

# the stone kitchen

ON DUNSTONE



**The Stone Kitchen focuses on fresh, local, seasonal and sustainable ingredients.  
Everything is made fresh in our kitchen with the emphasis on homemade.  
Croissants are baked on order and takes 18-20 minutes**



## **Breakfast Board**

### *The Little Stone*

1 egg, streaky bacon, pork breakfast sausage, roasted tomatoes and toast R55

### *The Big Stone*

2 eggs, streaky bacon, pork breakfast sausage, roasted tomatoes, sautéed mushrooms and toast R75

### *The Veggie Stone*

2 eggs, Quorn sausages, roasted tomatoes, sautéed mushrooms and toast R75

### *The Health Stone*

Smoked salmon, 2 poached eggs, zesty crème fraiche, marinated Rosa tomatoes, rocket and toast R85

### *The Omelette*

With a choice of three fillings: streaky bacon, tomatoes, cheddar, sautéed mushrooms, herbs, onions and toast R70

### *The French toast*

Eggy bread topped with Wellington dried fruits, streaky bacon and local honey R65

### *The Granola*

Vanilla toasted granola topped with seasonal fruit, lavender yogurt and berry compote R45

### *The Farm Stone*

Croissant topped with scrambled eggs, streaky bacon and rocket R55

Freshly baked butter croissants, chocolate-hazelnut or pain au chocolate R25

Extra cheese R15

*Toast available:*

White farm, seeded brown, gluten free, rye

*Milks available:*

Dairy, almond, rice



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## **Burgers – all served with shoestring fries and onion rings**

### ***The Dunstone Burger***

Lamb burger topped with goat cheese, merlot-onion marmalade & greens R110

### ***The Boar Burger***

Wild boar burger topped with apple chutney, Danish blue & rocket, R120

### **Grilled chicken Burger**

Grilled chicken with bacon, red onion, mozzarella, harissa mayo & watercress R105

### **The Veggie Burger (V)**

Falafel burger with tomato relish, cucumber, red onions, watercress & tzatziki R95

## **Sandwiches – all served with root vegetable crisps**

*(gluten free bread available)*

### ***Pulled pork***

Slow roasted pulled pork on homemade ciabatta topped with red cabbage slaw & homemade mustard R85

### **Toasties:**

Cold meat trio and homemade cheese spread sandwich with zucchini relish and chef's salad R70

Open sandwich of roasted chicken and homemade mayonnaise & rocket R68

### ***Wrap***

Grilled chicken, bacon, avocado (SQ) and feta wrap with sweet chilli mustard mayo R75

## **Salads**

### ***The Garden stone (V)***

Garden herbs, tomatoes, shaved radish, pickled carrot ribbons, red onions, topped with toasted pecans, roasted beets, goats cheese, with a light berry balsamic dressing R50/80

### ***The Super food (Vg)***

Toasted quinoa, slow roasted sweet potatoes, pumpkin seeds, seasonal fruits topped with chia seeds tossed in a citrusy dressing R55/85

### ***The Birdie***

Roast chicken, garden leaves, rocket & baby spinach with strawberries, roasted walnuts, red onions, feta & balsamic & herb vinaigrette. R 65 / R95

## **Meats**

### ***The Ribs***

Slow braised and grilled pork ribs served with shoestring fries and onion rings R140

### ***The Steak***

Steak & chips - 300g of Rump R135

(or salad) 200g Fillet R150

Add your sauce please ask your waitron for our daily selection – R20

### ***Kebabs***

Chef's chicken kebabs wrapped in tortilla, served mango and mint salsa R125

## **Snacks & sides board**

Vineyard platter – selection of cold meats & cheese served with homemade chutney, preserves, seasonal fruits, local olives & crostini R145

Cheese board – selection of local cheeses with fruits and crackers R65

Mezze board– with hummus, tzatziki, pickles, falafel, olives, feta & mint filo bites, baked crostini & grilled pita R135

Chefs side salad R35

Chef sautéed vegetables of the day R35

Local olive medley served with baked olive oil crostini R35

Rosemary salted shoestring fries R25



## **Treats board – R45**

Homemade vanilla cheese cake topped with salted caramella

Chocolate buttermilk cake served with ice cream

Lemon meringue pie and cream

Carrot cake with cream cheese frosting

Please ask for our dessert specials of the day.