

EIKEHOF

LUXURY GUEST FARM
SOUTH AFRICA



Nosh by Nats



made with love

Thank you for choosing to stay with us at Eikehof Farm! We're delighted to welcome you and share a taste of our home with you. Our menu is filled with delicious homemade meals and braai baskets, all crafted with the finest ingredients—featuring pasture raised meats and fresh produce, olive oil, raw honey and preserves grown and prepared right here on the farm. We hope you enjoy every bite as much as we enjoy preparing it for you!

Whatsapp Natalya to order. please allow 24 hours

+27 82 656 6064

Breakfast



Breakfast skillet

A hearty skillet with farm-fresh eggs, crispy bacon, and perfectly grilled cocktail tomatoes. Served with a side of rustic sourdough bread, creamy butter, and jam

Our breakfast skillet can be made for you or have the ingredients delivered to your cottage for convenient cooking.

R200 pp

Croissant breakfast

A warm, freshly baked croissant served with your choice of delicate trout and cream cheese or savory Parma ham and mature cheddar cheese

R180 pp



Muesli

A delightful layered parfait of crunchy muesli, creamy yogurt, and fresh seasonal fruit, served in a glass jar with a side of golden farm honey.

R180



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Dinner

Braai Basket (self cook)

Customize your perfect braai experience by choosing from a selection of delicious pre packed baskets.

Your choices include: *The Beef Box*, steak and wors; *The Chicken Box*, sosatie and lemon pork sausage; *The Lamb Box*, lamb chops and wors; *The Venison Box*, steak and venison wors; or *The Vegetarian Box* with Haloumi and braai sausage.

Complement your meal with a fresh chefs salad, veggie skewer and sourdough bread.

R350 pp



Homemade Frozen Meals

Enjoy our delicious homemade frozen meals – perfect for a quick, hearty bite for two. Choose from comforting bobotie, rich cheesy lasagne, creamy butter chicken, flavorful tomato bredie, or a chicken, basil & parmesan pasta bake.

Each meal comes with your choice of side: basmati rice, yellow rice with raisins, or sourdough rolls with butter or a Chef's salad.

We also offer a range of savory pies, packed with wholesome fillings and baked to golden perfection.

R400

Sweets & Snacks



Build your own picnic basket

Enjoy the ultimate picnic or snack platter with a thoughtfully packed basket filled with delicious treats, including a Dalewood Fromage cheese platter, delicate trout, a selection of cold meats, a sweet treat, a mini quiche, a fresh salad skewer, and a complimentary bottle of wine.

R500

Something Sweet

Indulge in a delightful treat with our homemade koeksisters or malva pudding cupcakes. For a special surprise, try the chef's choice dessert of the day!

R50



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Platters



Charcuterie Board

Includes a variety of cold meats, cheeses, fruit, crackers, dips, sauces and sweets as well as olives and oil straight from the farm.

Sm. feeds two to four
- R300pp

Med. feeds six to eight
- R250pp

Lg. feeds ten +
- R210pp

Dessert Board

Includes a variety of quality chocolates, sweet baked biscuits, fruits, cream and dips.

Sm. feeds two to four
- R350pp

Med. feeds six to eight
- R315pp

Lg. feeds 10 +
- R295pp



Little Luxuries



Looking for homemade rusks, olive oil, preserves, or a treat to take home? Just let us know—we'll gladly share our list of farm-made goodies available for purchase.

Shopping

Need help stocking up before your arrival? Let us do the shopping for you! - share your grocery list with Natalya and she'll see to it.

R350

***Special Requests and dietary needs*

For a personalized menu or roast dinner for special occasions please contact Natalya directly.





Eikehof is home to over 1,200 fruit trees—citrus, peaches, plums, nectarines, apricots—and a thriving olive grove, as well as our organic vegetable garden. With care and dedication, our team tends the land year-round, harvesting olives for locally pressed oil and turning seasonal fruit into delicious homemade preserves.

When in season, guests are warmly invited to pick and enjoy fruit straight from the trees, and during the summer months, our organic veggie garden is yours to explore.

We recently celebrated our first harvest of Pinotage and are currently crafting our very first batch and the honey we serve comes from a family of beekeepers who've lovingly kept their hives on our farm for nearly 70 years.

At Eikehof, we take great pride in sharing the fruits of our land with our guests. From our orchards and gardens to the surrounding Breede River Valley, we're committed to offering the freshest ingredients—grown, made, and served with heart.