

PANTRY

SCONES	49
Irene Farm's old favorite served with Irene Farm cream, strawberry jam and grated cheddar cheese	
CAPE BRANDY PUDDING	79
Served with homemade salted caramel sauce and "Irene Farm Cream"	
CHOCOLATE MOLOTOV	79
Dark and white mousse topped with Belgian chocolate ganache and Seville orange ice cream	
KNICKERBOCKER GLORY	69
Chocolate, vanilla and strawberry ice cream with berry compote and chocolate sauce	
CRÈME BRULÉE	64
Classic homemade vanilla custard with caramelized sugar and berry compote	
APPLE CRUMBLE	64
Fresh apples, stewed and spiced with cinnamon, baked in an oats crumble shell and served on a pool of creme anglaise	
NOUGAT PARFAIT	89
Homemade parfait with bursts of nougat, served on a pool of Nachtmusic with piped chocolate mousse and crushed macadamia praline	
FRESH FRUIT COCKTAIL	74
Selection of fresh fruit served with thick "Irene Farm Cream", berry compote and crushed macadamia praline	

• KIDS MENU •

UNDER 10 ONLY

Irene Farm Kids Activity Pack included in all R60 meals.

All kiddies' meals are accompanied by a glass of Irene Farm full cream milk.

Add some delicious flavour to our Farm Fresh Milk (+R8).

MINI BREAKFAST	60
1 strip of bacon with scrambled egg, 1 mini cheese griller and cheddar cheese, served with brown or white toast	
FISH FINGERS	60
Crumbed fish fingers, served with fries or veggies	
CHICKEN STRIPS	60
Grilled in lemon herb butter, or crumbed and fried. Served with rustic fries or veggies	
CHICKEN MAYO MINI SLIDERS	60
Cocktail slider rolls filled with chicken mayonnaise. Served with rustic fries or veggies	
TOASTED CHEESE	60
Kiddies toasted cheese sandwich on brown or white toast. Served with rustic fries or veggies	
KIDS PIZZA	60
Freshly baked mini margarita pizza. Served with rustic fries or veggies	
<i>*Add ham / mushrooms / pineapple</i>	9



• LUNCH •

MENU

The Barn - Irene Farm • Tel: +27 (0) 12 667 4822
Email: barn@ireneestate.co.za • Address: Nellmapius Drive, Irene, Gauteng



• LUNCH •

MENU

Served from 11:00 till 17:00
Kindly note that we are a cashless environment

www.irenefarm.co.za

LUNCH MENU

Starters from the Pasture

HUMMUS SALAD Banting/Vegetarian	85
Homemade hummus with sesame crumbed brinjal and avocado mousse, sweet chilli and goji granola with roasted cherry tomatoes, wild baby rocket with crumbled feta	
BUTTERNUT, BEETROOT AND BILTONG SALAD	100
Oven roasted butternut and beetroot served on seasonal greens and finished with candied macadamias and a honey infused vinaigrette	
<i>*Without biltong</i>	80
CHICKEN SALAD	80
Shredded smoked chicken breast on seasonal greens with avocado mousse, crumbled feta roasted pecans and redcurrant drizzle	
WALDORF WITH BLUE CHEESE	75
Apples, grapes, walnuts and celery served on a bed of lettuce with honey & yogurt dressing and crumbled blue cheese. <i>Banting/Vegetarian</i>	
BAKED MUSHROOMS	70
Black mushrooms stuffed caprese style with mozzarella and roasted cherry tomato, served on pool of basil cream and drizzled with balsamic reduction	
DUCK & CHICKEN LIVER PÂTÉ	70
Smooth and creamy duck and chicken liver pâté infused with fresh dill and green fig preserve, served with crunchy bruschetta	
CRISPY SQUID	60
Baby calamari tubes fried with a Cajun coating, served with avocado mousse, aioli, salsa and fresh cilantro	



FRESH BAGUETTES & SANDWICHES

Freshly prepared to order

BACON, CHEESE & GARLIC BAGUETTE	80	HICKORY HAM & CAMEMBERT	95
Stuffed with homemade garlic herb butter, topped with whisky flambéed bacon jam and smothered in a mix of grilled cheddar and mozzarella		Hickory ham and camembert cheese served on fresh greens with sliced tomato and onion, pickled dill cucumber, wholegrain mustard and gooseberry and cilantro emulsion, served with homemade pickled red cabbage and sweet potato crisps	
RARE BEEF & HORSERADDISH	95	TOASTED SANDWICHES	
Rare herbed and roasted sirloin, thinly sliced and served on fresh baguette with creamed horseradish, garnished with lettuce, sliced tomato and pickles, served with homemade pickled red cabbage and sweet potato crisps		Served on brown, white or rye toast with homemade pickled red cabbage and rustic fries	
		CHICKEN MAYO	55
		HAM - CHEESE - TOMATO	60
		CHEESE - TOMATO	50



GOURMET FRIES

*Rustic fries, baked with an array of gourmet topping options.
Choose from our sensational selection*

