

WELCOME!

WELKOM - RIYETHEMBA - YEBO - THWALENI - RAHELE - AVHULENI
NDZI VASI - HOPHELENI - LUNGIWELI - KHUMBULENI - LAMULENI
Willkommen - Benvenuti - Kalosirthite - Bienvenidos - Bienvenue

Welcome to Moss & Maple Farmstall & Restaurant, our relaxed country stop just outside Plettenberg Bay. Here you'll enjoy generous South African comfort food in a family-friendly farm setting – farmhouse breakfasts, pap, boerewors, chakalaka and roosterkoek alongside burgers, steaks, ribs, fresh fish, Patagonian calamari and thin-base wood-fired pizzas.

Relax by the ponds, take a stroll, then finish with home-baked desserts and drinks while kids enjoy pony and train rides (weekends & holidays), sprawling lawns and the play park. Dad catches the game in our sports pub, and everyone browses the farm stall stocked with local rusks, preserves, our own fresh breads and roosterkoek, gifts, novelties, braai gear, ice, milk and vacuum-packed marinated ribs and chickens ready for the braai. Takeaways available – stock up on meals, snacks, drinks and pantry treats for the road.

* South African Favourites *

Phuthu (Krummel Pap): Traditional crumbly maize meal porridge, enjoyed with butter and chakalaka or with amasi (cultured sour milk) for breakfast.

Boerewors: Flavourful South African beef sausage, traditionally cooked over an open fire and served with pap.

Chakalaka: A spicy South African vegetable relish made with tomatoes, beans, onions, carrots and peppers, served as a side with meat and pap.

Roosterkoek: Soft bread rolls cooked directly over hot coals, with a lightly smoky crust and fluffy centre.

Amasi: Thick, tangy fermented milk, similar to a drinkable yoghurt, often enjoyed with pap or on its own.

Braai: A cherished South African tradition of cooking over an open wood fire – more than just a barbecue, it's a social gathering built around flame, food and friends.

Chutney: A sweet, tangy fruit relish (often apricot or peach) spiced with mild curry flavours, served as a condiment with curries, bobotie and grilled meats.

Funeral Rice: Lightly sweet and aromatic yellow rice, cooked with turmeric and raisins, served alongside bobotie.

Sambals: Small condiments, such as chopped tomato and onion, coconut, chilli or cucumber, served with curries and bobotie to add freshness and crunch.

Peppadews: Sweet, mildly spicy pickled peppers, that add a gentle bite and fruity tang to salads, pizzas and savoury dishes.



Breakfast

Available until 12:00

Choose your toast from our own, freshly baked white or brown farm loaves.

Nutristart Fresh Fruit Breakfast R79

Fresh Fruit, Muesli, Yogurt & Honey.

Bunkhouse Bun R79

Burger Bun OR Roosterkoek, Bacon, Egg, Cheese, Tomato & Fried Onions.*

Banana bread French Toast R89

Egg-dipped Banana bread, bacon, cheese & maple syrup.

Rancher's Breakfast R119

Boerewors, Bacon, 2 Eggs, Fried Tomato, Fried Onions, Chakalaka* and Toast.*

Rancher's Wife R69

Bacon, Egg, Tomato & Toast.

Maple Benedict R99

Poached Eggs, Hollandaise, English Muffin & Bacon.

Traditional South African Breakfast

Available until 12:00

Phuthu (Krummel Pap)* R59

Served with Amasi OR Milk, Butter & Honey.*

Boerewors* Breakfast R109

Phuthu (Krummel Pap)*, Boerewors*, 2 Eggs & Chakalaka*.*

Breakfast Add-ons

Phuthu (Krummel Pap) R35 Chakalaka R20

Boerewors R55 Bacon R40

Roosterkoek R15 Eggs R8 ea

Toast/slice R6



Lunch & Dinner

Available from 12:00

Sticky Pork Ribs | 600g R249 | 300g R179 |

Flame-grilled succulent, fall-off-the-bone pork loin ribs in our homemade marinade.
Served with your choice of side dish.

Steaks | 250g Fillet R299 | 250g Sirloin R249 |

Served with your choice of side dish and a sauce (Pepper; Cheese; Mushroom; Blue cheese).

Fresh Fish R149

230g Fresh hake fillet, fried in beer batter or grilled. Served with tartare sauce and your choice of side dish.

Patagonian Calamari R229

Fried whole baby Patagonian squid. Served with tartare sauce and your choice of side dish.

Half Chicken R175 | Whole Chicken R275

Flame grilled whole or half bird, marinated in Peri-Peri OR Lemon & Herb OR BBQ rib basting.
Served with your choice of side dish.

