



**THE
YARD**

AT SILO

LUNCH & DINNER MENU

served from 12:00 pm - 10:00 pm

KERALA PRAWNS	235
w/ south indian spices of coconut, tumeric + mustard seeds	
DAL MAKHNI (V)	135
w/ slow cooked black lentils, chana dal + cream	
DAL TARDKA (VG)	135
w/ slow cooked yellow lentils, toamtoes + coriander	

ON THE SIDE

- fragrant rice	35
- fries	35
- sautéed seasonal greens	45
- house salad	35
- naan roti	30
- garlic naan	35

|(V) = vegetarian | (VG) = vegan |(N) = contains nuts|

prices including vat are subject to change without prior notice
all items are subject to availability

SMALL PLATES

CHICKEN TIKKA FROM THE TANDOOR	70
w/ seasonal chutneys	
SALT & PEPPER SQUID	95
w/ cape malay aioli	
GRILLED SARSON PRAWNS (5)	135
w/ seasonal chutneys + poppadum	
THE YARD TABLE NACHOS (V)	105
w/ corn tostadas, guacamole, pico de gallo, sour cream, smoked jalapenos + queso fresco	
BO KAAP HIGH TEA	65
w/ spinach & onion pakora, chicken samosa, potato & pea samosa + seasonal chutneys	
TANDOORI CAULIFLOWER (V)	75
w/ charred cauliflower steak, spiced cauliflower puree, toasted almonds + fried shallot	
CALI CHEESE SLIDERS	85
w/ shredded iceberg, burnt onion aioli, tomato, spanish onion + pickles	
TEXAN STYLE HOT WINGS	85
w/ confit chicken wings, hot sauce, pickled celery + ranch dipping sauce	

SHARING FAVOURITES

THE MEDITERRANEAN (V)	225
w/ chickpea falafel, tumeric - tempura baby vegetables, marinated artichokes, quinoa tabbouleh, baba ganoush, hummus, tzatziki + chargrilled house made flatbread	
THE INDIAN (V)	215
w/ potato & pea samosas, papri chaat, spinach & onion pakoras, tandoori cauliflower, masala peanuts + seasonal chutneys	

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THE PACIFIC 265

w/ the yard nachos, cali sliders + crisy hot wings & ranch dipping sauce + fries

THE KAIBA 325

w/ tandoori chicken tikka, grilled sarson prawns, chicken 65, chicken samosas, lamb seek kabab served w/ poppadum + seasonal chutneys

THE FARM SALADS

ASIAN (V) 85

w/ pak choi, shaved red cabbage, carrot, cucumber, edamame, toasted sesame + nouc cham dressing

- add free range grilled chicken 40

- add patagonian calamari 75

DUTCH (V) 90

w/ charred corn, seasonal roast vegetables, toasted pumpkin seeds, fairview goats cheese + curry leaf dressing

- add free range grilled chicken 40

GREEK (V) 94

w/ vine ripened tomatoes, marinated olives, spanish onion, cucumber, feta + house vinaigrette

SUPERFOOD (V) 98

w/ quinoa, baby spinach, avocado, carrot ribbons, pickled cucumber, LSA seed mix + crisy kale

- add feta 25

- add free range grilled chicken 40

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MAINS

THE YARD BURGERS 110

served w/ burnt onion aioli, tomato, spanish onion, local cheddar, pickles + your choice of fries or house salad

- aged grass fed beef

- chicken 65

CAPE SUSTAINABLE FISH 185

w/ tandoori cauliflower, roasted cauliflower puree, toasted almonds + fried shallot

DRY-AGED 250G RIB-EYE 245

w/ smoked potato puree, charred tenderstem broccoli, braised oxtail marmalade, burnt onion puree + bordelaise

THE YARD GNOCCHI (VG + N) 165

w/ saag, saffron gnocchi, curried cherry tomatoes, roasted cashew nuts, cumin labneh + peas

KAROO LAMB 286

w/ biryani style risotto, sauteed spinach, crispy kale, curry leaf pesto, indian dukkah + fried shallot