CHEESE & SPRING ONION	65	BOURBON BACON & CHEESE	100
Topped with cheese sauce, spring onion and grilled mature cheddar		Smothered in cheese with sweet whisky flambéed bacon jam	
ITALIANO	75	CHORIZO BBQ MELT	90
Drizzled with Napolitano sauce, Kalamata olives, basil pesto and parmesan shavings		Butter toasted red onion and chorizo, homemade barbeque sauce, smothered in mozzarella	
SPICY MEXICAN	80		
Chili con carne, jalapeno, spicy salsa, grilled cheese			
SAUCY CHEESE & PEPPER	75		
Smothered in cheese and pepper sauce, topped with grilled cheese			



BURGERS

Chef's secret recipe 200g burger patty grilled, sesame seed bun, lettuce, tomato, sliced raw onions, BBQ mayo, served with homemade pickled red cabbage and choice of rustic fries, or sweet potato crisps

FARM BURGER	100
CHEESE BURGER	120
BACON - CHEESE BURGER	130
BARN BURGER SPECIAL (200g)	160
A burger patty grilled topped with cheddar cheese, butter toasted red onion and chorizo, crushed avo, lettuce, tomato and pickles in a sesame seed bun	
CHICKEN BURGER (225g)	90
Flame grilled chicken breast fillet with BBQ mayo, sliced raw onions, lettuce and tomato in a sesame seed bun	
<i>*Add cheddar cheese</i>	100

SAUCES - <i>why not add a sauce to your burger?</i>	25
Creamy mushroom, cheddar cheese, creamy peppercorn, sweet chilli mayo	

AFTERNOON BARN DELIGHTS

CHICKEN STRIP BASKET	80	SPICY NACHOS	90
Tender crumbed chicken strips served in a basket with rustic fries and sweet chili mayo dip		Nachos smothered in cheese sauce and grilled cheese, spicy Mexican salsa and jalapenos served with avocado mousse and lemon soured cream	
		<i>*Add chilli con carne</i>	110
		<i>*Add spicy chicken strips</i>	110
PLOUGHMAN'S PLATTER	160	FISH & CHIPS	90
Selection of local cheeses and cured meats, fresh fruits and preserves/pickles, breads and delicious dips		Tempura battered fillet of hake served with homemade tartar sauce.	
SNACK BASKET	100		
Pork cheese grillers, crumbed chicken strips, mince samosas and vegetable spring rolls served in a basket with rustic fries and sweet chili mayo dip			

*Fish
& Chips*

FROM THE OVEN

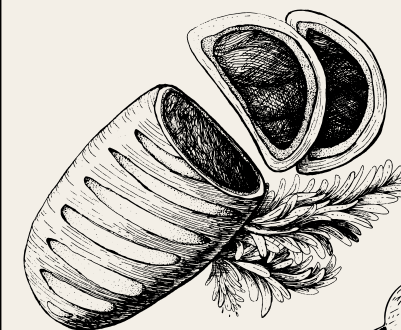
STEAK & KIDNEY POT PIE	80
Homemade slow braised steak & kidney pie with a golden brown pastry crust served with rustic fries and seasonal vegetables	
QUICHE LORRAINE	85
Smoked back bacon, onions, eggs and cheddar cheese baked in a pastry case served with grilled tomato and wild rocket	
SPINACH AND FETA QUICHE <i>Vegetarian</i>	85
Spinach, feta and eggs baked in a pastry case served with grilled tomato and wild rocket	
<i>*With cheese</i>	95
<i>*With cheese & mushroom</i>	110



CHEF'S GRILL

If you want Banting - please request courgette tagliatelle as an alternative starch option

LAMB LOIN CUTLET (300g)	190
Oven roasted and served medium with red wine jus, mint sauce, herbed mash and seasonal vegetables	
BEEF WELLINGTON (250g)	190
Deconstructed grilled beef fillet served medium with a pastry wedge on herbed mash, topped with sautéed brown mushroom, seasonal veg and red wine jus	
RIB EYE STEAK (350g)	230
RIB EYE STEAK (175g)	150
Grilled Highveld Steak, marinated in white wine with garlic and herbs, grilled medium, with a chermoula cream sauce, rustic fries and seasonal vegetables	
LINEFISH (250g)	180
Freshly filleted, pan seared in lemon and herb butter and finished in the oven with sweet leek, sundried tomato, dill volute and grilled banana, served with saffron rice and seasonal vegetables	
PORK FILLET (250g)	140
Grilled pork medallions served with caramelized pineapple and a sweet red wine cranberry glaze, herbed mash, red cabbage pickle and seasonal vegetables	



PESTO GRILLED CHICKEN

140

Chicken breast medallions marinated in basil pesto, pan fried and served on saffron rice with Napolitano sauce and parmesan shavings.

CHEF'S VEGETABLE BAKE

110

Seasonal Vegetables, simmered in béchamel and Napolitano with a trio of cheese topping, served with side salad

