



EST SEASONS 2026

SEASONS

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Opening Hours

BREAKFAST

Wednesday–Sunday
7am–11am

LUNCH

Wednesday–Saturday
12pm–4pm

FRIDAY NIGHT

Burgers & Pizza
6pm–8pm

SATURDAY NIGHT

Steak Night
6pm–8pm

SUNDAY ROAST

Family Lunch
12pm–4pm



Seasons is a farmhouse restaurant celebrating seasonal produce, warm hospitality and the beauty of the countryside.

CORKAGE

Wednesday & Thursday
only.

Guests are welcome to
bring one 750 ml bottle of
wine per four guests.

Corkage is charged at R90
per bottle.

GRATUITY

A discretionary gratuity of
12% will be added to tables
of 10 or more guests.

ALLERGIES

Please inform your server
of any allergies or dietary
requirements before
ordering.

Dishes may contain traces
of dairy, nuts, wheat, eggs
and seafood.

CASHLESS

For the safety and
convenience of our guests
and team, Seasons is a
cashless establishment.

IN-HOUSE GUESTS

Evenings on the farm are made for gathering. Our in-house dinners are served generously, inspired by the season and designed to feel a little like coming home.

MONDAY | LINE FISH

Baby spinach | Chips | Lemon butter

TUESDAY | SLOW-ROASTED SHORT RIB

Chimichurri | Vadouvan | Braised onion | Baked potato

WEDNESDAY | PASTA POMODORO

Tomato | Parmesan | Basil

THURSDAY | LASAGNE

Served with a farmhouse salad

FRIDAY | PIZZA NIGHT

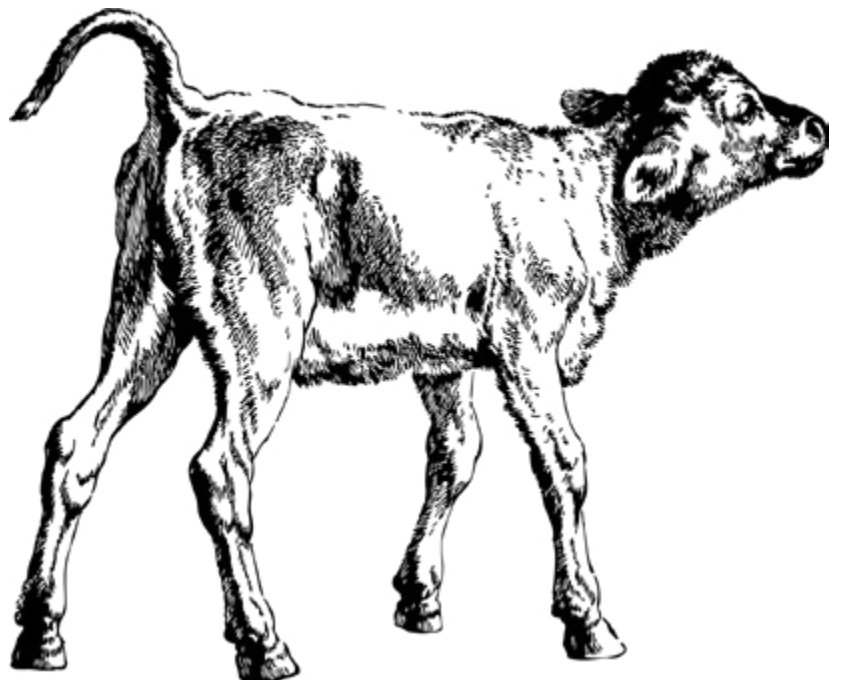
Choose between our Brenaissance or Seasons Pizza

SATURDAY | FILLET NIGHT

300g fillet | Café de Paris | Chips

SUNDAY | A NIGHT OFF

Our kitchen rests on Sunday evenings.
Please ask our team about local delivery options.



OUR FARM

From Brenaissance Farm



At Seasons, the farm is where our story begins.

But Brenaissance is more than a farm. It is a home.

This is the home of the Breytenbachs and Batman, a much-loved and very well-fed French Bulldog who is very much part of the family.

It is a place where family life and farm life have grown together, where the seasons shape the days and where a deep connection to the land sits at the heart of everything we do.

Brenaissance's Boran herd forms an important part of that story. What began as a bold farming venture in Stellenbosch has, through years of careful breeding and considered selection, developed into a herd known for its quality and diversity.

