

GOOD MORNING

HAND CRAFTED COFFEE

TERBODORE COFFEE ROASTERS

Single Espresso	R 24
Double Espresso	R 26
Americano: <i>single espresso with hot water</i>	R 28
Grande Americano: <i>double espresso with hot water</i>	R 36
Single Cappuccino	R 32
Grande Cappuccino: <i>double espresso, tall cup</i>	R 39
Baby Chino: <i>foamed milk</i>	R 16
Flat White: <i>double espresso, restricted run</i>	R 34
Cortado: <i>double espresso with textured milk</i>	R 31
Macchiato: <i>single espresso with foamed milk</i>	R 29
Café Latte	R 32
Grande Café Latte: <i>double espresso, steamed milk, in tall cup</i>	R 39
Add Hazelnut or Vanilla	+R 8
Café Mocha: <i>hot chocolate with a shot of espresso</i>	R 39
Authentic Iced Coffee: <i>double espresso with honey, ice cubes and cold milk</i>	R 37
Coffee Milkshake: <i>made with a double espresso</i>	R 45
All coffees available in decaf	+R 8
Red Cappuccino: <i>served with Honey</i>	R 35
Grande Red Cappuccino: <i>served with Honey</i>	R 39
Pot of Tea: <i>Ceylon, Earl Grey, Rooibos or Green Tea</i>	R 27
Chai Latte	R 33
Chai Express: <i>Chai Latte with a shot of espresso</i>	R 39
Hot Chocolate	R 39
Extra Shot	+ R 9
Sachet of Honey	+ R 9
Jug of Milk	+ R 5
Jug of Cream	+ R 10
Single Coffee Almond/Oat Milk	+ R 7
Grande Coffee Almond/Oat Milk	+ R 14

SOFT DRINKS & JUICES

JUICE & ICE TEA

JuicyB Artisan Fruit Juices: <i>Naartjie, Mango & Apple</i>	R 40
100% Pomegranate Juice	R 36
Soga Organic Orange Juice	R 30
BOS Ice Tea	R 28

MONATEA COLD BREW SPARKLING ROOIBOS ICE TEA

All flavours available in unsweetened or lightly sweetened

Hibiscus, Berry & Buchu	R 38
Ginger, Peach & African Olive Leaf	R 38
Sage, Lime & Cape Mint	R 38

SPARKLING GRAPE JUICE

Per 750ml Bottle

Stettyn White	R 63
Stettyn Red	R 63

TERBODORE SPARKLING COLD BREW

Lemonade	R 32
Marula	R 32
Honeybush & Orange	R 32

MILKSHAKES

<i>Chocolate, Vanilla, Strawberry, Bubblegum, Salted Caramel, Lime</i>	R 41
Coffee Milkshake: made with a double espresso	R 45

SOFT DRINKS

Coke	R 23
Coke Light/Coke Zero	R 23
Cream Soda/Fanta Orange	R 23
Appletizer	R 28
Grapetizer: Red	R 28
Rock Shandy	R 39
Passion Fruit & Lemonade	R 28
Kola Tonic & Lemonade	R 28
Lime & Soda	R 28

FITCH & LEEDES MIXERS

Lemonade	R 23
Club Soda	R 23
Bitter Lemon	R 23
Indian Tonic	R 23
Pink Tonic	R 23
Ginger Ale	R 23

WATER

Large 750ml: Still or Sparkling	R 34
Small 350ml: Still or Sparkling	R 23



THE BARN ON 62

Coffee Bar and Eatery



Here at The Barn on 62 we strive to source the best, local and free range products. We pride ourselves on good quality food, great coffee and personalised service.

If you have any dietary requirements please inform your waiter, so they can advise you accurately, otherwise please look out for the following keys to indicate dietary requirements:

***V – Vegetarian**

***VG – Vegan**

***N - Nuts**

Please keep in mind that during *Loadshedding*, food from our kitchen might take an extra 10 to 15 minutes and some items might not be available.