TANDOORI CHICKEN 165

w/ chicken breast & thigh + naan & house dal mahkani

PANEER & PEAS (V) 135

w/ house made paneer, pea fricassee + cottage cheese

CURRIES AT THE YARD

all served w/ fragrant rice, tomato & onion salsa, coconut raita + chilli atchar

KASHMIR LAMB ROGAN JOSH 195

w/ classic aromatic slow roast lamb + tomato & onion sambal

BUTTER CHICKEN 165

w/ free range chicken breast + mild spiced tomato, butter & cream sauce



SWEET ENDING

CEREAL MILK PANNA COTTA (N)	80
w/ macadamia nut & orange crumble, cardamom, spiced sponge cake, toasted granola, naartjie marmalade, kalamansi + yuzu sorbet	
CARROT CAKE (N)	75
w/ walnut cruble, lemon curd, preserved lemon peel + yoghurt sorbet	
COCONUT CURRY (N)	70
w/ coconut mousse, pecan nut shortbread, passion fruit jelly, mango coulis, yellow curry + coconut ice cream	
CHOCOLATE	110
w/ 70% dark chocolate lava cake, sea salt chocolate crumble, dark chocolate ganache, popcorn, cocoa & tonka marshmallow + rooibos tea ice cream	
CHEESECAKE	90
w/ raw cheesecake, meringue, shortbread, lemon curd, confit lemon skin, rose water sponge cake, mixed berries compote, raspberry sorbet	
DAILY HOUSE - MADE ICE CREAMS (P/SCOOP)	35
100% madagascar vanilla bean	salted caramel
70% dark chocolate	banana yoghurt
lime sorbet	raspberry sorbet
mango passion sorbet	lychee sorbet
COFFEE	
batch brewed coffee served after 6:00 pm	

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a cakeage free of R120 per cake



**THE
YARD**

AT SILO

breakfast menu available
from 7:00 am - 12:00 pm



BREAKFAST MENU

THE LIGHTER SIDE

TOAST 20

w/ your choice of sourdough, rye, pain de mie, or
five grain + farm butter & jams

- add cheese 10

- croissant 10

COCONUT ACAI BOWL 105

w/ seasonal berries, toasted coconut, mixed nuts +
local double thick yoghurt

THE SOUTH AFRICAN 72

w/ rooibos & cinnamon spiced peaches, elgin apples,
seasonal berries, mixed nuts, house muesli +
natural yoghurt

COLONIAL OATS (VG) 75

w/ almond milk + maple soaked raw oats, LSA seed
mix, rooibos & cinnamon spiced peaches + roasted
cashew nuts

SOMETHING SUBSTANTIAL

THE CAPE MALAY 115

w/ local smoked trout, avocado, crispy potato rosti,
cape malay aioli + poached egg

SMASHED AVO (N) 95

w/ garden peas, ricotta, lemon infused EVO,
cherry tomatoes, indian dukkha + poached egg

THE BIG BOMBAY 105

w/ indian style scrambled eggs, roasted vine
tomatoes, crispy potato rosti, breakfast dal, lamb
sausage, sautéed spinach + house made flat bread

BREAKFAST DOSA 95

w/ yellow potato, curry leaves, tomato + minted
chutney

- add lamb sausage 35



THE YARD EGGS

all our eggs are free range & served w/ bread of your choice

- poached	40
- fried	40
- scrambled	45

BREAKFAST SIDES

indian tomato chutney cape malay aioli	15
roast tomatoes mushrooms spinach	25
local cheddar feta	30
avocado crispy potato rosti	30
grilled chicken chicken sausage lamb sausage	40
smoked salmon trout	65

MAKE YOUR OWN OMLETTE 45

served w/ bread of your choice

- tomatoes onions spinach mushrooms	15
- local cheddar feta	20
- lamb sausage chicken sausage	30
- avocado	30
- smoked salmon	65
- egg whites only	20

THE YARD BENEDICTS

served on your choice of bread w/ two poached eggs & house made curried hollandaise