We believe great food begins long before it reaches the kitchen.

It begins with healthy animals, good soil, thoughtful farming and respect for the land that provides for us.

That same philosophy follows the produce into the Seasons kitchen, where we keep things simple and allow good ingredients to speak for themselves.

Our menus move with the seasons and celebrate what is grown, raised and produced around us.

From our farm, to our kitchen, to your table.



BREAKFAST

The farm wakes early. Coffee is poured, eggs come in from the coop and something is always warming in the kitchen. Breakfast at Seasons is simple, generous and guided by what the morning brings.

SEASONS GRANOLA | 110

Slow-toasted farm granola | Cultured yoghurt | Strawberries from the garden | Local honey

SEASONAL SMASHED AVO & SOURDOUGH | 115

Smashed seasonal avocado | 2 soft poached eggs | Garden chilli dressing | Local sourdough

BILTONG EGGS BENEDICT | 175

Farm-cured yellow-fat bull biltong | Local sourdough | Fluffy Hollandaise

STEAK & KIDNEY ON TOAST | 165

Boran beef | Red wine & tomato sauce | Farmhouse bread

SCRAMBLED EGG & TOAST | 105

Creamy farm eggs | Garden chives | Local sourdough

FARM FRENCH TOAST | 155

Thick-cut farmhouse bread | Egg custard | Fresh garden berries | Local honey

THE BIG T | 95

2 poached eggs | Local sourdough
Add your farm favourites from below.

EXTRAS

Bacon 25	Mushrooms 15
Wet biltong 25	Farm mozzarella 15
Avo 35	Sourdough 10
Tomato 10	



TO START

Appetisers from the farm.

LINE FISH CEVICHE | 155

Catch of the day | Farm lemons | Pickled onion | Fresh garden herbs

BABY SQUID | 155

Lightly fried baby squid | Caramelised lemon | Farm chilli | Confit onion

WET BILTONG CARPACCIO | 145

Farm-cured yellow-fat bull biltong | Sticky balsamic | Freshly grated cheese | Wild rocket

YELLOW-FAT STEAK TARTARE | 155

Hand-cut Boran beef | Classic tartare dressing | Local sourdough

BEETROOT TARTARE | 135

Roasted beetroot | Soy emulsion | Farm lemons | Cashew & dill crunch

SALAD

FARM GARDEN SALAD | 125

Freshly picked garden leaves | Simply dressed

CAPRESE | 165

Ripe farm tomatoes | Sticky balsamic | Farm mozzarella | Fresh basil

CHICKEN CAESAR | 185

Farm-grown cos | Chicken and eggs from the coop | Classic Caesar dressing | Farmhouse croutons





FROM THE FARM

Our menu is rooted in produce grown and raised on the farm, complemented by carefully selected ingredients from trusted local producers.

SLOW-ROASTED SHORT RIB | 285

Slow-cooked Boran beef | Rob's garden-herb chimichurri | Oyster mushrooms | Braised onion | Baked potato

STUD BURGER | 195

Fresh burger bun | Yellow-fat bull biltong jam | Garden salad | Onion rings | Fries

ROTISSERIE BABY CHICKEN | 285

Farm-raised chicken | Crispy potatoes | Sticky carrots | Chicken & thyme jus

Choose: Lemon & rosemary or peri-peri

A TASTE OF OUR HERD | 385

100g fillet | 150g sirloin | 150g rump | Café de Paris Hollandaise | Fries | Garden salad

Includes a glass of Brenaissance Estate wine.

A CHOICE CUT | 295

300g cut of your choice | Café de Paris Hollandaise | Fries | Garden salad

Includes a glass of Brenaissance Estate wine.

WEST COAST FREE RANGE LAMB CHOPS | 375

Karoo lamb from our friends down the road | Rob's garden-herb chimichurri | Crispy farm potatoes | Braised onions

Includes a glass of Brenaissance Estate wine.

CURRIED CAULIFLOWER | 195

Farm-grown cauliflower | Fragrant spices | Vineyard raisins | Crispy onion | Garden herbs



FROM THE SEA

WEST COAST SEAFOOD PLATTER | 385

3 Prawns | Mussels | Line fish | Patagonian squid

Includes a glass of Brenaissance Estate wine.

