

PEREGRINE

CAFÉ MENU

BREAKFAST Served all day

OMELETTE WITH CHEESE **V** R63
Add - Bacon or gypsy ham R19
- Mushrooms R19

SMASHED AVO **PB** R75
Half Portion R62
Avo (seasonal) seasoned with lemon juice, salt & pepper on two thick-cut slices of ciabatta, topped with microgreens, served with Wildebraam mild chilli relish & Kaapse Moskonfyt

THE PEREGRINE POACH **V** R69
Two poached eggs on toast served with roasted tomatoes, rocket & pesto
Add - Avo (seasonal) R18
- Sautéed spinach R16
- Bacon or gypsy ham R19

THE FULL BLOOM **V** R69
A butter croissant filled with fluffy scrambled eggs
Add - Bacon or gypsy ham R19

THE FARMHOUSE R99
Two eggs (any style) with mushrooms, beef or pork sausage, hash brown, roasted tomatoes & bacon, accompanied by toast & jam

EGGS BENEDICT **V** R84
Two poached eggs & baby spinach topped with hollandaise sauce on toasted sourdough
With bacon or gypsy ham R99
With smoked salmon trout R115

THE SALMON BLOOM R109
A butter croissant filled with fluffy scrambled eggs & sustainably farmed smoked salmon trout

SAVOURY MINCE ON TOAST
Savoury mince on toast with roasted tomato & rocket.
• **Beef Mince (topped with a fried egg)**
Single R60
Double R90
• **Plant-based Mince** **PB**
Single R60
Double R90

OPEN SANDWICH **PB** R68
Hummus, roast veg, sundried tomatoes & rocket on sourdough

LUNCH

PEREGRINE PIES R74
Our famous homemade pies served with fries or a side-salad
Add Gravy R15
Plant-Based **PB** /Vegetarian **V** R74

STEAK, EGG & FRIES R120
200g Chargrilled sirloin steak topped with an egg of your choice & fries

PEREGRINE QUICHE R74
Served with fries or a salad
Quiche Lorraine • Spinach & Feta **V**
Chicken & Peppadew

PERI-PERI CHICKEN LIVERS R69
Pan-fried in brandy sauce and served with ciabatta toast

PORTION CHIPS R39

FISH & CHIPS R120
Locally caught, beer-battered hake & fries with mushy peas & homemade tartare sauce

PB "CHICKEN" NUGGETS **PB** R72
Deep fried plant-based "chicken" nuggets served with fries
Meaty Chicken Option R69

BURGERS

THE BEYOND BURGER® **PB** R125
Add Cheese **PB** R16
The world's first plant-based burger patty that looks, cooks and tastes just like beef, served with our signature burger sauce & American mustard, caramelised onion & pickle with lettuce & tomato, served with fries

VEGGIE BURGER **PB** R100
Add Tzatziki **V** R19
Add Cheese **PB** R16
A veggie patty served with our signature burger sauce & American mustard, caramelised onion & pickle with lettuce & tomato, served with fries
Options - Beetroot & Walnut Patty
- Kale & Pea Patty

BEEF BURGER R119
180g Pure beef patty with our signature burger sauce & American mustard, caramelised onion & pickle with lettuce & tomato, topped off with an onion ring, served with fries
Add - Bacon R19
- Cheese **V** or **PB** R16

CHICKEN BURGER R109
Marinated & grilled Elgin free-range chicken breast on a toasted sesame bun with Sriracha mayonnaise, lettuce & tomato, topped off with an onion ring, served with fries
Add - Bacon R19
- Cheese **V** or **PB** R16

ALL EGGS AND CHICKEN USED ON THIS MENU ARE FREE-RANGE

PLEASE NOTIFY A WAITER IF YOU WOULD LIKE TO MOVE TO A DIFFERENT TABLE

Wi-Fi: Peregrine Farmstall Cafe
Password: since1964

NOTE: A service charge of 10% will be added for tables with 8 or more customers.

FOOD ALLERGIES:
PLEASE ADVISE YOUR WAITER.

PB Plant-based

GFF Gluten Free Friendly - Not suitable for customers with a severe gluten allergy.

