

Breakfast menu available
from 8:00 am - 12:00 pm
Sunday - all day breakfast available



47 5110

BREAKFAST MENU

THE LIGHTER SIDE

TOAST 20

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

- add cheese 35

- croissant 35

COCONUT ACAI BOWL (VG + N) 125

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

THE SOUTH AFRICAN 115

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

BREAKFAST CROISSANT 135

w/ scramble eggs, avocado slices, in house cherry
tomato jam, macon + croissant

OPEN FACE SALMON BRUSCHETTE 145

w/ any choice of bread, smoke salmon, balsamic
glazed tomatoes, lemon dill cottage cheese, fresh
baby spinach + eggs of choice

SOMETHING SUBSTANTIAL

THE CAPE MALAY 145

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

SMASHED AVO (N) 125

w/ garden peas, ricotta, lemon infused avo,
cherry tomatoes, Indian dukkha + poached egg

THE BIG BOMBAY 155

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

BREAKFAST DOSA 135

w/ yellow potato, curry leaves, tomato + minted
chutney - add lamb sausage (55)

THE YARD

AT 5110

THE YARD EGGS

60

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

- poached
- fried
- scrambled

BREAKFAST SIDES

Indian tomato chutney cape malay aioli	20
roast tomatoes mushrooms spinach	30
local cheddar feta	35
avocado crispy potato rosti	35
grilled chicken 65 chicken sausage	45
lamb sausage 55 smoked salmon trout	65

MAKE YOUR OWN OMLETTE

75

served w/ bread of your choice

- tomatoes onions spinach mushrooms	35
- local cheddar feta	35
- lamb sausage 55 chicken sausage	45
- avocado	35
- smoked salmon trout	65
- egg whites only	75

THE YARD BENEDICTS

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

- spinach & mushroom	95
- lamb sausage	125
- smoked salmon trout	135

SWEET TREAT

THE YARD BUTTERMILK PANCAKES

115

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

BEVERAGES

FRESH PRESSED JUICES

choice of seasonal fresh fruit & veg juices

- juice	
100% freshly squeezed orange	45
- morning zing	60
beetroot, apple, ginger, lemon + oranges	
- green juice	60
spinach, celery, green apple, cucumber, ginger + lime	
- energy booster	60
orange, carrot + ginger	

SMOOTHIES

choice of seasonal fresh fruit & home cultured yoghurt blends

- mixed berries	70
- vegan green	70
almond, flaxseed, chia, hemp, coconut milk, apple, spinach + pineapple	

LASSI

- mango & saffron	70
- cardamom rose & pistachio	70

SPECIAL-TEAS

Red Rooibos	35
Pure camomile flowers	35
Green Ecstasy	35
Pure pepper Mint	35
Rosa Earl Grey	35
Masala Chai	60

WATER

- The Yard still 500ml	28
- The Yard still 1 liter	45
- The Yard sparkling 500ml	28
- The Yard sparkling 1 liter	45

COFFEES

refer to your rosetta roastery menu for options & prices.

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

CURRIES AT THE YARD

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

KASHMIR LAMB ROGAN JOSH	225
w/ classic aromatic slow roast lamb + tomato & onion sambal	
BUTTER CHICKEN (N)	225
w/ free range chicken breast + mild spiced tomato, butter & cream sauce	
CHICKEN TIKKA MASALA (N)	210
w/ chargrilled chicken cubes in a rustic tomato, onion, ginger + garlic sauce	
PANEER MAKHANI (N)	190
w/ zero, soft mellow cheese, mild spiced tomatoes, butter + cream sauce	
DAL MAKHANI (V)	195
w/ slow cooked black lentils, chana dal + cream	
DAL PALK (VG)	190
w/ slow cooked yellow lentils, tomatoes + coriander	
KERALA PRAWNS	275
w/ south indian spices of coconut, tumeric + mustard seeds	
PANEER & PEAS	190
w/ house made paneer, pea fricassee + cottage cheese	

ON THE SIDE

- fragrant rice	45
- fries	45
- sautéed seasonal greens	50
- house salad	45
- naan	40
- garlic naan	50
- butter naan	45
- misl roti (GF)	45
- tandoor roti	40

SMALL PLATES

CHICKEN TIKKA FROM THE TANDOOR	95
w/ seasonal chutneys	
SALT & PEPPER SQUID	115
w/ tartar sauce	
TANDOORI SARSON PRAWNS	175
w/ seasonal chutneys + poppadum	
THE YARD TABLE NACHOS (V)	155
w/ corn tostadas, guacamole, pico de gallo, sour cream + jalapenos	
BO KAAP HIGH TEA	95
w/ spinach & onion pakora, chicken samosa, potato & pea samosa + seasonal chutneys	
TANDOORI CAULIFLOWER (V)	95
w/ charred cauliflower steak, spiced cauliflower puree, toasted almonds + fried shallot	
TEXAN STYLE HOT WINGS	115
w/ confit chicken wings, hot sauce, pickled celery + ranch dipping sauce	
LAMB SEEKH KEBAB	120
w/ seasonal chutneys	

