rocket served with olive oil and Balsamic vinegar.

R95

VIRGINIA (Ve)

Tomato Base, topped with mozzarella cheese and served with basil pesto.

R95

MISSOURI (Ve)

Goats Cheese, sundried tomato pesto and olives.

R145

CALIFORNIA

Bacon, Feta, and Avocado

R170

NEBRASKA

Roasted Butternut, feta, onion marmalade and flaked almonds.

R160

KANSAS

Parma Ham, Green Fig, Brie served with fresh wild rocket.

R160

TEXAS

BBQ Beef Strips, Peppadews, Green Pepper & Red Onion

R160

GREEK LAMB PIZZA

Spinach, lamb, feta cheese and red onions

R150

DAKOTA

Salami, Buffalo Mozzarella, olives, sundried tomato pesto and wild rocket

R160

WISCONSIN

Chicken, feta, mushrooms, and onion marmalade

R166

ADDITIONAL TOPPINGS

CONDIMENTS (Free)

Chopped Garlic in olive oil/ freshly chopped chillies drizzled with olive oil/ grated parmesan.

CHEESES +R30

Mozzarella/ Buffalo Mozzarella/ Feta/ Blue Cheese/ Goats Cheese.

VEGETABLES & PICKLES +R20

Mushroom/ Green Peppers/ Peppadews/ Red Onion/ Avocado/ Olives/ Sundried Tomato Pesto/ Basil Pesto

MEATS +R30

Bacon/ Chicken/ BBQ Beef/ Salami

GLUTEN FREE BASES AVAILABLE @ R15 extra





MENU

BURGERS

VEGGIE BURGER (Plant-Based)

Plant-based burger patties with hummus, topped with onion marmalade on homemade bun. Served with side of your choice.

R110

CHICKEN OR BEEF BURGER

Your Choice of BBQ grilled Beef Pattie OR Chicken breast with cheese on a homemade bun served with a side of your choice.

R110

MEXICAN CHICKEN OR BEEF BURGER

Your Choice of Beef Pattie OR Chicken breast topped with avocado puree, spicy jalapeno tomato relish and streaky bacon on a homemade bun served with a side of your

R145

BACON & BRIE BURGER

180g Beef Pattie topped with Cheese on a homemade bun served with chips.

R160

DESSERTS

CHOCOLATE BROWNIE

Served with Vanilla Ice Cream

R65

PEANUT BUTTER BLONDE (Plant-

Peanut Butter Blonde served with banana and coconut ice cream.

R85

APPLE PIE CHEESECAKE

Chef's Special baked Cheesecake on cinnamon apple, served with crunchy crumble and vanilla ice-cream.

R60

DADDY'S ICE CREAM

Scoops of Vanilla Ice-cream topped with Chocolate sauce, nuts, crushed Oreo's, and fudge crumble.

R65

COCONUT SUNDAE (Plant-based)

Banana & Coconut Ice-cream served with Cashew Nuts, toasted coconut flakes and maple syrup.

R75

WAFFLE

Waffle Served with Cinnamon Ice-Cream and Berry compote.

R65





KIDDIES MENU



MAC & CHEESE

R50

Macaroni with Cheese Sauce

COCK-A-DOODLE

R60

Crumbed Chicken Strips served with French fries Or Veggies of the Day.

CORN DOG

R55

Corn Battered Vienna served with French fries OR Veggies of the day

DADDY'S BABY BURGER

R75

Grilled beef patty or chicken breast with mozzarella cheese served with French fries Or Veggies of the Day.

LITTLE ITALY

R60

Spaghetti Bolognese

FISH GOUJONS

R95

Pollock Fish strips in tempura batter served with French fries.

FLYING SAUCERS

3x Mini Margarita Pizzas

R65

or

VANILLA ICE CREAM CONE

R25

Vanilla Ice-cream on a Sugar Cone.

3x Mini Hawaiian Pizzas

R75





BREAKFAST MENU

HOT BREAKFAST

FULL HOUSE BREAKFAST

Your choice of Eggs (Scrambled, Fried, Poached or Boiled), Streaky Bacon, Pork Sausage (boerewors available on request), pan-fried tomato and toast served with your choice of Coffee, Tea or Juice

R95

OMELETTE

Two-Egg Omelette with your choice of 3 fillings (bacon, mozzarella, tomato and mushrooms) and toast. Served with your choice of Coffee, Tea or Juice

R95

CONTINENTAL SELECTION

R195 PER PERSON

- Freshly Baked Pastry of Day
- Freshly Baked Muffins of Day
- Home-Made Brown and White Bread
- Seasonal Fruit
- Selection of Yogurts
- Selection of Cereals
- Selection of Cheeses
- Selection of Cold Meats
- Scrambled Eggs
- Streaky Bacon
- Fried Tomato
- Pork Sausage (Boerewors on request)
- Filter Coffee & Tea
- 100% Apple, Orange, and Mixed Berry Juice

PLANT-BASED OPTIONS – Please ask you waiter

- Soy Strips
- Soy Viennas
- Mushrooms
- Tomato's
- Avo's
- Almond Milk available on request





DRINKS MENU

SOFT DRINKS

- ≈ Coke / Coke Zero / Coke Light **R28**
- ≈ Fanta **R28**
- ≈ Cream Soda **R28**
- ≈ Sprite **R28**
- ≈ Stoney **R28**
- ≈ Henties Juice (Orange/Apple/Berry) 350ml **R25**
- ≈ Appletizer/ Grapetizer 275ml **R35**
- ≈ BOS Ice Tea (Lemon/Peach/Berry) **R35**
- ≈ Glass Bottles Still or Sparkling 500ml **R26**
- ≈ Glass Bottles Still or Sparkling 750ml **R45**

