

Please note Irene Farm has a "Restaurant License" which means we can only sell alcoholic beverages from 10:00 with the purchase of a meal.

 Low Carb

 Vegan

 Vegetarian

BREAKFAST

All Hot Breakfasts are served with grilled tomato & wild rocket

BARN BREAKFAST 125

 3 Scrambled farm fresh eggs, 3 slices streaky bacon,
 100g traditional boerewors,
 chakalaka & rustic fries

FARMHOUSE BREAKFAST 165

 2 Fried or scrambled farm fresh eggs, 3 slices of
 streaky bacon, pork sausage,
 sautéed mushrooms & brown or white toast

STEAK & EGGS 135

 2 Fried or scrambled farm fresh eggs, 150g BBQ marinated
 sirloin steak (cooked medium) & your choice of rustic fries or
 grilled courgette

BREAKFAST DAGWOOD 190

 200g Homemade beef patty topped with cheddar & mozzarella,
 whiskey flambéed bacon jam, avocado, fried egg & spicy jalapeno
 salsa, served on a fresh sesame seed bun with rocket & potato rosti

BREAKFAST EXTRAS

Cheddar cheese.....	+20
Halloumi.....	+70
Greek side salad.....	+45
Seasonal vegetables.....	+30
Avocado.....	+30
Regular fries.....	+50
Sweet potato fries.....	+50

FROM THE PANTRY

Scones served at room temperature. Please request if you would prefer them heated up.

FRUITY FLAPJACKS 95

 Home-toasted granola with seasonal fruit, berry yoghurt, honey &
 fresh farm milk Homemade flapjacks with grilled banana, berry
 compote, maple flavoured syrup, whipped coconut cream & toasted
 flaked almonds

SAVOURY SCONE BENEDICT 125

 Homemade savoury scone topped with 2 rashers bacon or ham, 2
 poached eggs & finished with tarragon infused béarnaise sauce

SWEET SCONE 95

 Irene Farm's old favourite served with Irene Farm cream, strawberry
 jam & grated cheddar cheese

FROM THE OVEN

WRAPS

Served with your choice of rustic fries or salad

QUICHE LORRAINE 120

 Smoked back bacon, onions, eggs &
 cheddar cheese baked in a pastry
 case, served with sweet potato fries,
 grilled tomato wedges & wild micro
 greens

CUBAN DUO 155

 Country ham, BBQ pulled pork, Dijon
 mustard, cheddar cheese, tangy dill
 pickle lettuce & tomato

GREEK CHICKEN 160

 Grilled chicken, grilled cocktail tomatoes,
 basil pesto, salad greens, feta, olives &

GOURMET SANDWICHES

 Choice between low GI, farm style sourdough or rye bread brushed with
 butter & grilled to order, served with rustic fries, seasonal vegetables or
 side salad

CHICKEN & MAYO 95

HAM, CHEESE & TOMATO 95

BBQ GRILLED CHICKEN, PIQUANTÉ PEPPER & EMMENTHALER 125

BACON, CARAMELIZED PINEAPPLE & BRIE 120

BACON & CHEESE SUB 145

 Baguette stuffed & baked with homemade whiskey bacon jam,
 cheddar & mozzarella

BURGERS

 Choose from our own recipe of a Highveld beef patty or chicken breast served with
 your choice of rustic fries, roast vegetables, or salad

IRENE FARM BURGER 145

Sesame seed bun with lettuce, tomato, sliced raw onions & BBQ mayo

NAKED BURGER 150

 Served without a bun, on a bed of lettuce, tomato, onion & avocado,
 topped with a mushroom sauce & crumbled feta

BARN GOURMET BURGER 205

 With whiskey bacon jam, cheese, avocado, onion rings &
 mushroom sauce

AFTERNOON BARN DELIGHTS

CHICKEN STRIP BASKET 135

Tender crumbed chicken strips, rustic fries & sweet chilli mayo dip

SNACK BASKET 135

 Pork cheese grillers, crumbed chicken strips, mince samosas,
 vegetable spring rolls with rustic fries & sweet chilli mayo dip

SPICY NACHOS 160

 Nachos smothered in cheese sauce, grilled cheese, spicy mexican
 salsa & jalapenos served with avocado & lemon soured cream

CHICKEN NACHOS 180

 Chicken strips & nachos smothered in cheese sauce, grilled cheese, spicy
 mexican salsa & jalapenos served with avocado & lemon soured cream

