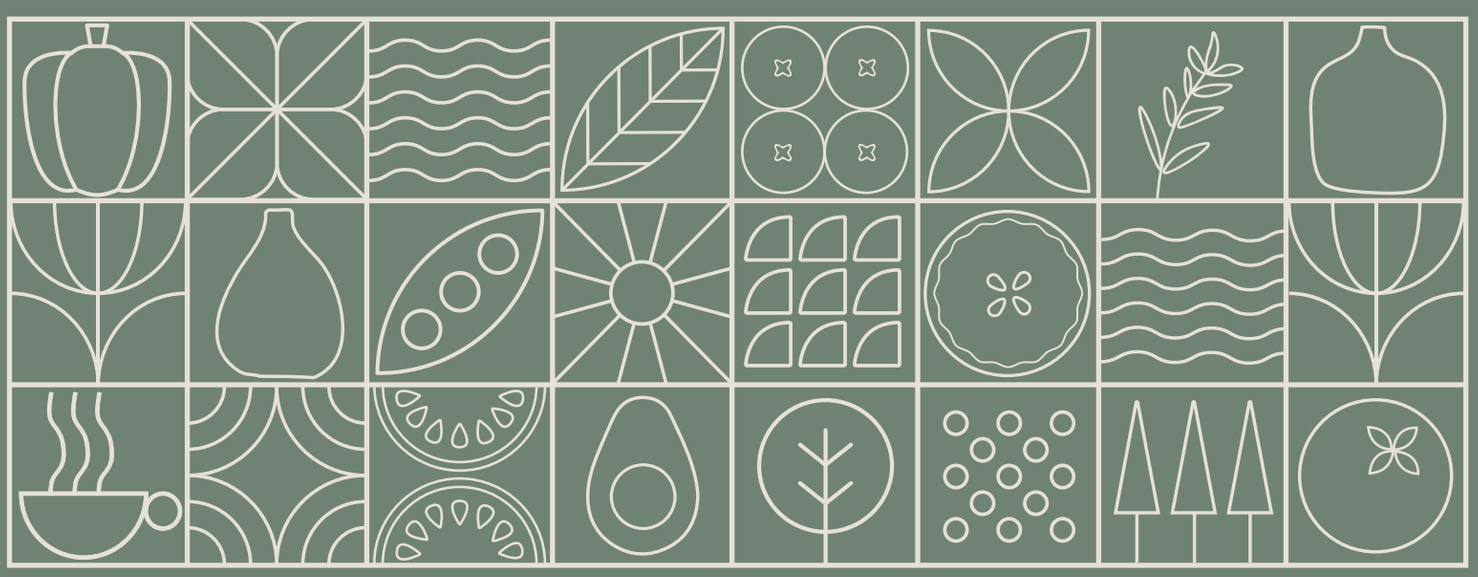
MENU

THE BISTRO



OUR STORY

Where good food, nature and community have come together since 1978.

At Rosemary Hill, we invite you to slow down, reconnect with nature, and enjoy good food made with care. For almost five decades, our family-run farm has been a place where fresh air, open spaces, sustainability and genuine hospitality come together.

Since 1978, we've farmed organically and biodynamically, guided by a deep respect for the land and its natural rhythms. Over the years, we have planted more than 150,000 trees and shrubs, creating a thriving ecosystem that supports biodiversity while helping to offset our carbon footprint. Today, our rosemary, lavender, artemisia, pecan and lemon crops continue this commitment to regenerative, chemical-free farming.

Many of the herbs, lemons and pecan nuts used in our kitchen are harvested right here on the farm, bringing the flavours of Rosemary Hill directly to your plate. We also distil our herbs into essential oils, which are used to create our own range of natural products and luxury guest amenities. Our free-range eggs are supplied by Enchanted Earth Farms, where hens are ethically raised without antibiotics or pesticides.

Sustainability shapes everything we do. We compost organic waste on-site, reuse glass bottles, package meals in compostable sugarcane containers, generate more than half of our electricity through solar power, and even repurpose invasive trees as firewood.

