

PEREGRINE



CERTIFICATE of EXCELLENCE 2017

BREAKFAST

THE POLLINATOR **V** R45
Thick Greek yoghurt, toasted Peregrine granola & seasonal fruit served with honey

THE PEREGRINE POACH **V** R42
Two soft poached eggs on toast, with roast tomatoes, pesto & rocket
Add **Avo (seasonal)** R10
Sautéed spinach R10
Bacon or gypsy ham R12

THE FULL BLOOM **V** R45
A butter croissant filled with fluffy scrambled free-range eggs
Add **Bacon or gypsy ham** R12
Mushrooms R10

THE SALMON BLOOM R75
A butter croissant filled with fluffy scrambled free-range eggs & smoked salmon trout

THE FARMHOUSE R72
Two free-range eggs (any style) with mushrooms, beef or pork sausage, hash brown, roast tomatoes & bacon, accompanied by toast & Elgin jams

THE TRACTOR MECHANIC
Single R42
Double R75
Savoury beef mince on toast, topped with a fried free-range egg & roasted tomato

PERI-PERI CHICKEN LIVERS R59
Roasted in our signature Peri-Peri sauce & served with ciabatta toast

EGGS BENEDICT R72
Two poached eggs on toasted sourdough or crispy hash brown **GF**, baby spinach, smoked gypsy ham & hollandaise sauce

SALMON BAGEL R75
Toasted Peregrine bagel with cream cheese & smoked salmon. Dressed with dill, capers & red onion pickle

* We only use the freshest free-range eggs

TOASTED

MATURE CHEDDAR & TOMATO **V** R42

GYPSY HAM, CHEDDAR & TOMATO R49

CHICKEN MAYONNAISE R49

BACON & EGG R49

BACON, EGG & CHEDDAR R52

Served with fries or coleslaw or side salad
White farm loaf | Brown wholegrain | Sourdough | Rye sourdough

LUNCH

PEREGRINE PIE R54
Add **Gravy** R5
Our famous home-made pies served with fries or a side salad:
Chicken | Venison | Pepper steak | Steak & kidney | Spanakopita **V**
Ask your server for additional daily selections

PEREGRINE QUICHE R48
Served with fries or a side salad
Bacon & tomato | Spinach & feta **V** | **Broccoli & cheese** **V**

BRATWURST R75
Traditional German sausage served on a demi baguette with German mustard, sauerkraut, caramelized onion & gherkin, served with fries or chef's salad. Or **GF** with grilled veg

BOBOTIE R79
Traditional Cape country dish of ground beef baked in Malay curried custard & served with yellow rice & sambals

PULLED PORK TOSTADA **GF** R120
Crispy corn tortilla cups filled with pulled pork belly, Peregrine pickles, guacamole, salsa & sour cream on shredded lettuce

FISH & CHIPS R74
Beer-battered hake & fries with mushy peas & home-made tartar sauce

STEAK, EGG & FRIES **GF** R89
200g Chargrilled sirloin steak topped with an egg of your liking & fries
Add **Gravy** R5
Hollandaise R7

FALAFEL PITA **V** R66
With tomato salsa, shredded lettuce, grilled peppers, hummus & tzatziki

SALAD

CHICKEN & BROCCOLI SALAD **GF** R78
Chargrilled lemon & herb marinated Elgin chicken breast, broccoli, marinated peppers & rocket with a wholegrain mustard vinaigrette

HALOUMI SALAD **V** OR **GF** R69
Roast courgette ribbons, aubergine, tomatoes & peppers served on a bed of tabbouleh with tzatziki & pesto.
Choose: Battered & deep fried haloumi cheese OR pan grilled haloumi cheese

BURGERS

BEEF BURGER R89
180g Pure grass-fed beef patty, our signature burger sauce & American mustard. Caramelized onion & pickle with lettuce & tomato. Served with fries

CHICKEN BURGER R82
Marinated & grilled Elgin free-range chicken breast on a toasted sesame bun with Sriracha mayonnaise. Served with fries
Add: **Grilled cayenne pepper pineapple slice** R10

VEGGIE BURGER **V** R75
A patty of chickpea, lentil & black-eyed beans, combined with natural spices & herbs. With lettuce, tomato, grilled veg & tzatziki. Served with fries

BUNLESS BURGER **GF** R79
Burger patty of your choice with its accompaniments, on a bed of lettuce, tomato & grilled veg. Garnished with our signature sauces & home cured pickle.