- spinach & mushroom	88
- lamb sausage	110
- smoked salmon trout	110

SWEET TREATS

THE YARD BUTTERMILK PANCAKES 88

w/ berry & lemon ricotta, roasted almonds, seasonal berries + maple syrup

drinks menu available
from 11:00 am - 10:00 pm



DRINKS MENU

SPIRITS

WHISKEY

aberlour (12yr)	75
ardbeg (10yr)	75
bains	30
ballantine	30
bushmills original	30
cardhu (12yr)	55
chivas regal (12yr)	40
glenmorangie original (10yr)	65
glenmorangie lasata (12yr)	70
glenmorangie Quinta (12yr)	85
glenmorangie nector d'or	95
glenmorangie extremely rare (18yr)	165
glenmornagie signet	255
glenfiddich (12yr)	50
glenfiddich (15yr)	85
glenlivet (12yr)	60
j & b rare	30
jack daniels old no 7	35
jack daniels gentleman jack	45
jack daniels single barrel	65
jameson irish	35
jameson caskmate	45
jameson select reserve	50
johnnie walker blue	225
johnnie walker black	45
johnnie walker red	30
laphroaig select	55
laproaig (10yr)	70
monkey shoulder	50
nikka malt black	85
southern comfort	30
three ships	30
woodford reserve	75

BRANDY

klipdrift	25
klipdrift premium	30
KWV (5yr)	30
KWV (10yr)	40
richelieu	30



AT SILO

VODKA

absolute blue	30
absolute elyx	55
belvedere	50
belvedere passion mango	50
belvedere pink grapefruit	50
cîroc	50
finlandia	30
grey goose	50
031 vodka	35
skyy blue	30
skyy cherry	30
skyy passion fruit	30
skyy raspberry	30

RUM

bacardi carta blanca	30
agua zulu cachaca	45
captain morgan black label	30
captain morgan spice gold	30
mount gay	55
red heart	30

GIN

beefeater 24	40
bombay dry	30
bombay sapphire	30
bull dog	45
cruxland	40
d'urban dry	45
d'urban scarlet	45
d'urban barrel aged	55
geometric	45
hendricks	50
inverroche amber	50
malfy originale	45
malfy limone	45
malfy arancia	45
malfy rosa	45
musgrave pink	50
tanquery regular	30
tanquery 10	55
the botanist	60
wilderer	40



AT SILO

TEQUILA

don julio	65
el jimador reposado	40
herradura reposado	60
jose cuervo gold	30
jose cuervo silver	30
jose cuervo traditional	35
patron gold repasado	65
patron silver	55
patron XO café	40

APERITIF

amarula	30
aperol	30
ancestors absinthe	50
cointreau	40
campari	40
cinzano rosso	25
drambuie	40
heart of dark coffee/liq	45
heart of stone naartjie	35
heart of gold vanilla	35
veneta brotto grappa	45
jägermeister	30
malibu	25
martini bianco dry	25
pimm's no1	25

COGNAC

hennessy VS	50
hennessy V.S.O.P	85
hennessy XO	225
honor VS	55
remy martin V.S.O.P	75
remy martin XO	225

BEERS

BEER

castle lager	35
castle lite	35
corona	55
heineken	40
windhoek draught	40
becks non-alcohol	35



BEVERAGES

FRESH PRESSED JUICES 45

choice of seasonal fresh fruit & veg juices

- 100% freshly squeezed orange juice
- morning zing
(beetroot, apple, ginger, lemon + oranges)
- green juice
(spinach, celery, green apple, cucumber, ginger + lime)
- energy booster
(orange, carrot + ginger)

SMOOTHIES 55

choice of seasonal fresh fruit & home cultured yoghurt blends (vegan options available)

- mixed berries
- vegan green
(almond, flaxseed, chia, hemp, coconut milk, apple, spinach + pineapple)

LASSI 45

- mango & saffron
- cardamom rose & pistachio

SPECIAL-TEAS

english breakfast	28	masala chai	35
earl grey	32	chamomile	35
mint	32		

WATER

- mountain falls still 500ml 28
- mountain falls still 1 liter 45
- mountain falls sparkling 500ml 28
- mountain falls sparkling 1 liter 45