Beyond the Bistro, Rosemary Hill is a 200-hectare working farm with accommodation, weddings, hiking and mountain biking trails, horse riding, Segway farm tours, padel courts, formal gardens and beautiful spaces to explore. We are also proud to be home to The Kindergarten, The Waldorf School and The High School, where children have been learning in nature since 1978.

www.thekindergarten.co.za
www.thewaldorfschool.co.za
www.thehighschool.co.za

Just 2km from our main gate, you'll find our sister venue — The Greenhouse Café, known for serving some of the best pizza in Pretoria.

Visit: www.thegreenhousecafe.co.za

Whether you've joined us for breakfast, a celebration, a weekend escape or simply a great cup of coffee, we hope you'll take a little time to wander the gardens, meet our animals, explore the trails and discover all the wonderful things our farm has to offer.

Pop into our little farm shop inside the restaurant — it's always worth a visit! Stock up on our homemade treats, freshly baked goodies, essential oils, natural bodycare products, and a few favourite farm-made surprises to take home.

ROSEMARY HILL
SINCE 1978

EARLY EATS

COMFORT MEETS CREATIVITY
SERVED FROM 7AM - 11AM

PUMPKIN FLAPJACKS (V) | R89

- Pumpkin's revenge for always being in soup...

Spiced pumpkin flapjacks served with cinnamon butter, fresh berries, golden syrup & whipped cream.

Suggested Extras: Bacon R20 | Homemade Berry Compote R20

CROISSANT INDULGENCE (V) | R55

- Because butter makes everything better...

Croissant with butter, cheese & homemade jam.

Suggested Extras: Scrambled Egg R18 | Bacon R20 | Fresh Fruit R15

FRENCH-TOASTED CROISSANT (N) (V) | R115

- Sweet nostalgia re-imagined...

Croissant dipped in egg and French toasted. Accompanied by berries, whipped cream, homemade caramel sauce & spiced pecan praline.

Suggested Extras: Bacon R20 | Syrup R10 | Homemade Berry Compote R20

PROTEIN PLATE (HP) (CE) | R115

- Protein-packed, flavour-forward, and all business...

Two slices of toasted homemade ciabatta or seed bread, two fried or scrambled eggs, savoury mince and cottage cheese.

Suggested Extras: Potato Rosti R20 | Avo R25 | Mushrooms R15 | Blanched Baby Spinach R12

FARMHOUSE BREAKFAST (HP) | R145

- Big appetite? Sorted...

Two fried eggs, grilled 100g minute steak, potato rosti, cherry tomatoes, bacon, toasted ciabatta & sundried tomato relish.

Suggested Extras: Mushrooms R15 | Avo R25

WAITER'S BREAKFAST (HP) | R72

- A classic worth waking up for...

Two eggs, two rashers of bacon, a slice of fresh tomato and two slices of toasted ciabatta.

Suggested Extras: Avo R25 | Mushrooms R15 | Potato Rosti R20

CHEF'S OMELETTE (HP) | R109

- A breakfast worth writing home about...

Three-egg omelette folded with bacon, tomato, onion, peppers, cheddar & mozzarella and a slice of toasted ciabatta.

Suggested Extras: Mushrooms R15 | Chilli Crisp R15

V - VEGETARIAN | VE - VEGAN | CE - CLEAN EATING | SP - SPICY
N - NUTS | HP - HIGH PROTEIN | P - INCLUDES SEAFOOD/FISH

WAFFLE EGGS BENEDICT (HP) | R129

- Our best seller...

Freshly baked cheese, chive & sweet corn waffle, topped with two poached eggs, bacon, potato rosti, sliced leeks and homemade hollandaise sauce.

Suggested Extras: Avo R25

BASIC BENNIE (V) | R85

- Elegant simplicity, Bistro-style...

Two poached eggs, blanched baby spinach & homemade hollandaise sauce on a toasted English muffin.

Gluten-free option: Swop the bun with a grilled portobello mushroom.

Suggested Extras: Ham R25 | Smoked Trout R48

THE HEALTH BOWL (V) (CE) (N) | R99

- A bowl of sunshine and good intentions...

Double cream plain yoghurt, homemade muesli and seasonal fruits topped with honey.

BRUNCH

LATE BREAKFAST? EARLY LUNCH? WE GOT YOU... FROM 7AM - 3PM

VEGAN BREAKFAST BUN (VE) | R75

- Plant-based, proudly satisfying...

Sesame seed bun filled with a potato rosti, sliced avo, spiced chickpea & black bean relish and black pepper.

