

BREAKFAST

Traditional Scottish Oats served with a tot of Whisky and fresh Midlands cream **R80**

Sourdough fritters served with smoked Midlands Trout, poached eggs, avocado and Hollandaise sauce **R100**

Freshly baked butter croissant, local Midlands cheeses, jams and butter **R65**

Fordoun Full Breakfast: Eggs, bacon, pork sausage, tomato chutney, baked beans, mushrooms and toast **R95**

Brunch Burrito: Scrambled eggs in herb butter, bacon marmalade, salsa and beans **R85**

Fordoun 3 egg Omelettes served with a choice of the following fillings: Ham, Cheese, Mushroom, Spinach, Onion, Tomato, Peppers **R90**

Homemade health granola served with seasonal fruit and full cream yogurt **R80**

Veggie stack with wilted spinach, mushrooms, avocado, rocket and cream cheese served with toasted homemade bread **R75**

LIGHT MEALS

Toasted sandwich on Fordoun homemade bread (or white, brown or rye) with a garden salad:

- Chicken mayo / Tuna mayo / Cheese and bacon **R55**
- Cheese and tomato **R45**
- Grilled chicken, avocado and rocket **R78**
- Salami, mature cheddar, onion marmalade **R82**

Loaded fries: Hand cut chips, double fried, grilled with mozzarella and served with homemade mayo **R65**

Fordoun harvest board feast: Local cheeses, cured meats, homemade preserves, pates, fresh bread, seed crackers, handmade treats. (Vegetarian options available) **2 / R195**
4 / R395

Arancini: Parma ham, fig and camembert risotto balls, fried in a light crumb **R76**

Quiche of the Day served with Fordoun greens **R78**

Buda Bowl: Quinoa dressed with orange reduction, watercress, balsamic tomatoes, feta and avocado **R85**



Shye Bistro Menu

LIGHT MEALS

Asian Thai Beef Salad **R90**
Freshly picked mint, beef, lettuce, cucumber shavings, cherry tomatoes, red onion, chilli dressed with an Asian coriander lime dressing.

Create Your Own Salad:
Fordoun Garden Salad topped with your selection of Ingredients and Dressing

Vegetable or Cheese toppings:
Roast Butternut, Marinated Chickpeas, Sundried Tomatoes, Avocado, Feta Cheese, Blue cheese, Olives, Roast Vegetables, Croutons and Poached Egg

Meat toppings: Crispy Bacon Bits, Grilled chicken, Grilled Beef Strips, Calamari

Dressings: Honey Mustard Dressing, Moroccan Lemon Dressing or Caesar Dressing

Basic Garden Salad and Dressing - **R60**
Add Vegetable or Cheese toppings - **R15 per topping**
Add meat topping - **R20 per topping**

STARTERS

Pork belly parcels served with a spiced mayo, pineapple chutney and coriander **R80**

Brown Mushroom stuffed with a variety of seasonal mushrooms baked in red onion, garlic, butter cream, Fordoun fresh herbs and white wine and gratinated with local Gourmet Greek cheddar **R72**

Roasted zucchini and red onion soup, simmered with coconut cream **R65**

Roasted butternut, feta and thyme tartlet, served with a marinated cucumber slaw **R68**

STARTERS

Soy and honey basted lamb riblets served with a mint salsa **R85**

Fresh Mozzarella caprese stack **R70**

Crispy paprika squid served with smoked bacon jam and homemade mayo **R80**

Deep fried halloumi in honey and thyme butter **R65**

Local camembert by Long Shadow farm, baked in a herb shortbread, served with olive jam **R80**

MAIN COURSE

Mustard crust beef fillet served with potato fondant, herby vegetables and Bernaise sauce **R190**

Roasted pork belly with crispy crackling, mashed potato, crab apple jelly, herby vegetables **R175**

Crispy duck on an Asian noodle slaw marinated in soy and honey **R190**

Fordoun lamb curry served with salsa, basmati rice and pineapple marmalade and fresh coriander **R190**

Grilled salmon served on lemon, black pepper and fennel risotto, spring onions and smoked paprika butter, finished with cream cheese OR served with potato gratin and seasonal steamed green vegetables. **R195**

Fordoun gourmet burger: **R155**
Chicken fillet or beef patty grilled and served on a handmade sour dough bun, with local cheddar, pickles, smoked bacon jam, avocado, greens and hand cut chips

Burned sage butter chicken fillets served with potato fondant and light honey jus **R175**

Vegan chick pea and lentil tagine, in coconut cream, aromatic spices and steam buns **R135**

Vegan bean burger on a sourdough bun, served with greens, pickles, avocado and hand cut chips **R120**

DESSERTS

Please see dessert board