OUR STORY

Monaghan Farm

The Monaghan Farm story begins before this farm

Jim Bailey's father, Abe Bailey, was a prominent South African businessman and landowner. He owned the land called Bryanston, named after the London square where he had lived and Jim was born. His mother, Lady Mary Bailey, came from County Monaghan in Ireland and became one of the great aviators of her time, becoming the first woman to fly solo from the UK to Cape Town and back in 1928/29.

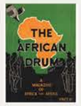
Jim Bailey arrives

At age just 19, Jim joined the RAF and served in the Second World War as a fighter pilot, flying mainly Defiants and Beaufighters. He even survived being shot down in the Battle of Britain. He came to South Africa after the war and came to this land in 1950. What drew him here was the river, the open ground, and the quiet distance from the city. He named it Monaghan Farm as a tribute to his mother's homeland and the estate logo is drawn from the Bailey family crest.

A working farm

Monaghan began as a real farm, with cattle (mainly Herefords), sheds, workshops, and muddy crossings across the river. The space where you are today was once part of that working life: the house in the trees was Jim's home, the restaurant was the cowshed, the courtyard was the workshop, the games room was the milking shed, the ruins by the tennis courts was the piggery. They were all at the heart of daily activity. Over time, these practical spaces were reshaped, but their history remains part of this place.

In 1951, Jim bought Drum magazine



Under his leadership, it became far more than a publication. Drum gave Black writers, journalists, photographers, and editors a vital platform at a time when apartheid sought to silence them. It launched the careers of the likes of Nat Nakasa, Todd Matshikiza, Henry Nxumalo, Can Themba, alongside Jim's long-time friend Anthony Sampson. It became one of the most influential magazines in Africa, shaping journalism, literature, and modern cultural life across the continent.

Today, Monaghan's villages and roads carry these stories forward

Drum Village recognises the journalists and editors; Tempest Village pays homage to the fighter planes of the Second World War; Spring Village is about family memories and friendships; Bach Village honours favourite classical music legends. They remain part of daily life across the estate. They are a reminder that Monaghan Farm is not only a place to live, but a landscape shaped by people, stories, and memories.

THE OTHER SIDE
COUNTRY RESTAURANT
by NR Cuisine

BUBBLES

KRONE BRUT / ROSE Western Cape	425
L'ORMARINS BRUT / BRUT ROSE Western Cape	445
SPRINGFIELD GARUZIS BRUT Robertson	465
MOET ET CHANDON ROSE IMPERIAL Epernay	1795
MOET ET CHANDON NECTAR IMPERIAL (DEMI SEC) Epernay	1795
VEUVE CLICQUOT YELLOW LABEL Reims	1695
VALDO GARDA PROSECCO Valdobbiadene, Veneto	399

WHITE WINE

BOUCHARD FINLAYSON SAUVIGNON BLANC Walker Bay	79 / 239
JORDAN CHAMELEON SAUVINGNON BLANC Stellenbosch	195
HERMANUSPIETERSFONTEIN SAUVIGNON BLANC Elgin	350
ONOMA SAUVIGNON BLANC	249
ADI BADENHORST SECATEURS CHENIN BLANC Swartland	79 / 239
KLEINE ZALZE VINYARD SELECTION CHENIN BLANC Stellenbosch	369
HAUTE CABRIERE CHARDONNAY / PINOT NOIR Western Cape	260
BACCÕ ESTATE CHARDONNAY Paarl	795
BABYLONSTOREN CHARDONNAY Paarl	849
TOKARA CHARDONNAY Western Cape	99 / 299
SPRINGFIELD MISS LUCY Sauv. Blanc / Pinot Gris / Semillon / Sauv. Gris — Robertson	135 / 369

BLUSH WINES

DELAIR GRAAF Stellenbosch	400
HERMANUSPIETERSFONTEIN Elgin	95 / 269
BABYLONSTOREN Western Cape	595
MATEUS Portugal	285

THE OTHER SIDE
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RED WINE

CABERNET SAUVIGNON

KLEINE ZALZE	79 / 230
SPRINGFIELD WHOLE BERRY Robertson	495

MERLOT

GROENLAND Stellenbosch	450
VILLIERA Stellenbosch	295

BORDEAUX BLEND

BACCÕ ESTATE RED Paarl	995
DE TOREN DELICATE Stellenbosch	489
R&R CLASSIQUE	459

SHIRAZ / SYRAH

ONOMA By Matthew Van Heerden	595
ZEVENWACHT	395

RHONE BLEND

ADI BADENHORST SECATEURS RED Shiraz / Grenache / Cinsault — Swartland	99 / 290

PINOTAGE

KANONKOP KADETTE	395
WILDERKRAANS Bot Rivier	299

PINOT NOIR

OAK VALLEY "SOUNDS OF SILENCE" Elgin	349

OTHER VARIETALS & BLENDS

HARTENBERG CABERNET / SHIRAZ Stellenbosch	99 / 289
NEETLINGSHOF MALBEC Stellenbosch	349
QUOIN ROCK SIMONSBERG Cab / Shiraz / Merlot / Malbec — Stellenbosch	635
THELEMA SUTHERLAND GRENACHE Elgin	395
THE CHOCOLATE BLOCK Syrah / Grenache / Cab / Cinsault / Viognier — Swartland	595