Gluten-free option: Replace the bun with a grilled portobello mushroom.

Suggested Extras: Mushrooms R15 | Chilli Crisp R15

BIKER'S BREAKFAST BUN (HP) | R69

- The original BBB...

Sesame seed bun filled with cheddar, streaky bacon, a fried egg and a slice of grilled tomato.

Suggested Extras: Avo R25 | Mushrooms R15

AVO ON TOAST (V) | R89

- A countryside favourite...

Toasted ciabatta topped with avo (seasonal), cherry tomatoes, marinated feta & black pepper.

Gluten-free option: Swop ciabatta with homemade gluten-free bread.

Suggested Extras: Boiled Egg R15 | Bacon R20

CHEF DUMI'S CHICKEN LIVERS (HP) (SP) | R99

- Rich, rustic, irresistible...

Pan-seared in a creamy peri-peri sauce with peppers and onions. Served with homemade melba toast.

Suggested Extras: Egg R15 | Fries R20

LUNCH & LIGHT BITES

WHERE FARM-FRESH MEETS FLAVOUR SERVED FROM 11AM - 3PM

FARM SALAD (V) (CE) | R95

- Fresh, colourful and familiar...

Fresh lettuce, carrot ribbons, pickled red onions, cherry tomatoes, cucumber, crumbed Danish feta and a balsamic herb vinaigrette.

Gluten-free option: Replace crumbed feta with plain, uncrumbed feta.

Suggested Extras: Avo R25 | Grilled Chicken Strips R30 Rump Strips R40 | Smoked Trout R48 | Chilli Crisp R15

CLASSIC CHICKEN CAESAR SALAD (HP) (P) | R135

- The classic, done our way...

Baby gem lettuce, grilled chicken strips, crispy bacon, parmesan, toasted ciabatta croutons, boiled egg and traditional Caesar dressing, served with a lemon wedge.

Suggested Extras: Avo R25 | Chilli Crisp R15

POWER PLATE (HP) (CE) | R125

- Balanced, bright, and built for busy days...

Grilled lemon & rosemary chicken, steamed green seasonal veggies, avo and your choice of jasmine rice or quinoa.

Suggested Extras: Boiled Egg R15 | Chilli Crisp R15

PULLED PORK OPEN SANDWICH (HP) | R125

- Sweet and savoury harmony...

Toasted ciabatta, pulled pork, apple purée, purple slaw, toasted sesame seeds and pickled red onions. Served with fries.

GRILLED FISH & CHIPS (P) | R135

- For days when you need a little seaside comfort...

Grilled flour-dusted hake served with slaw, homemade tartare sauce, a lemon wedge and chips.

Suggested Extras: Chilli Crisp R15

SOLO GRAZING PLATTER FOR ONE | R150
SHARED GRAZING PLATTER FOR TWO | R235

- Your grazing adventure starts here...

A hearty mix of fried halloumi, cocktail riblets, chicken drummets and mini mince jaffles, served with crispy fries, a homemade spicy sweet chilli sauce and a fresh lemon wedge.

Make it vegetarian: Replace riblets, mince jaffles, and chicken drummets with crumbed mushrooms, cheesy veggie jaffles and plant-based sausage.

Suggested Extras: Avo R25 | Veggie Crudités R25

Good food takes time. When we're busy, your food may take a little longer to reach your table. Everything is prepared from scratch with care, love and the freshest ingredients. We appreciate your patience and invite you to sit back, relax and enjoy your surroundings.

ASIAN-STYLE FRIED CHICKEN WAFFLE | R119

- A sweet-meets-savoury showstopper...

Cheese, corn & chive waffle with deep-fried chicken breast, honey-soy dressing, kewpie mayo, crispy leeks, cucumber, carrot ribbons & sesame seeds.

Suggested Extras: Avo R25 | Chilli Crisp R15

CHICKPEA CRUNCH WRAP (VE) | R95

- Proof that chickpeas know how to party...

Hummus, crispy chickpeas, chopped cucumber & lettuce, pickled red onion, wrapped in a toasted tortilla, served with a fresh lemon wedge.

Suggested Extras: Avo R25 | Chilli Crisp R15 | Fries R20

CHICKEN WRAP (HP) | R105

- Comfort rolled up...

