

the stone kitchen

ON DUNSTONE



**The Stone Kitchen focuses on fresh, local, seasonal & sustainable ingredients.
Everything is made fresh in our kitchen with the emphasis on homemade.
Croissants are baked on order & takes 18-20 minutes**

Breakfast Board

The Little Stone

1 egg, streaky bacon, pork breakfast sausage, roasted tomatoes & toast R59

The Big Stone

2 eggs, streaky bacon, pork breakfast sausage, roasted tomatoes, sautéed mushrooms & toast R85

The Veggie Stone

2 eggs, grilled halloumi, roasted tomatoes, sautéed mushrooms & toast R75

The Health Stone

Smoked salmon, 2 poached eggs, zesty crème fraiche, marinated Rosa tomatoes, rocket & toast R85

The Omelette

With a choice of three fillings: streaky bacon, tomatoes, cheddar, sautéed mushrooms, herbs, onions & toast R70

The French toast

Eggy bread topped with Wellington dried fruits, streaky bacon & honey R65

The Granola

Vanilla toasted granola topped with seasonal fruit, lavender yogurt & berry compote R49

The Farm Stone

Croissant topped with scrambled eggs, streaky bacon & rocket R65

Freshly baked butter croissants, chocolate-hazelnut or pain au chocolate R25


Extra cheese R15

Toast available:

White farm, seeded brown, gluten free

Milks available:

Dairy, almond



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Burgers – all served with shoestring fries and onion rings

The Dunstone Burger

Lamb burger topped with goat cheese, merlot-onion marmalade & greens R115

The Boar Burger

Wild boar burger topped with apple chutney, Danish blue & rocket, R125

Grilled chicken Burger

Grilled chicken with bacon, red onion, mozzarella, harissa mayo & watercress R98

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 bread available)

Pulled pork

Slow roasted pulled pork on homemade panini topped with red cabbage slaw & homemade mustard R95

Toasties

Mature cheddar & ham Toastie with zucchini relish & chef's salad R60

Wrap

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

Meats

The Ribs

Slow braised & grilled pork ribs served with shoestring fries & onion rings R159

The Steak

Steak & chips (or salad)

300g Rump R149

Add your sauce please ask your waitron for our daily selection – R20

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

Snacks & sides board

Vineyard platter – selection of cold meats & cheese served with homemade chutney, preserves, seasonal fruits, local olives & crostini R159

Chefs side salad R45

Local olive medley served with baked olive oil crostini R38

Rosemary salted shoestring fries R25