POMODORO PASTA | 245

Tagliatelle | Pomodoro | Clams | Prawns | Freshly grated Grana Padano

FROM THE OVEN

SEASONS PIZZA | 235

Farm-raised chicken | Chorizo | Farm mozzarella | Wild rocket

Includes a glass of Brenaissance Estate wine.

BRENAISSANCE PIZZA | 275

Yellow-fat bull biltong | Farm mozzarella | Local green fig | Sticky balsamic

Includes a glass of Brenaissance Estate wine.

FROM THE GARDEN



SEASONS FRIES | 65

Golden, crisp and made for sharing

OUR CRISPY POTATOES | 65

Crispy edges, fluffy centres, plenty of crunch

SEASONAL VEGETABLES | 65

Whatever the garden is giving us

BRAISED ONIONS | 65

Slow-braised with yellow-fat Boran tallow and apple cider



FROM THE PANTRY

Small bites to nibble, share or enjoy with a glass of wine.

BULL GEELVET BILTONG | 38

50g Traditional beef biltong with rich geelvet and a deep, savoury flavour.

BULL GEELVET DROËWORS | 35

Traditional geelvet beef droëwors, naturally dried with a rich, savoury flavour.

MARINATED OLIVES | 55

Herb-marinated olives with citrus and a hint of garlic.

ROASTED CASHEWS | 45

Golden roasted cashews, lightly salted and perfectly crisp.

THE PANTRY BOARD | 180

Biltong | Droëwors | Marinated olives | Roasted cashews

THE HARVEST BOARD FOR TWO | 660

Fine cheeses | Cured meats | Seasonal fruit | Artichokes | Gherkins | Caper berries | Grape jelly | Olives | Salted nuts | Local baguette | Selection of butter