Chicken Schnitzel R149

Succulent Panko crumbed chicken breast.
Served with your choice of side dish and a sauce (Pepper; Cheese; Mushroom; Blue cheese).

Traditional South African Dishes

Bobotie R169

Traditional Cape Malay fragrant beef mince curry with a savoury egg topping.
Served with funeral rice*, chutney* and sambals.

Pap & Wors R109

Phuthu* (Krummel Pap)*, Boerewors*, 2 Eggs & Chakalaka*.

Side Dishes

Phutu (Krummel Pap)* R45 *Traditional crumbly maize porridge with our homemade Chakalaka*.*

Yellow Rice R35 *Yellow turmeric spiced rice.*

Chips R50 *Rustic cut potato fries.*

Side salad R45 *Garden greens, cucumber, tomato, onions and peppadew, with homemade dressing.*

Pan-fried Vegetables R55 *Seasonal Vegetables pan-fried and finished with a hint of garlic and fresh parsley.*



Burgers

Available from 12:00

The Wrangler - Cheese Burger | Beef R129 | Chicken R109 |
200g Homemade beef patty OR Panko crumbed chicken breast,
lettuce, tomato, gherkins, cheese and onion rings.
Served with your choice of side dish.

The Bronco - Cheese, Egg & Bacon Burger | Beef R159 | Chicken R139 |
200g Homemade beef patty OR Panko crumbed chicken breast,
bacon, egg, lettuce, tomato, gherkins, cheese and onion rings.
Served with your choice of side dish.

Peri Peri Roll | Beef R169 | Chicken R139 |
150g Sirloin steak strips OR grilled chicken breast in Peri-Peri marinade
with cheese and an egg on a burger bun OR Roosterkoek.
Served with your choice of side dish.

Salads

Ranch Salad R79

Garden greens, cucumber, tomato, onions, peppadew, avo (seasonal) & feta, with homemade dressing

Sol Salad R89

Garden greens, roasted beetroot, feta, cherry tomatoes, toasted pumpkin seeds, cucumber and Sol dressing.

Salad add-ons: | Chicken strips R65 | Sirloin Steak strips R99 | Patagonian Calamari R99 |

Dessert

Pavlova R89 *Delicate meringue nest with fresh seasonal fruit.*

Chocolate Brownie R69 *Decadent fudgy choc brownie with Bar One sauce and cream OR ice cream.*

Malva Pudding R69 *South African spongy caramel pudding with salted caramel custard and cream OR ice cream.*

Apple Crumble R69 *Cinnamon spiced pie apple pastry with cream OR ice cream.*

Cakes R59 *We always have a variety of homemade cakes on display – please have a look or ask your server.*



Pizza

*Our thin base pizzas are hand-rolled and freshly baked daily in our wood-burning oven.
Gluten-Free base available (add R55).*

Focaccia: *Garlic, olive oil and mixed herbs R69*

Cheese Focaccia: *Garlic, Mayo, Feta, coarse salt & black pepper R79*

Margarita: *Tomato base & Mozzarella R99*

Regina: *Ham & Mushroom R139*

Hawaiian: *Ham & Pineapple R129*

Vegetarian: *Spinach, Olives, Mushroom, Peppadews & Garlic R139*

FAB: *Feta, Avo (seasonal) & Bacon R159*

Chicken Bacon Supreme: *Chicken, Bacon, Mushroom, Feta, Peppers & Olives R159*

Moss & Maple: *Salami, Olives, Mushrooms, Peppadews, Garlic & Feta R159*

Trailblazer: *Steak, Bacon, Salami, Mushrooms & Peppadews R179*

WTF (What The Fig): *Boerewors*, Green Figs & Brie R169*

Extra Toppings:

Ham; Bacon; Salami; Avo; Chicken; Boerewors* R30

Peppadew, Banana; Mushroom; Feta; Olives; Pineapple; Peppers R20

Kids

Breakfast

Kids' Nutristart Fresh Fruit Breakfast R59 *Fresh Fruit, Muesli, Yogurt & Honey*

Breakfast Waffle R49 *with bacon, fruit & syrup*

Scrambled Eggs on Toast R49

Lunch & Dinner

Chicken Strips R59 *Served with your choice of side dish*

Kids' Beef or Chicken Burger R69 *Served with your choice of side dish*

Kids' Margarita Pizza R55

Add from Pizza Toppings @ R15/topping

Dessert

Waffle with Ice Cream, toppings and syrups R49

Ice Cream & Bar One sauce R39