



Slipperfields

FARMSTYLE VENUE

FOOD & DRINKS MENU

2025



Welcome to Slipperfields, where serving the finest food & beverages is a passion that we take very seriously.

We hold ourselves to high standards by exclusively using A Grade Meat in all of our dishes. To ensure the freshest and most flavourful ingredients, we prioritize sourcing our ingredients locally, and whenever possible, we gather them from our own garden.

Our culinary philosophy revolves around creating hearty and satisfying food that leaves a lasting impression. Whether you're planning a special event or function, we are delighted to customize a menu that caters to your specific tastes and budget.

We invite you to share your foodie ideas with us. Let's have a chat and explore the possibilities together.

FOOD MENU



We offer you

B R E A K F A S T

Rise and shine with our scrumptious offerings designed to kickstart your day on a delicious note.

D A Y M E A L S

We understand that sometimes you desire a lunch that strikes the perfect balance between flavor and freshness.

G A L A D I N I N G

We invite you to indulge in a truly special dining experience, where our carefully crafted menus promise to leave a lasting impression.

All prices on our food menu include VAT.

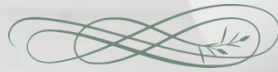
**Please note all prices are subject to change at any time.
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We cater for parties of 20 people or more.





BREAKFAST



Farmhouse Breakfast

Egg, bacon, boerewors, mince, mushrooms, caramelised onions, roasted tomato, served with roosterbrood & butter

– R100 –

Breakfast Stack

Potato rosti, topped with fried egg, bacon, caramelised onion & roasted rosa tomatoes

– R90 –

Jaffles

Breakfast or mince or boerie, with chips or salad

– R55 –

Roosterbrood

With jam & cheese

– R30 –

Something Sweet

Muffins with farm butter, cheese & jam

Scones with farm butter, fresh cream & preserves

Chunky granola, fruit & yoghurt

Home-made brownies & milk

Deep-fried milk tart

Banana-bread French toast served with maple syrup & a berry compote

– R55 each –



DAY MEALS



LIGHT LUNCHES

Wrap or Roosterbrood with Filling

Herbed chicken mayo OR
Mince & béchamel sauce OR
Crunchy tuna & tartare OR
Smoked salmon mouse brie & cranberry
– R70 –

Beef Lasagna & Salad

– R80 –

Quiche Lorraine with Greens

– R60 –

Tomato, Chicken, Bacon & Parmesan Creamed Pasta

– R75 –

Creamy Spinach, Pesto & Feta Pasta

– R65 –

Banting Burger & Sweet Potato Fries

– R80 –

Deep-fried Hake & Salad

– R90 –





Potpie stuffed with Lamb or Beef stew

Served with chips or salad

– R85 –

Smoked Chicken, Avocado & Bacon Salad

– R75 –

Smoked Trout, Apple & Beetroot Salad

– R85 –

H A R V E S T T A B L E S

Harvest Table

10 varieties of cheese & selection of breads, served
with farm butter, jams & pate

– R69 –

Abundant Harvest Table

10 varieties of cheese & selection of breads, served
with farm butter, 3 types of pates, jams, meatballs,
caramelized onions, figs, ham, biltong, droëwors,
fruit & nuts

– R100 –



GALA DINING



CANAPÉS

Roosters with cheese, pate, caramelized onions (2)*

Quiche Lorraine (1)

Spinach & feta quiche (2)

Sausages on sticks (1)

Bacon-wrapped-cherries (2)

Crackers & pate (3)

Beef or chicken or veg samosas (2)

Pork sausage rolls (1)

Mini chicken wraps (3)

Mini tuna wraps (3)

Mozzarella & tomato skewers (1)

Hummus & veg platter (2)

Chicken skewers (1)

Skewered king prawns (1)

Rib stickers (1)

Roosters with toppings (2)

Watermelon & blue cheese pinchos (1)

Salt & pepper calamari strips (3)

Tempura prawn (1)

Hake nuggets (3)

Lamb spring rolls (1)

Bobotie spring rolls (1)

