

# LEISURELY LUNCH MENU

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*Freshly baked bread, whipped herb butter*

<b>La Cotte Farm salad</b> - a selection of crisp & crunchy home grown salad greens and vegetables, toasted seeds, gremolata	R85
<b>Chicken Caesar salad</b> - grilled chicken breast, boiled egg, croutons, brittle Parma ham, Caesar dressing	R110
<b>Salmon trout fish cakes</b> - shoestring potato fries, beetroot pickle, tartar sauce	R120
<b>Smoked Karoo ostrich carpaccio</b> – fresh rocket, Gruberg shavings, radish, pickled onion, wholegrain mustard dressing	R 130

## **Mains**

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<b>Potato gnocchi</b> - homemade arrabbiata sauce, olive tapenade, basil, pickled aubergine, parmesan	R150
<b>Smoked tomato glazed aubergine</b> - spiced hummus, asparagus, garlic crumbs, lemon tahini dressing	R165
<b>Tarragon dusted calamari</b> - couscous salad, lime aioli	R170
<b>Free range Nguni beef burger</b> - rocket, tomato, garlic aioli, dried cranberry chutney, brie, rustic chips	R175
<b>Tandoori chicken thighs</b> - coriander potato salad, minted tomato sambal, naan bread	R195
<b>Franschhoek trout fillet</b> - Sushi rice, coleslaw, Japanese mayo, spring onion, soy reductions	R215
<b>Chalmar beef sirloin</b> - duck fat roasted potatoes, tossed greens, bearnaise sauce	R230
<b>Slow braised lamb neck</b> - quinoa salad, minted yoghurt, buttered baby carrots, jus	R250

## **Dessert**

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<b>Dark chocolate ganache tart</b> - salted caramel sauce, Chantilly cream, walnuts	R80
<b>Rosewater panna cotta</b> - biscuit crumble, berry compote	R70