THE LITTLE ONES

For our smallest guests, with big appetites and favourite things

SPAGHETTI BOLOGNESE | 115

Slow-cooked Boran beef | Rich tomato sauce | Parmesan

MARGHERITA PIZZA | 120

Tomato | Farm mozzarella | Fresh basil

CHICKEN STRIPS | 115

Crispy chicken strips | Golden fries | Tomato sauce

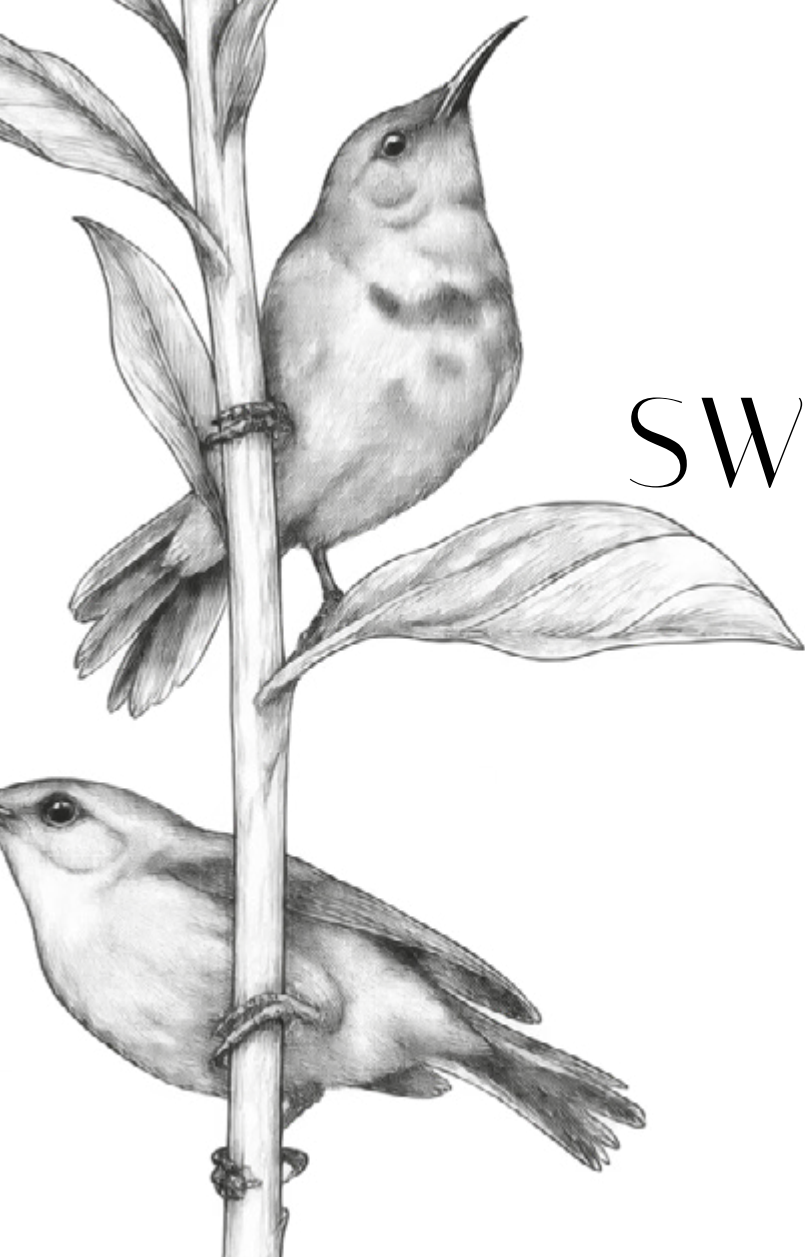
SWEET TREATS

MILK TART CRÈME BRÛLÉE | 125

Silky milk tart custard | Farm dairy | Caramelised sugar

OUR FARM LEMON TART | 135

Farm lemons | Fresh plum compote



DRINKS

*From morning coffees to golden-hour glasses and everything
in between*

PRESS & POUR

Seasonal juices & farm favourites

FRESH ORANGE JUICE | 65

GREEN JUICE | 65

Apple | spinach | mint | lemon | ginger

THE LEMON | 75

Lemon | Ginger | Apple

GINGER SHOT | 45

Turmeric | Cayenne | Ginger

SEASONS ICED TEA | 55

Choose: Lemon or passionfruit cordial

House-brewed rooibos | Garden mint

SOFT DRINKS | 45

Coke | Coke Light | Lemonade | Ginger Ale | Soda Water

TIZERS | 55

Apple | Grape

STILL OR SPARKLING WATER | 65

750ml



Coffee & Tea

ESPRESSO / MACCHIATO | 35

AMERICANO | 35

CORTADO / FLAT WHITE | 40

CAPPUCCINO | 45

TWG TEA — POT | 45

Rooibos | Earl Grey | English Breakfast

HOT CHOCOLATE | 55

Milkshakes

VANILLA | 75

STRAWBERRY | 75

CHOCOLATE | 75

BRENAISSANCE WINES

The Complete Brenaissance Wine Collection

Enjoy all six of our exclusive Brenaissance wines and receive 10% off when purchasing the full collection.
Take all six home for just R2,115.

Bubbles & Blancs

MCC 2021 | 490/ 160

An ultra-premium Méthode Cap Classique, matured on the lees for 36 months for exceptional depth and finesse.

Delicate aromas of brioche, citrus blossom, and green apple lead to a fine, persistent mousse and a vibrant, creamy palate with a touch of lifted sweetness adding perfect balance.



SAUVIGNON BLANC 2026 | 300/ 125

By the bottle or 200ml Carafe

Bright pale straw with a youthful green edge.

The nose opens with lifted aromatics of fresh gooseberries, guava and white pear, underpinned by subtle citrus blossom and hints of passionfruit.

Careful fermentation management and less work show in the wine's purity and precision, while adding extra complexity and aromatic persistence.



CHARDONNAY 2014 | 390/ 129

This Chardonnay offers a symphony of flavours.
Sun-kissed citrus and ripe stone fruit intertwine with delicate floral notes.

A subtle hint of vanilla from oak ageing adds complexity, while vibrant acidity keeps the palate refreshed.

Reds



HOUSE RED BLEND | 390/ 125

By the bottle or zooml Carafe

“My instinctive response to creating the optimal blend.”

In a deliberately contrarian approach, challenging conventional industry norms, different varietals from different vintages have been brought together to create a harmonious equilibrium of complexity, character and depth.

A wine that seduces, caresses and subtly lingers on the palate.

SYRAH 2023 | 390/ 129

Offers bold, concentrated flavours of dark berries, black pepper, and spice, with elegant oak integration.

Structured tannins and vibrant acidity support excellent ageing potential, reflecting the region's unique terroir and meticulous vineyard and cellar craftsmanship.