Grilled chicken strips, cheddar, lettuce, tomato, pickled onion & BBQ mayo, wrapped in a tortilla and toasted. Served with a fresh lemon wedge.

Suggested Extras: Avo R25 | Feta R15 | Fries R20

ENLIGHTENED PÔKE BOWL (VE) R105

- Light, bright and full of flavour...

Avo, julienne carrots, cucumber ribbons, pickled onion, edamame beans, grilled sweet potato, crispy leeks & sesame-chilli soy dressing. Served with your choice of sushi rice or quinoa.

Suggested Extras: Smoked Trout R48 | Pork Belly R40 Beef Strips R48 | Grilled Chicken Strips R30 | Chilli Crisp R15

COUNTRY SARMIES

WHERE GREAT BREAD MEETS GREAT FILLINGS. SERVED FROM 11AM - 3PM

On your choice of homemade ciabatta, rye bread, seed loaf or gluten-free bread, served with a small garden salad.

BISTRO MINCE MELT | R99

- Comfort food, all grown up...

Slow-cooked savoury mince and cheddar.

BRAAI BROODJIE (V) | R95

- A proudly South African classic.

Cheddar, tomato, red onion and chutney.

RUSTIC STEAK SARMIE | R149

- Bold, juicy and packed with flavour...

Tender sliced steak, sundried tomato pesto, mozzarella and caramelised onions.

THE TUNACADO (P) | R135

- Fresh, creamy and seriously satisfying.

Tuna mayo, chunky avo, cucumber ribbons, crispy capers, fresh herbs and baby gem lettuce.

THE PICNIC CLUB | R145

- The ultimate countryside sandwich.

Grilled chicken breast, crispy bacon, baby gem lettuce, avo, tomato, Boerenkaas and roasted garlic mayo.

BURGER BLISS

JUICY & DIVINE, EVERY TIME
SERVED FROM 11AM - 3PM

PORTOBELLO STACK BURGER (V) | R125

- Less moo, more mmm...

Sesame bun with grilled portobello mushrooms, fried halloumi, pickled red onions and BBQ mayo. Served with fries.

Suggested Extras: Chilli Crisp R15 | Avo R25

SOUTHERN FRIED CHICKEN BURGER (HP) | R135

- It'll slap your taste buds and call you darlin'...

Sesame bun, crispy chicken breast, sliced tomato, lettuce, mozzarella & chipotle aioli. Served with fries.

Suggested Extras: Bacon R20 | Avo R25

PROPER CHEESY BEEF BURGER (HP) | R149

- Great burgers never go out of style...

Sesame bun, 200g grass-fed homemade beef patty, cheddar cheese, sliced tomato & lettuce.
Served with fries.

Suggested Extras: Bacon R20 | Avo R25 | Egg R15
Feta R15

LITTLE LEGENDS

SMALL BELLIES, BIG SMILES
SERVED FROM 7AM - 3PM

Perfect for kids aged 1-6 years, served on a kids plate.

SUNRISE BREAKFAST (V) | R49

- Fuel for future trailblazers...

Three mini butternut flapjacks served with syrup, a fruit skewer, scrambled egg and mozzarella cubes.

FARMYARD LUNCH (HP or V) | R55

- Where veggies meet victory...

Four mini mince jaffles, steamed carrot & peas, a fruit skewer and cucumber sticks.
Vegetarian option: Swop the mince jaffle for roasted veggie & cheese jaffles.

MINI BURGER & FRIES (HP) | R72

- Small but mighty...

Mini chicken OR beef patty, cheddar, lettuce & sliced tomato on a sesame bun. Served with fries.

BUILD-A-FEAST | R55

- Fun, fresh, flexible...

Let them choose their favourites!

Pick any 4:

• scrambled egg • ciabatta slice • fruit salad • avo
• sliced apple • mozzarella cubes • chicken strips
• mini mince jaffles • butternut flapjack with syrup
• double cream plain yoghurt • streaky bacon
• butter & jam • mini roast veggie & cheese jaffles
• sugar free peanut butter

KIDS TOASTIES | R49

- Still undefeated in the lunch break league...

Cheese | Cheese & Tomato | Mince & Cheese | Bacon & Egg | Ham & Cheese | Chicken Mayo (the chicken mayo contains whole grain mustard).