MIXERS

- ≈ Coke/ Dry Lemon/ Ginger Ale/ Lemonade/ Soda Water/Tonic Water/ Blue Tonic/Pink Tonic **R24**
- ≈ Tomato Cocktail **R40**
- ≈ Rock Shandy/Steelworks 400ml **R60**
- ≈ Red Bull **R55**
- ≈ Cordials: Passion Fruit, Kola Tonic, Lime **R5**



BEERS & CIDERS

- ≈ Hansa Pilsner **R28**
- ≈ Black Label, Castle Light, Castle Lager 340ml **R32**
- ≈ Amstel Lager, Windhoek Lager, Windhoek Light **R35**
- ≈ Heineken 340ml **R38**
- ≈ Windhoek Draught 440ml **R40**
- ≈ Stella Artois 330ml **R42**
- ≈ Hunters Dry/ Savannah Dry/ Light/ Loco 340ml **R32**
- ≈ Becks Non Acholic **R32**
- ≈ Corona **R60**
- ≈ Rekordelig Cider **R65**

ON- TAP

- ≈ Castle Light **R50**
- ≈ Jack Black Brewers Lager **R50**
- ≈ Jack Black Cape Pale Ale **R45**
- ≈ Devil's Peak Lager **R50**
- ≈ Gin & Tonic **R65**

LIQUEURS & SHOTS

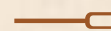
- ≈ Sannie Se Melk Tert/ Strawberry Lips **R15**
- ≈ Amarula/ Kahula **R20**
- ≈ La Vodka Caramel/ Frangelico **R25**
- ≈ Jägermeister **R25**
- ≈ Drambuie **R35**
- ≈ Stroh Rum/ Patron **R35**
- ≈ Tequila/ Po10c **R25**
- ≈ Don Julio **R45**

SHERRY & PORT

- ≈ Monis Medium Cream Sherry **R20**
- ≈ Monis Full Cream Sherry **R27**
- ≈ Allesverloren Port **R20**



DRINKS MENU



SPIRITS

BRANDY

≈ Richelieu/ Olof Bergh/ Klipdrift	R20
≈ Richelieu 10yrs/ Klipdrift Black Gold/ Oude Molen 100/ Oude Molen VS	R30
≈ Klipdrift Premium/ KWV 5yrs	R25
≈ Klipdrift Gold	R32
≈ Oude Molen VSOP	R42
≈ Oude Molen VOV	R55
≈ Oude Molen XO	R85
≈ Sydney 10 years	R50

WHISKEY

≈ Southern Comfort/ Johnny Red	R20
≈ Bains/ Bells/ Scottish Leader/ Grants/ Jack Daniels/ J&B	R25
≈ Glenfiddich 12yrs/ Singleton	R45
≈ Jameson/Glenlivet 15yr	R30
≈ Johnny Walker Black	R35
≈ Three Ships	R70
≈ Johnny Walker Gold	R55
≈ Johnny Walker Green	R60

VODKA

≈ Count Puskin/ Russian Beer/ Smirnoff	R20
≈ Cruz	R25
≈ Ciroc	R55

RUM

≈ Bacardi/ Malibu/ New Grove/ Spice Gold	R20
≈ Captain Morgan	R25

GIN

≈ Pimms	R15
≈ Gordons/ Strettons/ Bombay/ Tanqueray	R25
≈ Hendricks/Black Tiger	R40
≈ Whitley Niel/Triple 3	R45
≈ L-Gin/Hope	R38



DRINKS MENU



WHITE WINE

≈ Place in the Sun Chardonnay	R150
≈ Zonnebloem Core Range	R130
Blanc De Blanc	R150
Chardonnay	R240
Sauvignon Blanc	
Durbanville Hills Sauvignon Blanc	R180
≈ Paul Wallace Little Flirt	R220
≈ Elgin Ridge Biodynamic Sauv Blanc	R185
≈ Elgin Ridge Biodynamic Chardonnay	R420
≈ Paul Cluver Sauvignon Blanc	R250
≈ Yellow Lorry Sauvignon Blanc	R190
≈ Southhill Sauvignon Blanc	R285
≈ Oak Valley Sauvignon Blanc	R250
≈ Spier - Creative Block 2	R280



RED WINE

≈ Zonnebloem Core Range	R280
Pinotage	R225
Shiraz Mouvedre Viognier	R225
Cabernet Sauvignon Blanc	R225
Merlot	R225
Shiraz	
≈ Elgin Ridge Organic Pinot Noir	R220
≈ Paul Cluver Village Pinot Noir	R250
≈ Paul Wallace Black Dog Malbec	R420
≈ Southhill Cabernet Sauvignon	R350
≈ Spier Creative Block 5	R430
≈ Red Lorry Cabernet Sauvignon	R245
≈ Oak Valley Pinot Noir	R360

ROSE

≈ NEDERBURG ROSÉ	R150
≈ SOUTHHILL ROSÉ	R220

BUBBLY

≈ JC LE ROUX LA DOMAINE	R220
≈ PONCRACZ	R350
- MCC	R350
- MCC ROSÉ	R350
- MCC NOBLE NECTAR DEMI SEC	R350
≈ GRAHAM BRUT	R350
≈ GRAHAM BLISS DEMI-SEC	R350

PER GLASS

≈ Durbanville Sauvignon Blanc	R60
≈ Durbanville Cabernet Sauv	R65
≈ Elgin Ridge Sauv Blanc	R65
≈ Elgin Ridge CRUNCH	R75