lunch & dinner menu available from 12:00 pm - 22:00 pm

(V) = vegetarian | (VG) = vegan | (N) = contains nuts | (GF) = gluten free

prices including VAT are subject to change without prior

notice all items are subject to availability a

corkage fee will be charged per bottle

Wine 100 | Sparkling Wine 200 | Champagne 300

wifi password : TheY@rd1820

SHARING FAVOURITES

THE MEDITERRANEAN (V)	315
w/ chickpea falafel, tumeric - tempura baby vegetables, marinated artichokes, quinoa tabbouleh, baba ganoush, hummus, tzatziki + chargrilled house made flatbread	
THE INDIAN (V)	255
w/ potato & pea samosas, papri chaat, spinach & onion pakoras, tandoori cauliflower, masala peanuts, poppadum, potato kulcha + seasonal chutneys	
THE KAIBA	395
w/ tandoori chicken tikka, tandory sarson prawns, chicken 65, chicken samosas, lamb seek kabab served w/ poppadum + seasonal chutneys	
VEGAN PLATTER (VG)	315
w/spring roll, beetroot and zucchini slider, veg wrap, hara bhara kebab, veg samosas + seasonal chutney	

THE FARM SALADS

DUTCH (V)	115
w/ charred corn, seasonal roast vegetables, toasted pumpkin seeds, fairview goats cheese + curry leaf dressing	
GREEK (V)	95
w/ vine ripened tomatoes, marinated olives, spanish onion, cucumber, feta + house vinaigrette	
SUPERFOOD (V)	115
w/ quinoa, baby spinach, avocado, carrot ribbons, pickled cucumber, LSA seed mix + crispy kale	
THE YARD SALAD	115
w/roast beetroot, orange segments, pecan nuts, pickled beetroot, mixed baby leaves, goats cheese + citrus dressing	
extras : add feta (35), avo (35), pumpkin seeds (25), free range chicken (65), patagonian calamari (95)	

MAINS

THE YARD BURGERS	160
w/ burnt onion aioli, tomato, spanish onion, local cheddar, pickles + your choice of fries or house salad	
- aged grass fed beef or grilled free range chicken breast	
extras : avo (35) macon (55), cheddar cheese (35) mozzarella cheese (35), feta (35), onion rings (25), rocket (15)	
FISH & CHIPS	165
w/ tartar sauce	
CAPE SUSTAINABLE FISH (N)	225
w/ tandoori cauliflower, cauliflower puree, toasted almonds, fried shallot + lemon butter sauce	
ON THE GRILL	
all our best cut meats come with your choice of fries or house salad	
- optional basting sauce	
- mushroom sauce	40
- pepper sauce	40
RIB -EYE 250g 350g 500g	225 295 375
SIRLOIN 250g 350g 500g	225 295 375
BEEF FILLET 250g	335
KAROO LAMB	315
w/ biryani style risotto, sauteed spinach, crispy kale, curry leaf pesto, indian dukkah + fried shallot	
TANDOORI CHICKEN	195
w/ chicken breast & thigh + naan house dal mahkani	
BUILD YOUR OWN PASTA	55
choose your noodle : gnocchi, spaghetti, penne	
choose your sauce : creamy mushroom (70), napolitana (60)	
choose your topping : chicken (65), prawn (95), macon (55), seasonal mixed vegetables (50)	
GRILLED PRAWNS	
8 QUEEN PRAWNS	275
6 KING PRAWNS	395
w/ your choice of chips or salad lemon butter or peri peri sauce	

CHILDREN'S MENU

ages 12 & under

BEEF BURGER	90
w/ choice of chips or salad	
SPAGHETTI NAPOLITANA	85
w/ spaghetti tossed in tomato sauce topped with parmesan	
FISH FINGERS & MUSHY PEAS	85
w/ choice of chips or salad	
CHICKEN FINGERS	85
w/ choice of chips or salad	
THE YARD BUTTERMILK PANCAKES	95
w/ seasonal berries, maple syrup + ice cream	

Cakage fee of R150 will be charge per cake

SWEET ENDING

CHOCOLATE FONDANT CAKE	120
w/ salted chocolate crumble, dark chocolate ganache topped with tonka bean meringue	
BAKED CHEESECAKE	95
w/ mixed berries compote topped with shortbread crumbs	
BAKED ALASKA	95
w/ genoise sponge, stuffed with vanilla ice cream + glazed Italian meringue	
KULFI ICE CREAM	95
w/ fresh fruits, honey, dates, saffron, cardamon, pistachios, almonds, rose water	
DAILY HOME - MADE ICE CREAMS (P/SCOOP)	35
100% madagascar vanilla bean	lime sorbet
70% dark chocolate	mango + passionfruit sorbet
salted caramel	strawberry sorbet
rooibos	
COFFEE	
nespresso coffee served after 6:00 pm	
espresso 30 cappuccino 35 cafe latte 35 americano 30 hot chocolate 40	

HIGH TEA

to be ordered 72 hours in advance | stand for 2 sharing

THE YARD HIGH TEA	475
w/ sweet: strawberry macaroons, panacotta, chocolate dobos, red velvet, lemon tart, carrot cake, salted caramel eclairs + baked ricotta hazelnut	
savoury: aloo tikki slider, crumbed prawns, lamb seek kabab, veg samosa + chicken kathi wrap	
THE YARD VEGAN HIGH TEA	495
w/ sweet: red velvet, chocolate cake, vegan panna cotta, vegan peach pie + vegan carrot cake	
savoury: vegan veg spring roll, beetroot and zucchini sliders, harakabab, vegan veg samosa + veggie wrap	