BEEF TRINCHADO 155



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STARTERS

TEMPURA PRAWNS 125

Prawn tails fried in tempura batter, served on avocado with Japanese mayo & sweet chilli sauce

WILD MUSHROOM BOWL 135

Selection of wild mushrooms in season with grilled courgette, served caprese style with roasted cherry tomatoes, bocconcini, basil cream & balsamic glaze

TOMATO, WATERMELON & HALLOUMI SALAD 165

Chargrilled halloumi & watermelon on a bed of herbs with red onion, tomato & a sweet mustard dressing

CHEF'S BOILING TABLE

DURBAN STYLE LAMB CURRY 185

Mild to hot, made with garum masala & authentic whole spices, served with rice, poppadum & sambals

PEPPER STEAK POT PIE 155

Homemade slow braised pepper steak pot pie with a golden-brown pastry crust served with your choice of mash, fries or seasonal vegetables

STICKY PORK BELLY (250g) 185

Slow cooked & then deep fried tossed in a sticky Hong Kong sauce with caramelized apple, red cabbage & spring onion, served with mash & baby vegetables

CHEF'S GRILL

Served with your choice of rustic fries, mash, seasonal vegetables or salad

300g CHEF'S STEAK 280

Aged rump steak grilled in lemon herb butter, topped with chermoula cream sauce & avocado

400g T-BONE 285

Grilled in lemon herb butter with your choice of sauce

300g RUMP 245

Flame grilled to perfection in lemon herb butter, finished with our homemade BBQ basting

SAUCES 30

Cheese sauce, brandy peppercorn sauce, mushroom sherry sauce, peri-peri sauce, lemon butter sauce, garlic sauce

FROM THE SEA

All served with chips or rice and choice of lemon butter, tartare sauce, garlic butter or peri - peri

FISH & CHIPS 185

Tempura battered fillet of hake served with wasabi pea purée

FISH, CHIPS & PRAWNS COMBO 240

Tempura battered fillet of hake served with wasabi pea purée topped with 3 prawns

PIZZA MENU



PEPPERONI, ROCKET & PARMESAN 125

Margherita topped with sliced pepperoni, finished off with rocket & parmesan

BOLOGNAISE 140

Beef mince simmered in red wine & tomato, topped with mozzarella

HAWAIIAN TWIST 145

Hickory ham, pineapple, feta & thyme

FOUR SEASONS 140

Ham, mushrooms, olives & peppers

REGINA 150

Hickory ham & button mushrooms

CARIBBEAN QUEEN 155

Diced streaky bacon, banana & pineapple

BILTONG & SWEET CHILLI CHICKEN 190

Biltong, sweet chilli glazed chicken, piquanté peppers, crumbled feta, Japanese mayo & sesame seeds

LE BACON 180

Bacon, feta, peppers & avocado

THE IRENE COWBOY 215

Grilled steak, onion, salami, peppers & smoked mozzarella

FOCACCIA - GARLIC & HERB 40

MARGHERITA 100

Classic Neapolitan, topped with mozzarella & Italian herbs

THE VEGETARIANO 145

Onions, olives, peppers, mushrooms, avocado & rocket

ADD YOUR OWN TOPPINGS

Peppers, fresh coriander, chilli, garlic, rocket..... 20

Avocado, banana, pineapple, basil pesto, jalapeno, mushrooms, olives, mozzarella, Piquanté Peppers, chakalaka, Japanese mayo, sweet chilli sauce... 30

Hickory ham, salami, grilled steak, pepperoni, sweet chilli chicken, bolognese mince, bacon, biltong, feta, blue cheese..... 40

DESSERTS



CHOCOLATE DREAM 90

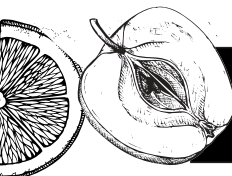
Layered chocolate mousse and meringue coated in ganache, served with fresh berries and compote

CRÈME BRULÉE 90

Amarula crème brulée served with coffee lamington madeleines & chocolate sorbet

MARMALADE MALVA PUDDING 90

Served with butterscotch sauce & cream or vanilla ice cream



Please note, that a 10% gratuity will be charged for tables of 10 or more guests

Our food is prepared in a kitchen that uses wheat, dairy, peanuts, tree nuts, egg, soy, fish, shellfish & gluten. While we make every effort to ensure segregation of ingredients, your meal may contain traces of allergens. Please ask your waiter to call the Chef if you have any allergies or special dietary needs.

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