

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 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 R55

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

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

Veggie Burger

Bean burger topped with crumbled feta, roasted beetroot, gherkins, rocket & herbed yoghurt dressing R98

Sandwiches – all served with root vegetable crisps

(gluten free breads and wraps available)

Pulled pork

Slow roasted pulled pork on homemade ciabatta topped with red cabbage slaw & homemade mustard R85

Toasties:

Mature cheddar and ham Toastie with zucchini relish & chef's salad R58

Salmon, cream cheese, rocket, cucumber ribbons & topped with cherry tomatoes R75

Wrap

Grilled chicken, bacon and feta wrap with sweet chilli mustard mayo R75

Falafel wrap served with cucumber, red onion, tomato and Sriracha tahini sauce R70

Salads

The Birdie (GF)

Roast chicken, garden leaves, rocket & baby spinach with fruits, roasted walnuts, red onions & feta served with a balsamic & herb vinaigrette R68/R98

The Garden Stone (V, GF)

Garden herbs, tomatoes, shaved radish, pickled carrot ribbons, red onions, topped with toasted pecans, roasted beets, goat's cheese with a light berry balsamic dressing R55/R80

The Filo Basket (VG)

Sweet corn, courgette & pepper salad, served in a filo basket served with herb leaf salad & basil dressing R65

Firecracker Calamari

Calamari and pickled vegetable ribbons topped with Asian vinaigrette R80

Meats

The Ribs

Slow braised and grilled pork ribs served with shoestring fries and onion rings R145

The Steak

Steak & chips - 300g of Rump R145

(or salad) 300g of Sirloin R135

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 R138

Chefs side salad R40

Local olive medley served with baked olive oil crostini R38

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 ice cream

Carrot cake

Please ask for our dessert specials of the day



Kiddies' Menu

Breakfast

Scrambled eggs, pork sausage & streaky bacon R38

French toast topped with bacon & Maple syrup R35

Lunch

Baby board with mini cheeses, cucumber sticks, salami skewer & salty crackers R48

Beef burger with melted white cheddar & shoestring fries R48

Margherita pizza R40

Chicken nuggets & fries R38

Toasted cheese sandwich with shoestring fries R32
add gypsy ham R38

Ribs (180g) with shoestring fries R68

Bowl of shoestring fries R25

Desserts

Vanilla ice cream & chocolate sauce R25

Choc-nut sundae with caramel sauce R35

Milkshake - vanilla, chocolate, strawberry or bubble-gum R15