On your choice of brown or white bread.

Suggested Extras: Fries R20

CHICKEN STRIPS (HP) | R68

- For the little crunch lovers...

Crispy golden chicken strips with veggie sticks and fries.

Suggested Extras: Tomato-mayo sauce R8 | BBQ Mayo R10

RIBLETS & FRIES (HP) | R75

- Messy & Magnificent...

Four sticky, sweet cocktail riblets with fries.

Suggested Extras: BBQ Mayo R10 | Coleslaw R10

HALLOUMI & FRIES (V) | R75

- Salty, sweet, and seriously moreish...

Three fried Halloumi fingers with sweet chilli sauce, carrot & cucumber ribbons. Served with fries.

Suggested Extras: Avo R25 | Small Garden Salad R25

CHIP & DIP (V) | R40

- Tiny hands, big smiles...

Golden fries served with a tomato-mayo sauce.

DOGGIE DINER

FOR FOUR-LEGGED FOODIES
SERVED FROM 7AM - 3PM

PUPPACCINO | R28

- Their morning latte moment...

Frothed oat or almond milk sprinkled with a crushed homemade doggie biscuit, (served warm or cold).

RISE & WOOF (HP)
PUP BOWL R55 | BIG DOG BOWL R89

- Morning fuel for paws on the move...

Scrambled egg with rice and a drizzle of sugar-free peanut butter.

Suggested Extras: Chicken R20 | Veg R10 | Cheese R15

FETCH & FEAST (HP)
PUP BOWL R69 | BIG DOG BOWL R119

- Because adventure deserves a lunch break...

Beef mince or grilled chicken breast with rice & veg.

Suggested Extras:
Sugar-free peanut butter drizzle R10
Homemade Bone-shaped Biscuit R8

We love having your fur babies visit us on the farm! Please keep them on a leash and pick up after them so everyone can enjoy the farm safely.

*Dog meals prepared with human-grade ingredients.

BAKE IT EASY

HAPPY ENDINGS...
SERVED FROM 7AM - 3PM

SCONE SOCIETY (V) | R55

- A timeless teatime treat - floral, fragrant and fabulous...

Two freshly baked scones served with butter, cheese & our homemade rose petal jam.

Suggested Extras: Whipped Cream R10

DECADENT CHOCOLATE CAKE (V) | R78

- Smooth, sophisticated and unapologetically indulgent...

A mini cake, soaked in coffee syrup with layers of chocolate mousse. Filled with caramel and finished with chocolate curls and caramel bits.

OUR FAMOUS CARROT CAKE (V OR VE) (N) | R72

- Basically salad with frosting...

A mini bundt cake topped with cream cheese icing, caramelised popcorn, cranberries & pecan nuts.

Vegan Option: Swop the cream cheese for lemon frosting, the cake is already vegan!

BAKED CHEESECAKE (V) | R82

- Therapy is expensive, cheesecake is cheaper...

Classic New York-style cheesecake with a coconut biscuit base and your choice of topping:

- Chocolate ganache with chocolate shavings.
- Homemade caramel sauce with pecan praline.
- Homemade berry coulis with fresh mint.

ORANGE & ALMOND CAKE (V) (GF) (N) | R75

- Proof that gluten-free can be utterly glorious...

A golden almond loaf soaked in citrus syrup, topped with whipped cream, candied orange & flaked almonds.

SWEET WAFFLE (V) | R75

- Sweet, simple and ready for mischief...

Homemade waffle served with ice cream.

Suggested Extras:

- Astros / smarties & sugar cone crunch | R20
- Strawberries & chocolate sauce | R20
- Oreo crumble | R20

PECAN NUT PIE (N) | R89

- Our trees worked hard for this moment...

A rich caramel-pecan filling made with organic pecans from our own trees, baked in a sweet pastry case until golden and glossy.

Served with your choice of cream or ice cream.

APPLE CRUMBLE | R82

- The hug your spoon's been waiting for...

Slow-baked cinnamon-spiced apples under a buttery ginger crumble — rustic, warm, and wonderfully nostalgic.

Served with your choice of cream or ice cream.

