



### **WOOD-FIRED PIZZAS**

#### **Classic Margherita**

Served with tomato, mozzarella & fresh basil

#### **Traditional Flammkuchen**

With crispy bacon, sour cream & thinly sliced red onion

#### **Salami**

With mushrooms, peppers, bocconcini mozzarella, garlic & chili

#### **Spicy Chicken**

With mushrooms, garlic, chili & parmesan

#### **Beef Bolognese Ragout**

Jalapeño, local feta, avocado pear and corn

#### **Build your own-Margherita Based**

Mushrooms, Peppers, Red Onion, Basil, Garlic, Chili  
Mozzarella, Feta, Jalapeño, Rocket, Olive, Capers  
Saami, Chicken, Bacon, Bocconcini, Parmesan, Avocado Pear

### **WOOD-FIRED OVEN**

#### **Pork Spareribs**

Basted with our Memphis mop BBQ sauce,  
served with a side Salad

#### **Baby Chicken**

Garlic, Thyme, Lemon-Lacquer and Olive Oil,  
served with a side Salad

### **ASARA BURGERS**

#### **The Classic**

Topped with Bacon, Cheese & red Onion

#### **The Karoo**

100% Lamb, Tzatziki, grilled Feta, balsamic Glaze & wild Rocket

#### **Pulled Pork**

Slow roasted Pork served in its own Juice and shaved red Onion

#### **The Green**

100% vegetarian char-grilled Patty topped with Guacamole &  
sundried tomato Pesto

### **ASARA BOWLS**

#### **The raw Asara bowl**

A colour & tasty selection of the freshest greens from our vegetable garden, picked daily and dressed with our special dressing,  
topped with crispy bacon.

#### **Your Asara bowl**

Your choice of steamed rice or quinoa  
Complemented with all the goodies from our garden  
Cucumber, carrots, vine tomatoes, avocado pear, edamame beans, micro greens, toast sesame seeds,  
crispy leek and shaved red onion rings

If you would like fruity component, you can add mango or pineapple for R35

Finnish off your bowl with your choice of protein dressed in our own unique homemade fusion marinade

#### **Fish**

Salmon, Tuna or Yellowtail

#### **Chicken**

Tender and juicy pieces of free-range chicken

#### **Beef Brisket**

100% pasture raised local beef, slow braised for 16 hours

#### **Veggie**

Crispy fried tofu with sesame seeds

### **PLATTERS**

#### **Farmer's Platter**

Salami, smoked Ham, Pastrami, smoked Chicken with freshly baked  
Bread

#### **Cheese Platter**

Brie, Emmentaler, aged Cheddar, Camembert & Roquefort with mixed  
Pickles and crusty Bread

#### **Winemaker Board**

Combination of local Cheeses and cured cold Meats served with  
homemade Preserves and Pickles

### **CHEF'S CHOICE**

#### **Traditional Fish & Chips**

Fresh battered Hake & Chips served with a side Salad

#### **Aged Sirloin Steak or Rib Eye**

Char-grilled to your liking & served with our hand-cut crispy Fries

### **FOR THE SWEET TOOTH**

#### **Wild Berries served with amaretto Zabaglione**

Vanilla pod Ice cream and cinnamon wafer Biscuits

#### **Flourless Chocolate Pudding**

Berry sorbet and strawberry Chips and caramelized Hazelnuts

#### **Banana & Vanilla Crème Brule**

Banana Chips with Rum and Banana Compote

#### **Soufflé Pancakes topped with Caramel Fudge Ice cream**

Caramel ice sauce and Fudge

#### **Apple Tart Au Tan**

Vanilla Pod Ice cream and salted Popcorn