5 Canapés

– R89 –

10 Canapés

– R129 –

15 Canapés

– R159 –

*Portions per person



STARTERS

Soup served with Roosterbrood & Butter

Sweetcorn OR

Baby carrot & fennel OR

Fresh tomato OR

Wild mushroom OR

Biltong OR

Butternut OR

Seafood chowder

Phyllo Pockets Stuffed with Chicken, Bacon, Feta & Caramelized Onions

Served with a garden salad

3 Cheeses Phyllo Pocket with Caramelized Onions

Served with a garden salad

Chicken or Tuna or Salmon Crepe

Served with a garden salad

Risotto Balls Deep-fried stuffed with Mozzarella

Deep-Fried Hake & Salad

Deep-Fried Calamari & Salad


Deep-Fried Tempura Prawns

Salmon Mouse Terrines

Served with salad & melba toast

– R75 each –





MAIN MEALS

French Style Chicken Casserole

300 g *

– R65 –

Individual Lamb or Chicken or Pork or Beef Pie

200 g *

– R65 –

Roast Leg of Karoo Lamb au Jus

250 g*

– R99 –

Beef Fillet

Drenched in your sauce of choice

250 g *

– R130 –

Lamb Potjie

250 g*

– R120 –

Calamari & Homemade Tartare Sauce

200 g *

– R89 –

Lamb Shank in Red Wine Sauce

350 – 450 g*

– R170 –

Two bone French trim , Rack of Lamb

Herb Crusted with Jus

200 – 250 g *

– R120 –

Chicken Skewers

2 portions

– R85 –

• uncooked * meat weight

• All portions can be half - weight except shank or rack of lamb



Chicken Breast Stuffed with Cream Cheese, Bacon & Apricots

200 g *

– R79 –

Seared Salmon

– R140 –

Slow Roasted Pork Belly

– R95 –

Lamb on the spit

– R120 –

S I D E D I S H E S

Deep-fried farm style potatoes

Creamy mashed potatoes

Savory rice or fried rice

Roasted vegetables (in season)

Pumpkin fritters with salted caramel sauce

String beans & bacon

Creamed spinach

Roasted butternut/pumpkin

Broccoli & cauliflower bake with cheese sauce

Deconstructed mixed veg

1 Side Dish

– R25 –

2 Side Dishes

– R35 –

3 Side Dishes

– R45 –

4 Side Dishes

– R60 –



DESSERTS

Carrot Cake

Milk Tart

Apple Crumble

Peppermint Crisp Tart

Upside Down Cheesecake

Chocolate Brownies & Cream

Traditional Malva Pudding Topped Custard Cream

Homemade Ice Cream & Amarula Sauce

– R65 each –

Mini Desserts

Scones with Jam & Cream

Chocolate Muffins

Cupcakes

Milk Tart

Lamingtons

Lemon Tart

Cheesecakes

Malva Pudding

Chocolate Brownies

Meringues

Peppermint Tarts

5 Mini Desserts

– R100 –

10 Mini Desserts

– R170 –



BAR MENU



Our drinks menu offers a variety of non-alcoholic beverages alongside a comprehensive bar list. From refreshing cooldown drinks and specialty cocktails to a wide selection of spirits, wines, and craft beers, we cater to all preferences.

Cheers to a delightful journey through our offerings!

**Alcohol Not for Sale to Persons Under the age of 18.
Enjoy Responsibly**

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COOLDOWN



COOLDRINKS

Appetizer – R22

Grapetizer –R22

Coke – R20

Coke Light – R20

Coke Zero – R20

Cream Soda – R20

Fanta Orange – R20

Sprite – R20

Sprite Zero – R20

Fresh Juice – R20

Red Bull – R25

WATER

SF Still – R18

SF Sparkling – R18

1l Jug of SF Water – R40

TONICS & MORE

Fitch & Leedes Indian – R18

Fitch & Leedes Indian lite – R18

Fitch & Leedes Pink – R18

Fitch & Leedes Pink Lite – R18

Fitch & Leedes Blue – R18

Fitch & Leedes Blue Lite – R18

Fitch & Leedes Club Soda – R18

Fitch & Leedes Lemonade – R18

Fitch & Leedes Ginger Ale – R18

Fitch & Leedes Bitter Lemon – R18

Fitch & Leedes Cheeky Cranberry – R18

Fitch & Leedes Spicy Ginger Beer – R18

Fitch & Leedes Craft Cola – R18

Fitch & Leedes Grapefruit – R18

CORDIALS

Cordial Grenadine – R5

Cordial Kola – R5

Cordial Lime – R5

Cordial Passionfruit – R5



CHEERS!