DINNER MENU

DINNER IS SERVED... FROM 6PM TO 8PM

STARTERS

POTATO GNOCCHI WITH ROASTED BUTTERNUT (V) | R105

Potato gnocchi and roasted butternut cubes resting in a rich butternut and Boerenkaas velouté, finished with vibrant herb oil and crunchy pumpkin seed brittle.

Pairs well with Backsberg Chardonnay

ROASTED VEGETABLE TARTLET (V) |R95

A savoury roasted vegetable tartlet, paired with vibrant rosemary-tomato jelly and herbed cream, finished with delicate micro herbs.

Pairs well with Franschhoek Chenin Blanc

GARDEN MOSAIC STACK (VE) | R95

Layers of sushi rice, roasted vegetables, avocado and cucumber, with a zesty citrus dressing. Topped with dollops of vegan aioli and finished off with toasted sesame seeds and micro herbs.

Pairs well with Boschendal 1685 Sauvignon Blanc

TUNA TARTARE STACK (P) | R125

Seasoned fresh tuna with layers of sushi rice, avocado and cucumber with a zesty citrus dressing. Topped with dollops of Kewpie mayonnaise and finished off with toasted sesame seeds and micro herbs.

Pairs well with Franschhoek Sauvignon Blanc

CHEF DUMI'S CHICKEN LIVERS | R95

Pan-seared chicken livers in creamy homemade peri-peri sauce made with sautéed bell peppers and onions. Served with crispy melba toast.

Pairs well with Perdeberg Merlot

MAINS

GRILLED PORTOBELLO WITH SPICED BEAN RELISH (V) | R155

Grilled Portobello mushrooms layered with spicy chickpea & black bean relish. Served alongside creamy mashed potatoes and topped with crispy fried onions.

Pairs well with Bellingham Chenin Blanc

BUTTER CHICKEN CURRY | R175

Tender chicken in a velvety, mildly spiced butter gravy. Accompanied by fragrant jasmine rice, hand-rolled flaky roti, vibrant sambal, yoghurt, and a spicy house-made chilli.

Pairs well with Perdeberg Vineyard Chenin Blanc

GRILLED HAKE WITH CREAMY LEMON RICE (P) | R195

Tender grilled hake served over creamy lemon rice, paired with sautéed baby spinach and grilled cherry tomatoes. Served with a homemade tartar sauce.

Pairs well with Perdeberg Sauvignon Blanc

BRAISED LAMB SHANK | R245

Red-wine-braised, fall-off-the-bone, lamb shank served over velvety, creamy mealie meal. Complemented by sweet garden peas and tender baby sweetcorn.

Pairs well with Old Road Wine Co. Anvil Shiraz

DINNER MENU

DINNER IS SERVED... FROM 6PM TO 8PM

MAINS

RIBEYE STEAK | R265

350g grilled beef ribeye, cooked to your liking. Served with creamy mashed potato, grilled spring onions, and a tangy pickled beetroot puree. All brought together with a rich, creamy mushroom masala sauce.

Pairs well with Franschhoek Merlot

CHEESY BEEF BURGER | R155

200g grass-fed beef patty glazed with BBQ sauce and melted cheddar cheese, on a toasted sesame seed bun with crisp lettuce, sliced tomato and grated cheddar cheese. Served with fries.

Pairs well with Beyerskloof Pinotage

SOUTHERN FRIED CHICKEN BURGER | R145

Crispy fried chicken breast topped with melted mozzarella cheese. Placed on a toasted sesame seed bun alongside crisp lettuce, sliced tomato, and piquant chipotle aioli. Served with fries.

Pairs well with Franschhoek Rosé

CHILDREN

TOASTED SANDWICHES | R55

A choice between cheese, ham & cheese, chicken mayo, or mince & cheese.
On brown bread or white bread.

CHICKEN STRIPS & FRIES | R65

Crispy fried chicken strips served with fries and vegetable crudités.

MINI BURGER | R70

A choice between 100g beef patty or crispy fried chicken breast. Placed on a toasted mini sesame seed bun with lettuce, sliced tomato and grated cheddar cheese. Served with fries.

HALLOUMI FINGERS AND FRIES | R75

Crispy fried halloumi fingers served with cucumber ribbons, carrot ribbons, sweet chilli sauce and a lemon wedge.

DESSERT

TIRAMISU | R85

Layers of espresso-soaked lady fingers, silky cream cheese and premium cocoa.