FAMILY RESERVE 2024 | 390/ 129

From the dry land vineyards this Bordeaux-style blend embodies the hallmark elegance and depth of the region.

The nose opens with a lifted perfume of blackcurrant, dark plum, and hints of cedar, followed by subtle layers of graphite, tobacco leaf, and cocoa dust from its gentle maturation in fine oak.

The palate is refined yet powerful — succulent black fruit at the core, framed by silky tannins and a seamless balance between richness and freshness.

A touch of spice and pencil shavings adds dimension, leading to a long, graceful finish that speaks of both the vineyard's purity and the winemaker's restraint.

This is a wine of quiet confidence — poised, complex, and deeply rewarding — a testament to the heritage and craftsmanship



SOME BUZZ

Cocktails

MIMOSA | 95

MCC | Fresh orange juice

GIN & LEMON SOUR | 110

Inverroche Verdant | Fresh farm lemon | Silky foam

ROOIBOS FARM SPRITZ | 110

Inverroche Verdant | House-made rooibos cordial | Tonic | Fresh farm lemon

OLD FASHIONED | 125

Jameson | Bitters | Orchard orange peel

APEROL SPRITZ | 130

Aperol | Prosecco | Soda | Orchard orange

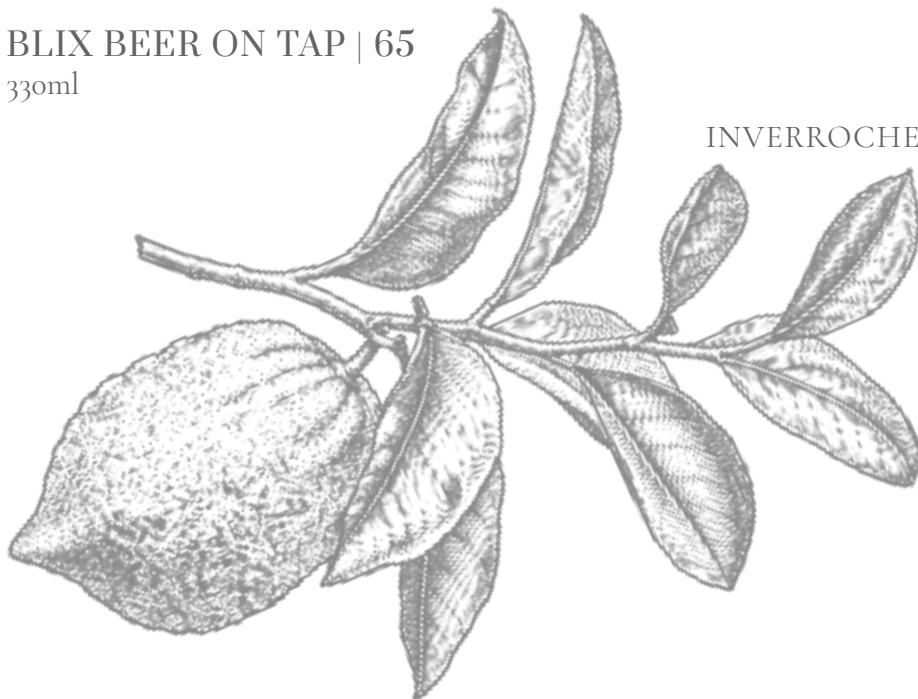
MARGARITA | 135

El Jimador Blanco | Lime | Triple sec | Sea salt

Beer

BLIX BEER ON TAP | 65

330ml



Spirits & Liqueurs

GIN

INVERROCHE VERDANT | 49

WHISKY & BRANDY

CHIVAS REGAL 12 YEAR OLD | 35

KWV 10 YEAR OLD BRANDY | 40

JAMESON ORIGINAL | 40

GLENLIVET 12 YEAR OLD WHISKY | 60

VODKA

ABSOLUT VODKA | 35

TEQUILA

EL JIMADOR BLANCO | 35

DON JULIO | 95

CLASE AZUL | 400

LIQUEURS

AMARULA | 25

KAHLÚA | 30

INVERROCHE BOTANICAL CRÈME LIQUEUR | 55

DIGESTIFS

DALLA CIA GRAPPA | 35

JÄGERMEISTER | 40

KAAPSE LIMONCELLO | 45