START YOUR DAY

ALL DAY

BREAKFASTS

Made with free range eggs

Health Breakfast *N R 88

Homemade granola served with Greek yoghurt, seasonal fruit and raw honey

The Barn Breakfast *N R 134

2 poached eggs, smoked salmon, rocket, cream cheese & homemade basil pesto served on rye toast

The Route 62 Breakfast R 98

2 poached eggs served on potato waffle with streaky bacon, rocket, hollandaise sauce and garnished with blush tomatoes

All Day Pan-cooked Breakfast *V R 72

Fried mushrooms and 2 eggs cooked together, served with blush tomatoes and a side of avo mash on ciabatta toast, garnished with parmesan and spicy napolitana Sauce

Breakfast Bagel R 89

Cream cheese, rocket, scrambled egg & streaky bacon served on a freshly baked bagel with blush tomatoes

Flapjacks R 84

Freshly baked flapjacks served with streaky bacon, grilled banana and maple syrup

Mini Breakfast R 60

2 eggs, streaky bacon & toast of your choice

OMELETTES

Made with free range eggs

Salmon & Cream Cheese Omelette R 121

Smoked salmon, cream cheese, Dijon mustard and dill

Mature Cheddar Omelette R 101

With streaky bacon and blush tomatoes

Mushroom Omelette *V R 92

With roasted mushrooms, camembert and fresh herbs

CROISSANTS

Freshly baked (subject to availability)

Plain with butter R 40

Preserve, cheese & butter R 58

Egg & bacon R 66

Caprese Croissant *V R 68

Bocconcini mozzarella, blush tomatoes and fresh basil

ALL DAY

TOASTED SANDWICHES

*Made with homemade 'Ouma' bread
Served with skinny fries or house salad*

Cheese *V	R 49
Cheese & tomato *V	R 55
Cheese & ham	R 57
Cheese, ham & tomato	R 61
Egg, bacon & cheese	R 69

BAGELS

Freshly Baked

Smoked Salmon Bagel	R 121
<i>Rocket, smoked salmon & cream cheese.</i>	
Coronation Chicken Bagel *N	R 98
<i>Coronation chicken with wild rocket, mango chutney and almonds</i>	

FLATBREADS

Served at room temperature

Vegan Flatbread *V VG N	R 94
<i>Homemade hummus, topped off with grilled courgettes, blush tomatoes, olives, red cabbage, red kidney beans, fried chickpeas, cubed cucumber, tomato and spring onion with homemade basil pesto</i>	
Chicken Schnitzel Flatbread	R 118
<i>Homemade hummus and tzatziki, topped off with grilled courgettes, blush tomatoes, olives, red cabbage, red kidney beans, fried chickpeas, cubed cucumber, tomato and spring onion with spicy napolitana sauce</i>	

PASTA

All sauces are homemade

Alfredo Pasta	R 114
<i>Creamy ham & mushroom sauce served with parmesan</i>	
Pasta Noce *N V	R 104
<i>With walnuts, spinach, courgettes, basil, lemon, parsley and parmesan</i>	

ALL DAY

BURGERS

180g Homemade beef patties

Served with skinny fries or house salad

Route 62 Burger R 116

Caramelized onions and our chef sauce with fresh tomato and lettuce

Bacon Jam & Camembert Burger R 129

With fresh tomato and lettuce

Chakalaka Burger R 122

With mature cheddar, streaky bacon and homemade chakalaka relish, with fresh tomato & lettuce

SALADS

Grilled Chicken Schnitzel Salad R 121

With streaky bacon, summer greens, parmesan and homemade lemon dressing

Fattoush Salad R 94

Classic Middle Eastern salad with tomato, cucumber, feta, olives, flatbread, basil and balsamic dressing

PLATTERS FOR TWO

Pâté Board R 88

Smoked snoek pâté with apricot chutney and toasted mosbolletjie bread

The Barn Platter *V R 118

With homemade hummus, marinated olives, herbed feta, tzatziki, served with grilled flatbread

TREATS

Ice Cream of the Day R 66

Ask your waiter about our Ice Cream of the Day

Affogato R 66

Homemade vanilla ice cream served with a shot of espresso

Carrot Cake *N R 59

With homemade cream cheese frosting

Baked Cheese Cake R 59

Shortbread Scones R 62

Freshly baked (subject to availability)

Served with lemon crème and local strawberry jam