Pairs well with Espresso Martini or Boschendal Brut

HOME-MADE BROWNIE (N) | R70

Double chocolate and pecan nut brownie served with vanilla ice cream and caramel sauce.

Pairs well with Old Road Wine Co. Fat Man Pinotage

DESSERT OF THE DAY (MAY CONTAIN NUTS) | R65

A sweet chef's choice specialty.

HOT DRINKS

CAFFEINE IS SELF-CARE...
TEA IS THERAPY

ESPRESSO | Single R28 | Double R32

AMERICANO | R35
- Double espresso topped with hot water.

FLAT WHITE | R42
- Milk over a double shot of espresso.

CAPPUCCINO | Short R38 | Tall R45
- Equal parts espresso, steamed milk and froth.

LATTE | R42
- Steamed milk, topped with an espresso shot.

- **Suggested Extras:** Hazelnut Syrup, Vanilla Syrup or Caramel Syrup R15 | Extra Espresso Shot R8

CORTADO | R36
- A short, bold coffee with just a dash of milk.

RED CAPPUCCINO | R42
- Rooibos espresso topped with steamed milk.

CANARINO (Italian Lemon Tea) | R38
- Fresh lemon peel steeped in hot water with a sprig of rosemary & fresh ginger.

GOLDEN MILK | (VE) (N) | R55
- Almond milk infused with turmeric, cinnamon, a pinch of black pepper, ginger & honey.

CHAI LATTE | R45
- Black tea, warm spices & steamed milk.

MATCHA LATTE | R55
- Japanese green tea whisked with steamed milk.

MOCHA MAGIC | R49
- Espresso, milk, and chocolate in perfect harmony.

HOT CHOCOLATE | R45
- Rich cocoa with frothy milk.

Suggested extras: Small Marshmallows R8 | Whipped Cream R10

MILO | R45
- A South African classic, warm and familiar.

BABYCHINO | R18
- Steamed milk with foam, dusted with cocoa.

TEAS | R32

Rooibos | Five Roses | Earl Grey | Green | Chamomile | Hibiscus | Rosemary | Blue Pea

*Surcharge of R15 to replace regular milk with a plant milk of your choice: Almond | Macadamia | Oat | Soya

*All coffee drinks are available in decaf.

COLD DRINKS

WHEN LIFE CALLS FOR SOMETHING CHILLED...

ICED AMERICANO | R42
- Chilled espresso with water, served over ice.

ICED LATTE | R49
- Smooth espresso poured over cold milk and ice.

Suggested extras: Caramel Syrup, Hazelnut Syrup or Vanilla Syrup | R15

ICED MOCHA | R55
- Espresso, milk, and chocolate over ice.

STILL WATER | 500ml R28 | 1L R49

SPARKLING WATER | 440ml R28 | 750ml R49

FRUIT JUICE | R35
Fruit Cocktail | Apple | Orange | Cranberry

TRAIL RECOVERY TONIC | R35
- A refreshing citrus drink made with active electrolytes & our homemade lemonade. The perfect hydration solution for riders and runners, great for a babalas too...

SOFT DRINKS | R30

Coke | Coke Zero | Creme Soda | Fanta Orange | Sprite | Sprite Zero | Stoney Ginger Beer

RED BULL | R49

POWER BUSH | R39
- Caffeine-free vitality drink.

APPLETISER / GRAPETISER | R39

POWERADE / ENERGADE (Blueberry or Naartjie) | R35

HOMEMADE LEMONADE | R38
- Made from organic lemons grown right here on the farm.

ROSEMARY & HIBISCUS SPRITZER | R59
- Blend of hibiscus tea, homemade lemonade, sparkling water, and a splash of rosemary syrup.

LIPTON ICED TEAS (Peach or Lemon) | R39

MILKSHAKES | R55 - **KIDS** | R39

Vanilla | Chocolate | Mixed Berry | Coffee | Caramel

OPERATING HOURS:

Monday, Tuesday, Wednesday: 7am – 8pm
Thursday, Friday, Saturday, Sunday: 7am – 3pm
Closed: Christmas Day only.

Please note: The restaurant is closed for dinner when we are hosting weddings.

For more info please visit our website:
www.rosemaryhill.co.za