V Vegetarian

PEREGRINE

DRINKS MENU

COFFEE

ESPRESSO	R28
AMERICANO	R29
CAPPUCINO	R34
LATTE	R35
RED CAPPUCINO	R35
CHAI LATTE	R35
HOT CHOCOLATE	R35
MILO	R35
TEA: Ceylon, Rooibos (caffeine free), Earl Grey, Green Tea, English Breakfast	R25
EXTRA	
Soy, almond or dairy milk	R9
Oatmilk	R11
Flavour	R5
- Hazelnut	
- Vanilla	
- Roasted Almond	
- Caramel	

SOFT DRINKS

ROCK SHANDY	R32
PASSION FRUIT & LEMONADE	R28
KOLA TONIC & LEMONADE	R28
APPLETISER/GRAPETISER	R34
COKE	R22
Normal Light	
SPRITE	R22
Normal Zero	
FANTA ORANGE	R22
STONEY GINGER BEER	R22
SPARLETTA CREAM SODA	R22
PEREGRINE WATER	R16
Still Sparkling	

JUICE

PEREGRINE APPLE JUICE	R32
MANGO	R32
ORANGE	R32
FRUIT COCKTAIL	R32

MILKSHAKES

CHOCOLATE	R42
STRAWBERRY	R42
BUBBLEGUM	R42
COFFEE	R42
MILO	R42

CIDERS & BEERS

Alcoholic	
EVERSON'S ORIGINAL CIDER (330ml)	R38
CASTLE LITE (330ml)	R29
WINDHOEK LAGER (340ml)	R29
AMSTEL LAGER (330ml)	R29
SAVANNA DRY (330ml)	R33

CIDERS & BEERS

Non-Alcoholic	
EVERSON'S NON-ALCOHOLIC CIDER (330ml)	R36
SAVANNA (330ml)	R33
DEVIL'S PEAK (330ml) Zero to Hero	R32

WINES

SOPHIE TE'BLANCHE SAUVIGNON BLANC	Glass: R45 Bottle: R165
LOTHIAN MOUVEDRE ROSÉ	Bottle: R165
GABRIELSKLOOF THE BLEND	Glass: R50 Bottle: R165
De-Alcoholised Wines	
LAUTUS SAVVY RED	Bottle: R130
LAUTUS SAVVY WHITE	Bottle: R130
LAUTUS ROSÉ	Bottle: R130

Please browse our wine shop for a wider selection of Botriver, Cape Agulhas and local cool climate Elgin wines (Corkage: R40)



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



Peregrine Farm Stall



@peregrinefarmstall

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SALAD	CHICKEN & BROCCOLI GFF R105 Chargrilled lemon & herb marinated Elgin free-range chicken breast, broccoli, roast courgette ribbons, tomato, marinated peppers, aubergines & rocket with a wholegrain mustard vinaigrette	Mexican Chicken Salad R90 Grilled chicken salad on spiced rice, with black beans, salsa and guacamole Plant-based "Chicken" PB R90	FALAFEL SALAD PB R85 Add Tzatziki V R19 Home-made falafel balls on a bed of lettuce with roast veg, tomato and cucumber, dressed with hummus & home cured pickle
	GREEK SALAD V GFF R65 Cherry tomatoes, cucumber, red onion, olives and feta on a bed of lettuce, sprinkled with oreganum. Served with salad dressing	HALOUMI SALAD V R94 Roast courgette ribbons, aubergines, tomatoes & marinated peppers served on a bed of tabbouleh and rocket, topped off with tzatziki, served with pesto Choose - Battered & deep fried haloumi cheese - Or pan grilled haloumi cheese	PEREGRINE POWER SALAD PB R94 Broccoli, zucchini, mangetout and dried apple & pear on a bed of baby spinach and quinoa, topped off with a sprinkling of toasted seeds and micro-greens, accompanied by a creamy tahini based Asian dressing with a hint of ginger

TOASTIES	CHICKEN MAYO R74
	PB CHICKEN & MAYO PB R75
	BACON, EGG & CHEESE R76
	HAM, CHEESE & TOMATO R74
	CHEESE & TOMATO PB or V R65
	BACON & EGG R74

- All served with fries

TOAST OPTIONS:

White farm loaf • Brown wholegrain

ADD-ONS	AVO R18
	SAUTÉED SPINACH PB R16
	MUSHROOMS PB R19
	TZATZIKI V R19
	BACON or GYPSY HAM R19



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