

FYRE

OPEN FIRE DINING

Fyre Bytes

PICKLED HEIRLOOM BEETS V Pickled, roasted heirloom baby beets with herby pesto, spekboom and croutons	85,00
TEMPURA CAULIFLOWER V Cauliflower tempura tossed in a light, sweet chilli sauce with toasted sesame seeds	80,00
PRAWNS Prawn starter pan-fried over the open flame with our house peri-peri or lemon butter sauce. Served with black rice "kroketten"	160,00
OEPSIES Honey-glazed bacon, wrapped around glacé cherries and crisped over the open flame	90,00
BRAAIBROODJIES Boerenkaas, red onion and peach chutney on our own sourdough "plaasbrood", grilled on the open fire	60,00
SKAAPSTERTJIES Slow braised lamb tails, with our secret meat extract and lamb fat glaze, chargrilled and served with a slow roasted cherry tomato salad and spekboom salsa	105,00
SKILPADJIES The very traditional South African delicacy of minced and spiced lamb liver, wrapped in netvet (caul fat), grilled over the open flame, served on grilled cornbread, topped with tomato chutney and spekboom salsa	90,00

Mains

PRAWNS Pan-fried over the open flame, finished with our house peri-peri or lemon butter sauce, served on creamy black rice pilaf	345,00
RIEBEEK-KASTEEL BABY CHICKEN Free-range whole baby chicken confit, finished in the wood-fired pizza oven, served with fire grilled sweetcorn chowder and roasted madumbe, with crisped madumbe garnish	295,00
CHARGRILLED LAMB CHOPS Wild rosemary marinated "tweetand skaaptjops", char-grilled over the open fire, served with mash, potato bake, steamed green beans and a rich gravy	255,00
BEEF FILLET Char-grilled beef fillet (250g), with a savoury jus, triple cooked hand-cut chips and a side salad	275,00
RIBEYE Chargrilled "geelvet veldbees" ribeye (350g) with a savoury jus, triple cooked hand-cut chips and a side salad	290,00
SIRLOIN Char-grilled sirloin steak (300g) with chimmichuri, triple cooked hand-cut chips and a side salad	250,00
PAP EN VLEIS Slow braised beef short rib, basted with Fyre braai sauce, served with parmesan pap, tomato smoor, steamed stringbeans and roasted carrots	255,00
PORK BELLY Slow roasted pork belly, topped with shards of crackling, finished on the open the fire, served on oven roasted root vegetables	275,00
BRAAIPLANKIE FOR TWO Generous servings of slow roasted pork belly, sirloin steak, boerewors, parmesan pap, and chakalaka , served on a plankie	655,00
VELDBEES BURGER Two 150g homemade free-range beef burger patties, char-grilled on the open fire, basted with Fyre "braaisous" and pickled red onions on a roosterkoek bun	195,00
RIEBEEK-KASTEEL WERFHOENDER BURGER Free-range chicken breast fillets, chargrilled on the open fire, basted with our spicy roasted harissa sauce, pickled red onions and served on a roosterkoek bun	185,00
TEMPURA AUBERGINE AND CHIPS V Tempura coated, crispy fried aubergine fillets, romesco sauce, and minted peas, served with triple cooked hand-cut chips, and tartar sauce	170,00
SPICED, ROASTED BOERPAMPOEN AND LENTILS Spiced, roasted pumpkin served on creamy lentils with a herby pesto and a dollop of tomato chutney	170,00

<i>Kids</i>	BOEREWORS ROLL Boerewors grilled over the open flame and served on a roosterkoek roll, with tomato smoor Served with hand-cut chips	85,00
	CHICKEN STRIPS Chicken strips served with hand-cut chips	85,00
	MACARONI AND CHEESE Traditional family favourite	80,00
<i>Sides</i>	TRIPLE COOKED POTATO CHIPS	60,00
	SEASONAL ROASTED VEGETABLES	75,00
	HOUSE SALAD	75,00
	PAP EN SOUS	60,00
	MUSHROOM SAUCE	25,00
	PEPPERCORN SAUCE	25,00
<i>Desserts</i>	MELKTERT ICE CREAM Served in a sugar cone and topped with a koeksister	75,00
	MALVA PUDDING CHEESECAKE Served with vanilla ice cream and oat crumble	90,00
	VANILLA ICE CREAM AND CHOCOLATE SAUCE Three scoops of ice cream, chocolate sauce and a flake	70,00

Welcome to Fyre Dining at Olijvenkraal Wine Farm where our team of chefs have skilfully and thoughtfully crafted this menu. We draw inspiration from our rich and diverse culinary and cultural heritage, using wild edible botanicals and top quality produce from farms and food crafters of the region.

Our "kookskerm" kitchen is an open range of searing flames and glowing coals, celebrating the famous South African "braai". May every moment and every flavour be savoured during your experience. We invite you to join in celebrating excellent food and wine, and becoming part of our warm fireside stories.

Fyred up food glossary

BRAAI	Braai is to South Africans what BBQ is to Americans - just way better
KOOKSKERM	A circular protection of brushwood screen where outdoor food is cooked over open fires
KROKKETTEN	A Dutch snack croquette which inspired our black rice version
SPEKBOOM	Literally translates as bacon tree - slightly citruslike, a fresh addition to salads, and chutneys
MAROGO	Wild spinach greens found all over South Africa
PLAASBROOD	Farmstyle sourdough bread baked in pans in the wood-fired oven
NETVET	The fatty membrane that surrounds the kidneys called caul fat
MADUMBE	African potato or tarot root grown in South African wetlands
VELDBEES	Beef from cattle that roam free on farmlands
TWEETAND SKAAP	Lamb at 14 months old or AB grade lamb
WERFHOENDER	Free range chicken