

the stone kitchen

ON DUNSTONE

Everything on our menu is made from locally sourced products using organic as much as possible. Everything is made fresh in our kitchen with the emphasis on homemade.

Breakfast Board

Full English breakfast with 2 eggs, 3 rashers of bacon, pork or veggie sausage, sautéed mushrooms, grilled tomato, toast R75

Three egg country omelette with a choice of three fillings – Bacon, Cheese, Tomato, Mushroom, Onions, Herbs R70

French toast with cooked Wellington dried fruit, topped with crispy bacon and drizzled with honey R65

Scrambled egg croissant topped with crispy bacon R65

Scrambled eggs with smoked salmon on homemade seeded brown toast R75

Full English breakfast Quiche R75

Fruit granola breakfast trifle with vanilla infused yogurt and topped with berry coulis R45

Freshly baked French plain or chocolate & hazelnut croissant or Pain au chocolate R20 with cheese R35

Lunch Board

The Dunstone Burger – a succulent 200g lamb patty served with red onion marmalade topped with goats cheese and rocket, accompanied by potato wedges R95 add a side salad R5

The Boar Burger – a free range 200g wild boar patty served with apple & onion chutney and topped with blue cheese and baby leaves, accompanied by potato wedges R125 add a side salad R5

The Dunstone Veggie Burger – a 200g vegetarian bean patty served with onion marmalade topped with goats cheese and rocket, accompanied by potato wedges R85 add a side salad R5

Ciabatta steak roll with homemade relish and mustard mayonnaise served with skinny fries R85 plus fried eggs R10

Sticky pork belly ribs served with onion rings and skinny fries R135

Cajun Calamari served with a side salad and skinny fries R90

Roasted beetroot and goat's cheese salad topped with honeyed pecan nuts, & parma ham, dressed in a berry vinaigrette R85

Chicken & coriander Salad topped with cherry tomatoes, cucumber ribbons, sunflower seeds and zesty orange R90

Bacon, mushroom and spring onion quiche with a side salad and skinny fries R85

Cherry tomato, olive, roasted zucchini and brie quiche served with a side salad and skinny fries R85

Vineyard Platter – local cheese, meats, olives, pickles and homemade bread R115

Sides board

Marinated olives R20 Herbed fries or wedges R25 Homemade Bread Basket R20 Dressed Nachos R35

Treats board

Please ask for our cakes of the day