BEERS

Amstel – R22
Amstel Lite – R22
Black Label – R22
Castle – R22
Castle Lite – R25
Hansa – R22
Heineken – R25
Windhoek Draught – R30
Windhoek Light – R25
Millers – R30
Corona – R25
Car Park John – R35

FLAVOURED BEERS

Flying Fish – R25

COOLERS

Smirnoff Spin - R25
Brutal Fruit – R25
Red square – R25
Savage Sparkles Lemon & Lime – R30

CIDERS

Savanna Dry – R25
Savanna Light – R25
Hunters Dry – R25
Hunters Gold – R25
Hunters Extreme – R25
Strongbow – R25

ON TAP

Rent a keg or two for your guests to enjoy

Car Park John – SQ
Jane Doe hard Lemonade – SQ
Celtic Cross Pilsner – SQ
Valley Light Lager – SQ
Black Dragon Stout – SQ
Boar's Head Ale – SQ

30-litre keg

Tap, delivery & collection included



TALL - GLASS COCKTAILS



Blue Lagoon

Blue curaçao, vodka, & lemonade

– R65 –

Classic Mojito

Lime wedges & mint muddled with a double shot of rum & soda water

– R75 –

Gin Mojito

Double shot of gin, with Appletizer, mint & lemon

– R85 –

Blue Berry Mojito

Mixed blueberries, double shot of gin, with soda water, mint & lemon

– R70 –

Party Time

Grenadine, Amaretto, vodka & blue curaçao, splash of Sprite

– R70 –

Cucumber Comfort

Fresh cucumber slices muddled with a double shot of Southern Comfort mixed with Sprite

– R70 –

Dance To Sunrise

Redbull, vodka & a splash of grenadine

– R70 –

Ask us about serving a welcome drink cocktail in a 5-litre decanter.

A T O T O R T W O



V O D K A

Absolute Vodka – R25
Smirnoff Red 1818 – R20

W H I S K E Y

Bells – R22
Chivas 12 Year – R30
Jameson – R25
Glenfiddich – R40
J & B Whisky – R25
Jack Daniels – R27
Johnny Walker Red – R22
Johnny Walker Black – R30
Johnny Walker Gold – R50
Southern Comfort – R25
Pogues Irish – R30
Hellfire – R20

A P E R I T I F

Cinzano – R20
Aperol – R20

R U M

Brickmakers Spiced Rum – R30
Brickmakers Rhino Rum – R30
Bacardi Rum – R25
Captain Morgan Jamaica Black – R20
Captain Morgan Spiced Gold – R20
Malibu – R20
Red Heart – R20
Tapanga Gold – R30
Tapanga White – R30

B R A N D Y

Klipdrift – R20
Klipdrift premium – R30
KWV 3 Year – R20
KWV 10 Year – R35
Olof Bergh – R20
Richelieu – R20
Mystic Boer – R25
Parrow Brandy – R20

C A N E

Mainstay Premium Cane – R18

THE GIN EXPERIENCE



Gin (South Africa)

Black Rose Gin – R30
Blind Tiger Gin – R30
Bloedlemoen Amber – R30
Bloedlemoen Green – R30
Boplaas Cape Gin – R30
Cape Town Classic Dry Gin – R30
Cape Town Pink Lady Gin – R30
Cape Town Rooibos Gin – R30
Clemengold Gin – R30
D'Aria Gin – R30
Durbanville Gin – R30
Finery Gin – R30
Flivver Rooibos Citrus Gin – R30
Ginologist Gin – R30
Inverroche Amber Gin – R30
Inverroche Classic Gin – R30
Inverroche Verdant Gin – R30
Kaleido Gin – R30
KWV Cruxland Gin – R30
Mckruger Die Volstruis Gin – R30
Musgrave Gin – R30
Pienaar & Son Orient Gin – R30
Pienaar & Son Empire – R30
Pimville Gin – R30
Six Dogs Gin Pinotage Stained – R35
Six Dogs Gin Karoo – R35
Tripple Three Botanical Gin – R30
Tripple Three Citrus Gin – R30
Tripple Three Juniper Gin – R30
Victoria Amber Gin – R30

Victoria Blue Gin – R30
Victoria Classic Gin – R30
Wilderer Cape Fynbos Gin – R35
Wixworth Gin – R30
Woodstock Gin – R30
Woodstock High Tea Gin – R30
Woodstock Malt Gin – R30

Gin (Imported)