Add fries R18

ADD-ONS

Guacamole (seasonal) R10
Cheese R10
Bacon R12
Tzatziki R15
Hummus R15

SIDES

Bowl of fries R18
Chef's salad R18
Tabbouleh R18
Granny Smith, cabbage & coriander slaw R18

CALAMARI SALAD R95
Grilled Patagonia calamari in a Mediterranean salad of lettuce, tomato, cucumber, grilled aubergine, olives and feta in a vinaigrette

FALAFEL SALAD **V** OR **GF** R 69
Hand crafted falafel balls on a bed of lettuce with grilled veg, tomato and cucumber. Dressed with hummus, tzatziki and Peregrine pickle

GREEK SALAD **V** OR **GF** R58
Lettuce, tomato, red onion, cucumber, Greek feta & Kalamata olives with a red wine vinegar & oreganum dressing



PEREGRINE



CERTIFICATE of EXCELLENCE 2017

SWEET

CAKE, TART & PIE SELECTION R38

Fresh from our bakery - available on display
Ask your server for today's choice

BANANA SPLIT R38

Vanilla ice cream between sliced bananas
with whipped cream & toasted nuts. Drizzled
with chocolate sauce & syrup

ICE CREAM SUNDAE R38

Vanilla ice cream layers between chocolate
cake pieces & caramel fudge with whipped
cream, toasted nuts & chocolate sauce

MUFFINS & SCONES R38

Daily selection of Peregrine muffins or scones,
served with Elgin home-made jams & grated
cheddar cheese

PEREGRINE BROWNIE R35

Warm Peregrine brownie with vanilla ice cream
or whipped cream and chocolate sauce

Subject to availability

COFFEE & CO

FILTER COFFEE R18

ESPRESSO R18

AMERICANO R20

CAPPUCCINO R22

LATTÉ R24

CAFÉ MOCHA R24

ICED FRAPPE COFFEE R28

RED CAPPUCCINO (Caffeine Free) R22

CHAI LATTÉ R22

HOT CHOCOLATE R24

MILO R24

TEA: Ceylon, Rooibos (Caffeine Free),
Earl Grey, Peregrine Iced Tea R16

SODA FOUNTAIN

SOFT DRINKS R16

ROCK SHANDY R16

PASSION FRUIT & LEMONADE R18

KOLA TONIC & LEMONADE R18

APPLETISER, GRAPETISER R18

DRY LEMON, SODA WATER, TONIC
WATER, LEMONADE, GINGERALE R14

JUICE: Mango, Orange,
Fruit Cocktail R18

MILKSHAKES R32

Chocolate, Strawberry, Lime,
Banana, Bubblegum

COKE OR CREAM SODA FLOAT R28

COLD-PRESSED JUICES

Peregrine artisan cold-pressed
juices hand-made daily from sustain-
ably-farmed fresh fruits & veggies.
Nothing artificial added. Subject to
ingredient availability.

PURE ELGIN APPLE R20

APPLE CINNAMON &
ROOIBOS INFUSION R22

GREEN OF HEARTS R22

Cucumber, Spinach, Apple,
Parsley, Mint, Lemon

TOOTY ROOTY R22

Beetroot, Carrot, Cucumber,
Apple, Lime, Ginger

ELGIN SUNSHINE R22

Carrot, Pumpkin, Apple,
Cinnamon, Rooibos, Lemon

WINE

Local cool climate Elgin wines.

OAK VALLEY
SAUVIGNON BLANC Bottle: R155
Fountain Of Youth

SOPHIE TE'BLANCHE Glass: R45
SAUVIGNON BLANC Bottle: R165

BEAUMONT
CHENIN BLANC Bottle: R165

ELGIN VINTNERS
CHARDONNAY Bottle: R220

ALMENKERK LAGE
DRY ROSE Bottle: R165

GABRIELSKLOOF Glass: R45
THE BLEND Bottle: R165

OAK VALLEY
RED BLEND Bottle: R250

CIDERS & BEERS

Elgin craft ciders:

EVERSON CIDER ON TAP R35

CLUVER JACK CIDER R35

WINDERMERE CIDER R35

Local craft beer:

OLD HARBOUR R35

WOODSTOCK BREWERY R35

PILSNER ON TAP

HEINEKEN R32

CASTLE LAGER/LITE R30

WINDHOEK LAGER/LITE R30

AMSTEL LAGER R30

SAVANNA DRY/LIGHT R30



In our mission to minimise waste, we provide straws on request



Peregrine Farm Stall



@peregrinefarmstall

KABOTA TRACTOR BREAKFAST R35

Scrambled free range eggs on toast with bacon

FRENCH TOAST FANTASIA R35

Cinnamon French toast with seasonal fruits & maple syrup

Add Bacon R12

GOLDEN FISH NUGGETS R35

Deep fried hake nuggets on a bed of shredded lettuce with Tartar sauce & fries

GRILLED CHEESE SANDWICH R38

On white, brown or sourdough bread, served with fries or salad

Add Tomato R4

PEREGRINE QUICHE R35

Petite slice of our famous Peregrine quiche served with salad or fries

Quiche Lorraine | Spinach&feta | Broccoli & Cheese

JUNIOR BURGERS

100g pure beef burger R59

100g grilled free range chicken breast R59

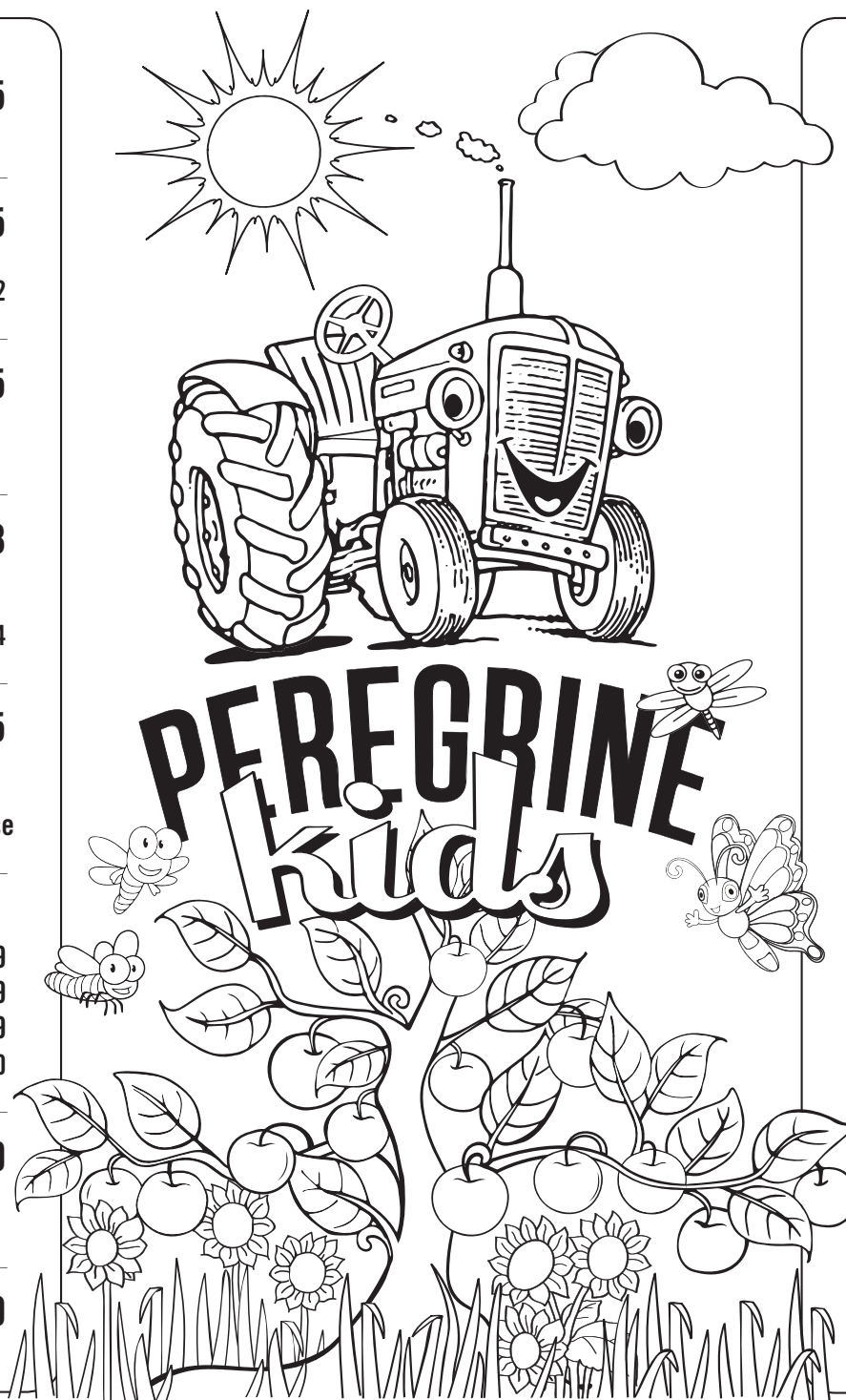
Hand crafted Peregrine veggie pattie R49

Add Cheese R10

PLAYGROUND PLATTER R40

Veggie sticks, baby tomatoes, humus, grated cheese and peanut butter served with ciabatta slices

MACARONI CHEESE R30



DRINKS

MINI MILKSHAKES R25

Lime | Chocolate | Strawberry | Banana

PEREGRINE COLD PRESSED APPLE JUICE R20

JUICE R16

Mango | Tropical | Orange

COKE OR CREAM SODA FLOAT R28

BABYCCINO R10

Frothed milk with chocolate dust in a tea cup

CHOCOCINO R24

Hot chocolate with frothed milk



In our mission to minimise waste, we provide straws on request