



DIY Meal Options

Please note that all meat, bread, and lasagna is frozen. (Defrost meat if in a rush leave in packaging place in hot water, if not in a rush leave out the fridge and let it melt, the bread will defrost quickly when out the fridge, or slow roast on coals, garlic bread defrost and roast on coals or microwave). R 250.00 basket deposit required

Farm breakfast (for 2) - R 220.00

- 2 Home baked white buns (2 butters provided)
- 2 Pork sausages
- 4 Pork rashers
- 4 Farm fresh eggs (forest free range)
- 2 Orange juice

Healthy start (for 2) - R 120.00

- 2 Small yoghurts
- 2 Jars Muslie
- 2 Orange juice
- 2 Home baked white buns (2 butters provided)
- 2 Jams



Forest quickie (for 2) – R 250.00

(Best done on hot coals but can be stove top cooked)

- Boerie (300g)
- 2 200g Sirloin steaks (seasoning provided)
- 1 Small garlic bread
- Bean/Beetroot Salad

Lamb & Chicken combo (for 2) – R 250.00

(Best done on hot coals but can be stove top cooked)

- 2 Chicken kebabs
- 2 Lamb choppies (seasoning provided)
- 1 Small garlic bread
- Bean/Beetroot Salad

Veggie kossies (for 2) – R 210.00

(Best done in the microwave)

- Homemade vegetarian lasagna (1 kg, for 2)
- 1 Small garlic bread