Aviation Gin – R30
Beefeater Pink Gin – R30
Biostilla Organic Gin – R30
Bombay Sapphire Gin – R30
Botanist Islay Gin – R35
Brooklyn Gin – R40
Bulldog London Gin – R30
Dulaman Gin – R30
Gordons – R20
Gin Factory – R30
Gin Mare – R35
Gunpowder Gin – R40
Hendricks Gin – R30
Liverpool Gin – R30
Malfy Gin – R30
Sugarbird Gin – R35
Tanqueray Dry London Gin – R30
Tanqueray Nr 10 Gin – R34
Whitley Neil Gin – R30

Gin (Alcohol Free)

Vermont Non-Alc Gin Pink – R25
Vermont Non-Alc Gin White – R25

JUST A SMALL GLASS



SHOOTERS

Caramel Vodka – R20
Jagermeister – R30
Libido – R20
Melkertjie – R20
Po10c – R20
Sambuca Black – R20
Strawberry Lips – R20
Tang Apple Sours – R20
Jose Cuervo Gold Tequila – R30
Olmeca Black Tequila – R30
Poncho's Tequila – R25

LIQUEURS

Amarula – R20
Frangelico – R20
Kahlua – R20
Nachtmusik – R20
Pimms – R15
Disaronno – R30
Cointreau – R30
Butlers Banana – R15
Butlers Cherry – R15
Butlers Blue Curacao – R15
Butlers Triple Sec – R15
Butlers Ginger – R15

SIGNATURE SHOOTERS

Suitcase – R40
1 shot Jack Daniels & 1 shot passion fruit

Springbokkie – R30
Peppermint liqueur & Amarula

Blow Job – R35
Kahlua & Amarula topped with fresh cream

Sweet Little Lies – R35
Jose Cuervo Gold & maraschino cherry

Slip French Toast – R35
Amarula, Fireball whisky & banana liqueur,
rimmed with cinnamon sugar

Something Up – R35
Grenadine, blue Curacao, banana liqueur &
Amarula with fresh cream

Chocolate Cake – R35
Frangelico & vodka with a slice of orange
drizzled with brown sugar

Jager Bomb – 2 for R70
Jager & Red Bull

VINEYARDS



WHITE WINE

Bottelary Chenin Blanc – R120
KWV Chenin Blanc – R150
Petit Chenin Blanc – R140
Protea Chenin Blanc – R150
Diemersdal Sauvignon Blanc – R150
Petit Sauvignon Blanc – R140
La Motte Sauvignon Blanc – R250
La Motte Pierneef – R250
Protea Sauvignon Blanc – R150
Drostdy Hof Ex Light – R120
Drostdy Hof Natural Sweet – R120
La Motte Chardonnay – R250
Leopards Leap Chardonnay Pinot – R180
Nederburg Anchorman – R250
Petit Chardonnay – R140
Petit Natural Sweet – R140

ROSE

Beyerskloof Pinotage Rose – R180
Diemersdal Dry Rose – R160
Hill & Dale Rose Merlot – R150
Kanonkop Pinotage Rose – R150
Nederburg Rose – R180
Protea Rose – R150
Sweet Rosaline – R150

RED WINE

Bergsig Pinotage – R180
Beyerskloof Pinotage – R180
Beyerskloof Pinotage Reserve – R275
Chocolate Block – R285
Creative Block – R260
Ernie Els Big Easy red – R280
Ernie Els Merlot – R280
La Motte Cabernet Sauvignon – R250
La Motte Millenium – R200
La Motte Syrah – R250
Nederburg Merlot – R180
Nederburg Elderood – R200
Petit Cabernet Sauvignon – R150
Petit Pinotage – R150
Protea Cabernet Sauvignon – R150
Protea Merlot – R150
Rupert & Rothchild – R285
Guardian Peak Merlot – R180
Leopards leap Cabernet Sauvignon – R180

DESSERT WINE

By the glass
Monis Medium Cream – R20
Port – R20
Old Brown Sherry – R20



CELEBRATE



JC Le La Fleurette – R150

JC Le Roux Le Domaine – R150

Bon Courage – R150

JC Le Roux Red La Chanson – R150

Krone Borealis Brut / Rose – R280

Moët Chandon Imperial Champagne – R950

Moët Nectar Rose Champagne – R950

Pongracz Brut – R280

Simonsig Brut Rose – R280

Simonsig Demi Sec – R280

Simonsig Kaapse Vonkel – R280

Baglietti p Prosecco (White) No. 10 – R320

Baglietti Prosecco (Pink) No. 7 – R320

JC Le Roux Non Alc – R120

Robertson Non Alc Pink – R120

Robertson Non Alc White – R120







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