COFFEES

refer to your rosetta roastery menu for options & prices

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AT SILO

CBC ON TAP	300ml	500ml
lager	45	55
pilsner	45	55
amber weiss	45	55

CIDERS	
hunters dry	35
savannah dry	35

WINES

WINE ON TAP	
la capra red	45
la capra white	45

RED WINES	glass	bott.
fairview pinotage	60	225
fairview merlot		225
fairview cabernet sauvignon	60	225
fairview shiraz	60	225
fairview darling syrah		225
fairview grenache		225
fairview mourvedre		225
fairview petit sirah		270
fairview tannat		225
fairview barbera		225
fairview caldera		395
fairview extrano		195
fairview homtini		335
fairview broken barrel		195
fairview primo pinotage		450
fairview stok by paaltjie		450
fairview jakkalsfontein shiraz		450
fairview eenzaamheid shiraz		450
fairview beacon shiraz		450
fairview pegleg carignan		325
fairview cyril back shiraz		895
spice route pinotage		235
spice route mourvedre		235
spice route grenache		235
spice route chakalaka		295
spice route chakalaka magnum		575
spice route malabar		795

THE YARD

AT SILO

WHITE WINES		glass bott.
fairview darling sauvignon blanc	45	165
fairview darling chenin blanc		165
fairview paarl chenin blanc		195
fairview roussanne		165
fairview verdelho		165
fairview chardonnay	55	195
fairview viognier		195
fairview nurok		335
fairview drie papenfontein		335
spice route sauvignon blanc		185
spice route the amos block sauvignon blanc		195
spice route viognier		195
spice route chenin blanc	60	195

ROSÉ		glass bott.
fairview rose quartz	55	195
fairview rose quartz magnum		375
spice route saffron rose		265

SWEET WINES		glass bott.
fairview sweet red		225
fairview la beryl blanc		395
fairview la beryl rouge		395

MCC & CHAMPAGNE		glass bott.
fairview sparkling MCC	75	350
graham beck non-vintage brut	80	380
graham beck non-vintage rosé	80	380
moët & chandon imperial brut		1000
ruinart rosé		1250

COCKTAILS		
bramble		65
<i>(hendricks gin, mures syrup, lemon juice + sugar syrup)</i>		
cosmopolitan		55
<i>(citrus vodka, triple sec, lime juice + cranberry juice)</i>		
kir royale		80
<i>(crème de cassis + fairview MCC)</i>		
pina colada		65
<i>(bacardi rum, nettari pina colada, pineapple juice + coconut cream)</i>		
old fashioned		80
<i>(woodford, chambord, maple + bitters)</i>		



AT SILO

COCKTAILS (CONT.)

royal margarita	80
<i>(herradura reposado, lime juice, agave + MCC)</i>	
yardtini	70
<i>(gin + martini dry)</i>	
mojito	70
<i>(bacardi, mojito mint syrup, lime wedge, sachet sugar, mint leaves + soda water)</i>	
the yard est	80
<i>(vodka, elderflower syrup, lime juice + soda water)</i>	
aperol spritz	75
<i>(aperol, fairview MCC + soda water)</i>	
strawberry dacquari	70
<i>(strawberry syrup, rum + strawberry juice)</i>	
mango dacquari	70
<i>(mango puree, mango syrup, rum + mango juice)</i>	
long island ice tea	70
<i>(rum, gin, vodka, tequila, triple sec, lemon juice + coke)</i>	
highball	80
<i>(monkey shoulder, disaronno, ginger ale + lime)</i>	
espresso martini	75
<i>(belvedere mango passion, tia maria, gomme, mint leaves + a single espresso)</i>	
orchard collins	75
<i>(wixworth, elderflower, chambord, lemon juice + soda)</i>	
pink spritz	75
<i>(belvedere grapefruit, rose syrup, pink tonic + soda)</i>	
french press	80
<i>(hennessy V.S.O.P, ginger liq, basil leaves, pineapple juice, lemon juice + soda)</i>	

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AT SILO

SOFTDRINKS

coke regular	25
coke light	25
coke zero	25
tab	25
cream soda	25
fanta orange	25
sprite regular	25
sprite zero	25
stoney ginger beer	25
appletizer	35
grapetizer red	35
schweppes dry lemon	25
schweppes ginger ale	25
schweppes lemonade	25
schweppes soda water	25
fever tree aromatic tonic	45
fever tree elder tonic	45
fever tree indian tonic	45
fever tree light tonic	45
halls tomato cocktail	35
red bull	45
roses cola tonic	05
roses lime	05
roses passion fruit	05

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