

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 R65

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, soy



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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

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

Falafel Pita

Toasted pita filled with falafel, spicy tomato relish, red onions, watercress & tzatziki R85

Toasties:

Mature cheddar and ham Toastie with zucchini relish & chef's salad R55

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, goat cheese, with a light berry balsamic dressing R50/80

The Super food (Vg)

Quinoa, slow roasted butternut, 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 fruits, roasted walnuts, red onions & feta served with a 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 R145

(or salad) 200g Fillet R160

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

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 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 caramel

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