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Menu

FOOD · WINE

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TAPAS ON THE SIDE

HUMMUS & PITA 79
Hummus | Oven Baked Pita | EVOO | Parsley

HALLOUMI BITES 89
Charred Corn | Seasoned Feta | Harissa Dip

LAMB KOFTA 99
Lamb Mince | Labneh | Harissa Dip

BEEF RIBLETS 99
Marinated in Secret House Basting

CHICKEN WINGS 79
Mediterranean Spiced Marinade

PRAWN TEMPURA 109
Slightly Spicy Homemade Tomato Ketchup

GRILLED CALAMARI 99
Secret Mediterranean Spice

KIDS MEALS

MINI MARGHERITA 55

CHICKEN STRIPS 89

SPAGHETTI & MEAT BALLS 95

PENNE PANNA & MOZZARELLA 85

MINI BEEF BURGER WITH CRISPY SMILES 89

STARTERS

MIXED GARDEN SALAD 130
Mixed Lettuce | Marinated Artichoke | Sun Ripened Tomato | Olives | Toasted Seeds | Cucumber Soft Feta | Honey Mustard Vinaigrette

LUCA'S HOUSE SALAD 130
Robiola Cheese | Avo | Red Onions | Rosa Tomatoes | Mixed Lettuce | Secret Honey Mustard Dressing

MUSSELS MARINARA 130
West Coast Mussels | Leeks | Garlic | White Wine | Tomato | Ciabatta

BEEF CARPACCIO 149
Parmigiano Shavings | Radish | Truffle Mayo | Pickled Mushrooms | Crouton

CAPRESE SALAD 149
Plum Tomato | Basil | Buffalo Mozzarella | Basil Pesto | Balsamic Reduction

TRIO OF BRUSCHETTA 89
Chicken Livers | Mushroom | Tomato, Onion & Basil

CRISPY FRIED ASIAN CALAMARI STARTER 139
Asian Dressing | Japanese Mayo

THE OTHER SIDE
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MAINS

FETTUCCINE FRUTTI DI MARE 269
Fresh Mussels | Prawns | Calamari | Chilli | Garlic White Wine, Parsley, EVOO, Fresh Grated Lemon Zest

LINGUINE AL SALMONE 189
Smoked Salmon, Leeks, Brandy Flambé, Tomato, a dash of Cream, finished with Crispy Fried Capers

FETTUCCINE POMODORO & FIOR DI LATTE 199
Basil & Sun Dried Tomato Pesto | Fior di Latte Mozzarella | Parmigiano

SPAGHETTI & MEAT BALLS 169
Slow cooked beef meat balls, home made Napoletana, Parmigiano

BEEF FILLET 250G 279
Char Grilled | Madagascar Green Peppercorn | Dijon | Carrot Mash

STRIPLOIN ON THE BONE 349
600g Prime Chalmar Beef

400G PICANHA 379
Char Grilled Medium Rare Only, Side of your Choice, Salsa Verde

PRAWNS AGUILIO 279
Prawns | Citrus Peri-Peri | Sweet Paprika & White Wine

FISH OF THE DAY SQ
Lemon Herb Veloute

FISH & CHIPS 179
Beer battered / Grilled hake · tartar sauce · homemade triple cooked chips

SALMON OR CHICKEN POKE 219 / 199
Fresh Raw Norwegian Salmon or Grilled Chicken, Sushi Rice, Edamame, Shredded Carrots, Red & White Cabbage, Avocado, Pickled Ginger, Nori, Japanese Mayonnaise and Asian Dressing

KOREAN CHICKEN 159
Korean Gochujang Fried Chicken | Jasmine Rice | Asian Greens

PERI-PERI BABY CHICKEN 199
Served with Chips

POLLO PARMIGIANO 189
Crumbed Chicken Fillet Napolitano | Mozzarella & Parmesan | Garlic & Cherry Tomato Salsa | Choice of Side

BBQ BEEF BURGER 129
180g Pure Beef Burger served with a side of thick cut fries
Add Pepper, Mushroom & Truffle, Gorgonzola OR Emmental +20

CHICKEN BURGER 129
Parmesan & Panko Crumbed Chicken | Tomato & Basil Jam | Dressed Rocket

STEAK / CHICKEN ROLL 149
Sirloin Steak / Grilled Chicken Panino | Mustard & Peri-Mayo | Caramelised Red Onion | Fresh Rocket

SIDES

THICK CUT FRIES	GARDEN SALAD	SEASONAL VEG
55	70	65

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PIZZAS

Please take note: To ensure pizzas are served hot they will arrive at your table as soon as they have been prepared.

GTB 99
Gorgonzola - Tomato - Rocket

FOCACCIA GARLIC 60

FOCACCIA MOZZARELLA 75

MARGHERITA 99

HAWAIIAN 149

REGINA 149

PEPPERONI 149

SHORT RIB RAGU 189
Braised Short Rib & Caramelised Onions

PADOVANA 149
Artisinal Italian Salame | Portabella Mushrooms

QUATTRO STAGIONI 179
Artichokes - Mushrooms - Calamata Olives - Hickory Ham

FAB 169
Feta, Avo, Bacon

MESSICANA 199
Bolognese Mince - Chilli - Green Pepper - Onion - Garlic - Avo

VEGETARIANA 169
Artichokes - Mushrooms - Calamata Olives

SICILIANA 179
Anchovies - Capers - Olives

DESSERTS

TIRAMISU 89
Freshly Homemade, Marsala Espresso-Soaked Boudoir Biscuits, Mascarpone

ICE CREAM & CHOCOLATE SAUCE 89
Vanilla Ice Cream served with our Inhouse Bar One Sauce

PANNA COTTA 99
Seasonal Fruit or Berries

CHEESECAKE 89
Cranberry, Sultana, Pistachio

AFFOGATO 89
Scoop of Vanilla Ice Cream "drowned" in Amaretto and a shot of Espresso
Add Cranberry, Sultana, Pistachio +10 each

CHOCOLATE RUM TORTA 89
Belgian Chocolate, Dark Rum, Almond Brittle

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Enjoy