

T&A

MENU

BREAKFAST THYME

Everything on the menu is subject to availability

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| 1 | THYME SCRAMBLED | 42.00 |
| | Free range scrambled eggs (3) with fresh herbs, served with house toast, jam & butter | |
| 2 | THYME OMELETTE | 49.50 |
| | Free range eggs (3) with a choice of feta, mozzarella or cheddar cheese, served with house toast, jam & butter | |
| | NOW, ADD ANY FILLINGS OF YOUR CHOICE
(PRICED PER ITEM) | |
| 3 | Olives, basil or sundried tomato pesto, spinach, cheese, grilled aubergine, spring onion, chopped tomato | 11.00 |
| 4 | Bacon, farm ham, mushrooms, seared cherry tomatoes, grilled chicken, avo | 15.00 |
| 5 | HEALTH THYME | 55.00 |
| | Super healthy, organic muesli, yoghurt & seasonal fruit, served with toasted seeds | |
| 6 | SHAKSHUKA | 57.00 |
| | Free range eggs (2) poached in tomato & sweet pepper sauce with mozzarella or feta, served with house toast | |
| 7 | FARMHOUSE BREAKFAST | 65.00 |
| | Free range eggs (2), streaky bacon, free range pork sausage, tomato and house toast, jam & butter | |

ANY THYME

PIES served with a light salad or chips 37.00

8	Sausage roll	
9	Chicken & mushroom	
10	Chicken mayo	
11	Curried beef	
12	Pepper steak	
13	Spinach & feta	
14	Steak & kidney	
15	Steak & onion	
16	Gravy on the side	8.50

PHYLLO PARCEL on a creamy mushroom sauce, served with a light salad or chips 48.50

17	Spicy roasted butternut, pumpkin seeds, spinach, basil pesto, chives & blue cheese	
18	Smoked chicken, chunky cottage cheese, sundried tomato pesto, mozzarella & spinach	
19	Spinach, black olive pesto, sundried tomato pesto, feta & pecorino cheese	

KIDDIES MENU (up to 12 years of age)

20	Free range eggs (2) in a nest	25.00
21	Chicken nuggets with chips or light salad	39.00
22	Spaghetti bolognese with grated cheddar	40.00

ANY THYME

SALADS

23	Cajun chicken strips seared on mixed garden greens, vegetable shavings, sprouts, seeds, avo & feta	75.00
24	Chickpea balls tossed with mixed garden greens, grilled aubergine, purple cabbage, mixed vegetables, avo, sprouts & seeds, with tahini dressing	75.00
25	Streaky bacon, green beans, boiled eggs, avo, spinach on garden greens, with croutons & toasted seeds	77.00

TOASTED PITA served with light salad or chips

26	Balsamic seared cherry tomatoes, mozzarella, avo & basil pesto	56.00
27	Streaky bacon, marinated chicken strips (sweet chilli or harissa), mozzarella & avo	61.00

CHEFS RECOMMENDATIONS

28	Forget-the-Pastry- Seasonal-Veggie-Quiche with light salad or chips - please ask waitron	35.00
29	Forget-the-Pastry-Ham-Quiche: ham, basil pesto, feta & cheddar with light salad or chips	35.00
30	Falafel: chickpea balls in a pita with tahini sauce, chopped salad & aubergine	53.00
31	Quesadilla: flour tortilla filled with spinach, feta, mozzarella, cheddar, homemade Mexican tomato sauce, with guacamole & soured cream, chips or light salad	64.00

ANY THYME

WRAPS

32	Hummus, grilled aubergines, mixed garden greens, vegetable shavings, sprouts, seeds & avo, a drizzle of harissa	60.00
33	Chicken curry mayo supreme, mixed garden greens, vegetable shavings, almonds & spring onion	62.00
34	Chicken strips stir fried with vegetables & homemade sweet chilli sauce, topped with avo	64.00

BURGERS

35	Beef burger & mushroom sauce pie, served with light salad or chips	47.00
36	Marinated chicken breast burger with avo, served with light salad or chips	72.00
37	Beef burger with a crispy onion stack, served with light salad or chips	72.00
38	Naked beef burger with caramelized onions, harissa, butternut & aubergine, served on a bed of garden greens, vegetable shavings, sprouts & chips	78.00

JUST TOASTIES...

39	Cheese & tomato	24.00
40	Ham, cheese & tomato	28.00
41	Chicken mayo	32.00
42	Bacon & egg	32.00

TREAT THYME

THYME MADE TREATS

43	Chickpea fudge	11.00
44	Oat square	12.00
45	Chocolate biscuit fudge	12.00
46	Date & cherry square	12.00
47	Date ball	12.00
48	Cocoa ball	12.00
49	Caramel fudge square	13.00
50	Treacle treat	14.00
51	Cream cheese brownie	15.00
52	Pecan nut pie	16.00

THYME BAKED DELIGHTS

53	Cup cake of the day	17.00
54	Milk tart	22.00
55	Apple bake	24.00
56	Chocolate cake	24.00
57	Lemon meringue	24.00
58	Cheese cake	24.50
59	Carrot cake	26.50
60	Bran muffin with butter, cheese & jam (seasonal)	28.00
61	Scones with butter, jam, cheese or cream	28.00

DRINKS

COLD DRINKS

62	Mineral water (500ml)	16.00
63	Soft soda (340ml)	18.00
64	Tizers – apple, grape red or white	22.00
65	Homemade ginger beer	22.00
66	Fruit juice	22.00
67	Seasonal fruit smoothie	33.00
68	Bos organic ice tea	23.00
69	Lipton's ice tea	19.00
70	Ice coffee with ice cream	33.00
71	Milkshake	33.00
72	Kiddies milkshake	23.00

HOT DRINKS

73	Café africaine	20.00
74	Decaf coffee	22.00
75	Flat white single shot	23.00
76	Flat white double shot	26.00
77	Decaf flat white single shot	23.00
78	Chocó-chino	28.00
79	Espresso	20.00
80	Double espresso	23.00
81	Café latte	25.00
82	Macchiato	21.00
83	Tea - ceylon, rooibos	18.00
84	Organic teas - chai, earl grey	21.00
85	Hot chocolate	28.00
86	Red cappuccino with honey	26.00
87	Baby chino	7.00

The Thyme & Again Story

It would be fair to say that had it not been for Tessa's grandfather, J.J. de Kock, there would have been no Thyme & Again Farm Stall. After touring the entire South African coastline J.J. found Keurboomstrand which he believed was the most beautiful beach in South Africa. In 1936 J.J. built a family beach cottage and passed on his love for the area to his family.

J.J.'s granddaughter Tessa decided to escape the hustle and bustle of city life in 1993 and moved to Keurbooms to start a small farm stall on the N2. The farm stall started out in a small house and slowly, but surely grew with each passing year until it became a bustling destination that it is today.

In 2012, Tessa and Kirsten joined forces in an equal partnership and entered into Thyme & Again's next exciting chapter together.

We, the Thyme & Again family, know how fortunate we are to live in this beautiful and relaxed part of the world. We welcome you and encourage you to sit back, unwind and enjoy the delicious, homemade food that we offer. If your order takes longer than expected, do try to remember that you are now in a slow part of the country! Thyme & Again we owe it to ourselves to take a deep breath and enjoy the simpler pleasures of life.....

Dit is niks minder as reg om te sê dat as dit nie vir Tessa se oupa was nie, daar nie vandag 'n Thyme and Again padstal sou gewees het nie. J.J. de Kock het die kuslyn van Suid-Afrika getoer en Keurboomstrand was vir hom die mooiste strand wat hy ooit gesien het. So gebeur dit dat J.J. in 1936 vir hom en sy familie 'n plekkie hier bou waar hulle elke jaar vakansie kom hou het.

J.J. se liefde vir die plek het diep wortels in sy nageslag geskiet en toe die stadslewe in 1993 vir sy kleindogter Tessa, te veel van 'n gejaag na wind word, het sy besluit om 'n padstal hier langs die N2 te begin. Dit het in 'n klein huisie begin, maar oor die jare het die padstal met verdrag gegroei tot die besige bestemming wat dit vandag is.

In 2012 het Tessa en Kirsten 'n gelyke vennootskap gesluit en in Thyme & Again se volgende opwindende fase ingegaan.

Ons, die Thyme & Again familie, het geen illusie oor hoe bevoorreg ons is om in hierdie fabelagtige en ontspanne deel van die wêreld te woon nie. Ons verwelkom julle en nooi julle om terug te sit, te ontspan en ons heerlike kos te geniet en, indien die bestelling langer neem as wat verwag word, vra ons julle om te onthou dat julle nou in 'n deel van die land is waar ons glo dat die lewe nie gejaagd hoef te wees nie! Ons is dit, Thyme and Again, aan onself verskuldig om elke nou en dan diep asem te haal en die eenvoudige dinge in die lewe te geniet.....